

PIZZA

Our Pizza is made from selected ingredient directly imported from Italy, like our Buffalo Mozzarella imported fresh every week. We use Caputo flour and mother yeast (natural yeast) which make our pizza light and easy to digest, same with our sauce we are using San Marzano tomatoes D.O.P & fior di latte mozzarella which make better quality product and enjoyable.

Pizze Rosse (tomato-based pizza)

Margherita \$ 18.00

San Marzano tomatoes, fior di latte cheese, bocconcini, fresh basil EVO

Buffalo Margherita \$ 21.00

San Marzano Tomatoes, aged Grana Cheese (18 months), Buffalo Mozzarella Cheese, fresh basil and EVO

Marinara \$ 16.00

San Marzano tomatoes, anchovies, cherry tomato fresh garlic and olive oil

Rustica \$ 28.00

Margherita based pizza, rocket, San Daniele prosciutto, buffalo mozzarella, cherry tomatoes and shaved parmesan

Cotto e Funghi \$ 22.00

San Marzano tomatoes, fior di latte cheese, leg ham and mushrooms

Stagioni \$ 23.00

San Marzano tomatoes, fior di latte, cheese, mushrooms, leg ham, black olives and artichoke

Capricciosa \$ 23.50

San Marzano tomatoes, fior di latte cheese, leg ham, black olives, mushrooms, anchovies, artichoke

Maruzzella \$ 25.00

San Marzano tomatoes, fresh seafood (prawn, mussels, squid, anchovies) and hint of garlic

Pizza Tonno \$ 23.00

San Marzano tomatoes, fior di latte cheese, tuna fish, corn, rocket, red onion

Napoli \$ 22.00

San Marzano tomatoes, fior di latte cheese, anchovies, black olives, capers and fresh cherry tomato

Diavola \$ 23.00

San Marzano tomatoes, fior di latte cheese, Nduja Calabrese, hot salami

Calabrian \$ 28.00

San Marzano Tomatoes, fior di latte cheese, Nduja, (spicy Traditional Calabrese Sausage mix), porcini mushrooms, and Burrata Cheese

Supreme \$ 27.00

San Marzano Tomatoes, mozzarella cheese, black olives, mushrooms, roasted capsicum, crispy bacon, and salumi

Mare e Monti \$ 27.00

San Marzano Tomatoes, fior di latte cheese, prawns, porcini mushrooms, San Daniele prosciutto and cherry tomatoes

Pizze Bianche (white based pizza)

Aspromonte \$ 24.50

Buffalo mozzarella, roast porcini mushrooms, nduja calabrese, shaved parmesan

Friarielli e Salsiccia \$ 25.00

Fior di latte cheese, buffalo mozzarella Italian sausage, cherry tomato and traditional Italian broccolini

Bianca e Prosciutto \$ 18.00

Rosemary, garlic and San Daniele Prosciutto

4 Formaggi \$ 24.00

Fior di latte cheese, gorgonzola, parmesan and bocconcini

Porchetta \$ 25.00

Fior di latte cheese, provolone, roasted pork belly, caramelized onion and baby capers

Pizza L'Aglio \$ 13.00

Olive oil base with garlic

Pizze Verdi (Vegetarian Pizza) Vegan Option

Ortolana \$ 21.00

San Marzano tomatoes, fior di latte cheese, roast marinated eggplants, grilled zucchini, roasted capsicum and red onion

Parmigiana \$ 22.00

San Marzano tomatoes, fior di latte cheese, grilled eggplants, parmesan and fresh basil

Giardiniera \$ 23.00

San Marzano tomatoes, fior di latte cheese, mushrooms, roasted capsicum, black olives, cherry tomato and fresh rocket

Zucca \$ 24.00

Fior di latte cheese, gorgonzola cheese, roasted pumpkin, caramelised onion, and porcini mushrooms

Tartufo \$ 25.00

Fior di latte cheese, provolone cheese, parmigiano, truffe paste, roasted pumpkin, porcini mushrooms, Italian broccolini, truffe oil

Le speciali (pizza special)

Pizzaiola \$ 24.50

San Marzano tomato base, fior di latte cheese, red onion, roasted capsicum, roast chicken, fresh rocket and feta

Denisio \$ 24.00

San Marzano tomatoes, fior di latte cheese, Italian sausage and mushrooms

Goduria \$ 27.00

San Marzano tomatoes, fior di latte cheese, San daniele prosciutto, burrata cheese

No-Ri \$ 24.00

Roasted potatoes, Italian sausage, fior di latte, mozzarella cheese

Le Australiane

Meat lovers \$ 24.50

San Marzano tomatoes, mozzarella cheese, leg ham, crispy bacon sliced Italian sausage, pepperoni and BBQ sauce

Bennett \$ 23.50

San Marzano tomatoes, mozzarella cheese, ham and pineapple

Stanley & Oliver \$ 25.50

San Marzano tomatoes, mozzarella cheese, crispy bacon, garlic prawns and caramelized onion

Gamberi \$ 24.00

San Marzano Tomatoes, fior di latte cheese, local WA Large Prawns, cherry tomatoes, basil, red onion, zucchini and capers

Calzone (Folded Pizza)

Tradizionale \$ 24.00

San Marzano tomatoes, ricotta cheese, fior di latte cheese, black olives, mushrooms, leg ham and parmigiano reggiano cheese

Vesuvio \$ 26.00

San Marzano tomatoes, fior di latte cheese, buffalo mozzarella, leg ham topped with fresh basil topped with pepperoni and buffalo mozzarella

Extra topping

Gluten Free Base \$ 5.00
Buffalo Mozzarella \$ 6.50
Fish \$ 4.00
Prosciutto \$ 3.50
Cheese (mozzarella or Gorgonzola) \$ 4.00

Calzone Napoletana \$ 28.00

San Marzano tomatoes, fior di latte cheese, ricotta cheese, leg ham, grated parmesan, pepperoni salumi, basil topped with buffalo mozzarella

Calzone Verdure (vg) \$ 22.00

San Marzano tomatoes, ricotta cheese, fior di Latte cheese, roasted mushrooms, red capsicum, wild broccolini, eggplant



Menu

Entrée

- 1. Garlic Bread** \$ 7.00 (VG)
4 slices
- 2. Crumbed Bufalina** \$12.50 (VG)
Fresh Buffalo mozzarella crumbed and deep fried served with rocket salad and cherry tomatoes emulsion.
Melanzana N'taccata (GF)(VG)(V) \$ 13.50
- 3. Melanzana N'taccata (GF)(VG)(V)** \$ 13.50
Deep fried eggplants, baked with mozzarella cheese, basil and Napoli sauce
- 4. Arancini Funghi (Mushrooms)(V)** \$ 14.00
Traditional rice balls filled with mushrooms and gorgonzola, served with pesto and grated parmesan
- 5. Fried Pizza (V)(GF)** \$ 12.50
2 pieces fried pizza filled with fonduta, provolone, parmesan cheese, topped with bruschetta tomatoes, basil and tomato emulsion sauce.
- 6. Calzone Fritti (GF available)** \$ 13.50
Folded baby pizza filled tomato sugo, ham, basil and buffalo mozzarella served with grated parmesan cheese.
(Minus Ham= Vegetarian)
(Vegan and GF available)
- 7. Calamari Fritti (GF available)** \$16.50
Crispy fried calamari rings (125 gm) served with homemade tartare sauce, salad and lemon wedge
- 8. Nonna's Meatballs** \$ 14.50
Slow cooked meatballs in napoletana sauce served with melted fontina cheese and toasted bread
- 9. Chilli Mussels (GF Available)** \$ 17.00 (E) \$ 24.00 (M)
Fresh mussels cooked with chilli and garlic sauce.
Served with homemade bread.
- 10. Maruzzella Artisa n Salumi Board**
(GF Available, Share by three or more) \$ 32.00
San Daniele prosciutto, Mortadella, Sopressa, Cacciatora, spring Sicilian olives and marinated vegetables Sardo pecorino cheese, fresh buffalo mozzarella served with toasted ciabatta bread.

Pasta

- 11. Gnocchi 4 Formaggi (4 Cheese)(V)** \$ 23.00
Gnocchi cooked in a sage, mushroom, truffle and mascarpone, gorgonzola, provolone and cream sauce with aged parmesan
- 12. Ravioli Pomodoro (V)** \$ 23.50
Spinach and ricotta filled pasta served with cherry tomato sugo, basil and olive oil, pecorino cheese
- 13. Penette Arrabiata (V)** \$ 21.00
Penne pasta cooked in chilli, garlic, onion, capers and olives and napoletana sauce, served with pecorino cheese
- 14. Fettuccine Pesto Genovese (v)** \$ 22.00
Fettuccine pasta with homemade pesto sauce and a dash of cream, 18 months aged parmesan cheese
- 15. Spaghetti Amatriciana** \$ 24.00
Spaghetti pasta cooked in chilli, garlic, onion, capers and napoletana sauce, served with Grana cheese and bacon
- 16. Penette con funghi e pollo (Chicken and mushroom)** \$ 24.00
Penne pasta cooked in onion, garlic, mushroom, chicken breast, thyme & white wine creamy sauce, garnished with parmesan cheese
- 17. Fettuccine al Ragù di Agnello** \$ 26.00
Slow cooked lamb shoulder with pappardelle pasta. Served with basil, ricotta salata & chilli
- 18. Fettuccine Meatball** \$ 25.00
Meatball cooked in Nonna's way served with fettuccine pasta and grated parmesan
- 19. Spaghetti Carbonara (Add Chicken 3.5)** \$ 23.50
Bacon, egg yolk, onion and garlic in a creamy sauce, parmesan cheese in a classical way
- 20. Beef cheek, Ricotta and spinach Cannelloni** \$ 26.50
Slow cooked beef cheek until tender mixed with ricotta cheese and spinach filled inside cannelloni pasta served with Napoli sauce, bechamel and grated parmesan
- 21. Spaghetti alla gambero e zucchini (Prawns & zucchini)** \$ 25.00
Spaghetti pasta cooked with nine large WA prawns and zucchini, onion, garlic, cherry tomatoes, prawn bisque sauce and EVO
- 22. Linguine allo Scoglio** \$ 28.00
Linguini pasta served with prawns, mussels, baby squid, bisque and cherry tomato, hint of napoletana sauce
- 23. Prawns and scallop saffron risotto** \$ 29.50
Premium shark bay prawns and half shell scallop risotto rice cooked with white wine and saffron butter

Secondi (main dishes)

- 24. Chicken Saltimbocca (Gf Available)** \$ 27.00
Chicken breast wrapped with sage and prosciutto, cooked in white wine and cherry tomato sauce.
Served with roasted potatoes and steamed vegetables
- 25. Chicken Parmigiana** \$ 26.00
Crumbed chicken breast, topped with napoli sauce and mozzarella cheese served with fresh garden salad and beer battered chips
- 26. Baccalà' alla Calabrese (salted cod fish) (GF Available)** \$ 37.00
Salted cod fish cooked with red onion, garlic, chilli, capers, olives, roasted potatoes, cherry tomatoes, white wine, dash of napoli sauce served with toasted bread
- 27. Fish of the Day**
Please Ask our friendly staff about fish of the day (Market Price)
- 28. Meat of the day**
Please Ask our friendly staff about meat of the day (Market Price)

Sides (contorni)

- Verdure al Forno** \$ 10.00
(Steamed Vegetables with EVO and garlic)
- Greek Salad** \$ 12.00
(Garden Salad with green olives, sheep feta cheese, cherry tomatoes and red onion)
- Patatine Fritte** \$ 7.00
(Rosemary and garlic chips, topped with parmigiano reggiano cheese)
- Insalata Caprese** \$ 14.00
(Buffalo mozzarella, fresh tomatoes, basil and EVO)
- Rocket & Pear Salad** \$ 12.00
(Rocket, fresh pears, shaved parmesan, walnut, balsamic glaze)

Kids Menu

- 1. Crumbed chicken breast with chips** \$ 11.00
- 2. Penne pasta with creamy cheese sauce** \$ 10.00
- 3. Chicken nuggets with chips** \$ 8.50
- 4. Gnocchi with Napoletana sauce** \$ 10.00
- 5. Ham and pineapple pizza** \$ 13.00
- 6. Margarita pizza** \$ 11.00
- 7. Pepperoni pizza** \$ 13.00

Please ask our friendly staff for daily specials. Thank you.