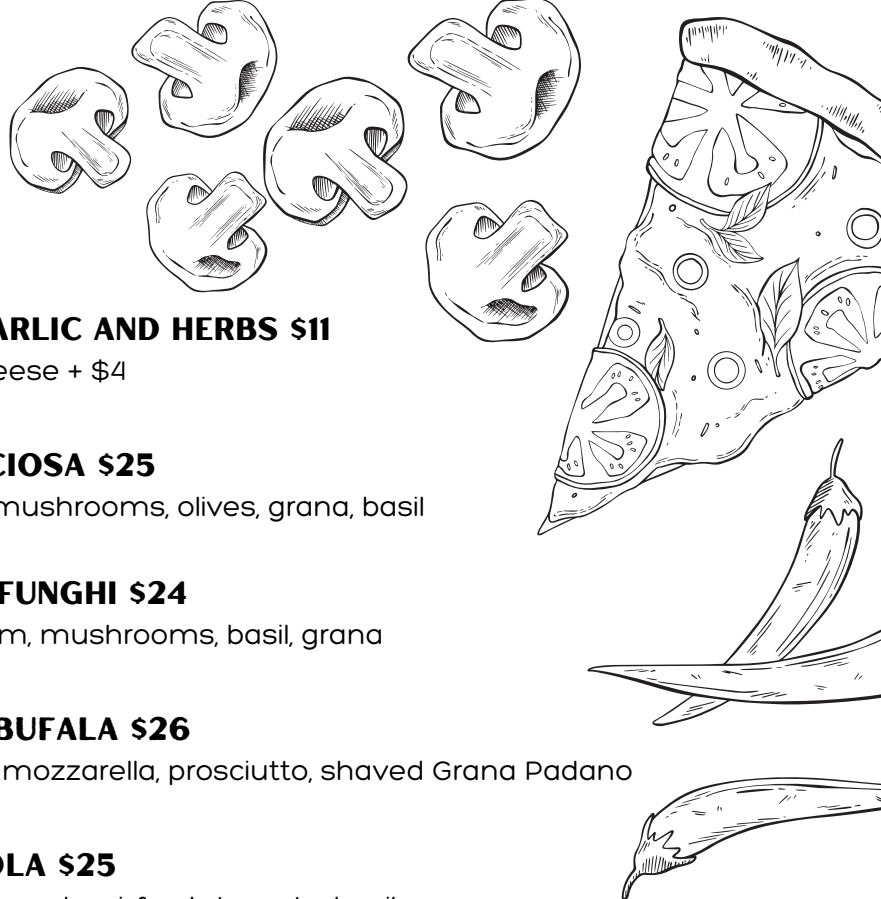


PIZZA



FOCACCIA WITH GARLIC AND HERBS \$11

Add cheese + \$4

CAPRICCIOSA \$25

Pomodoro, mozzarella, ham, mushrooms, olives, grana, basil

COTTO & FUNGHI \$24

Pomodoro, mozzarella, ham, mushrooms, basil, grana

CRUDO & BUFALA \$26

Rocket pesto base, cherry tomato, bufala, mozzarella, prosciutto, shaved Grana Padano

DIAVOLA \$25

Pomodoro, mozzarella, nduja, salami, fresh tomato, basil

GAMBERI & PORCINI \$28

Mozzarella, porcini mushrooms, prawns, zucchini, grana, basil

MARGHERITA \$18

Pomodoro, mozzarella, grana, EVO, fresh basil

ORTOLANA \$24

Mozzarella base, zucchini, eggplant, mushrooms, capsicum, basil

PORCINI \$26

Mozzarella, ricotta, porcini, basil, truffle oil

Add prosciutto +\$4

SALMONE \$28

Scarmoza, smoked salmon, zucchini, basil, rocket, lemon

SALSICCIA E PATATE \$25

Pomodoro mozzarella, potato, salsiccia, pancetta, grana, basil

SALSICCIA \$25

Pomodoro, mozzarella, ham, salsiccia, pancetta, grana

SAN DANIELE \$27

Pomodoro, mozzarella, San Daniele, shaved parmesan, basil, EVO

CALZONE \$27

Pomodoro Mozzarella, ricotta, ham, salami

ANTIPASTI

JOIA ANTIPASTO \$35

Chef's selection of salumi, vegetables, olives and grissini

CALAMARI FRITTI \$20

Lightly fried calamari dusted in semolina flour and served with aioli mayonnaise and paprika

ARANCINI BOLOGNESE \$16

Rice balls with Bolognese and mozzarella

SAN DANIELE PROSCIUTTO AND BUFALA MOZZARELLA \$24

MIXED OLIVES \$12

Italian mixed olives served with pane di casa

POLPETTE \$18

Meatballs in a rich Napoli sauce served with shaved parmesan



PASTA DI CASA

SPAGHETTI ALLA PESCATORE \$32

Seafood mix with cherry tomatoes, garlic and parsley

PARPPARDELLE RAGU ANGNELLO \$30

Parpadelle pasta served with saffron lamb ragu and artichoke chips

GNOCCHI ALLA SORRENTINA \$28

Baked Potato gnocchi with buffalo mozzarella, Napoli sauce and basil

EGGPLANT PARMIGIANA \$26

Baked layers of eggplant, Grana Padano, Napoli sauce and basil

LASAGNA \$28

Slow cooked premium pork and beef ragu, béchamel sauce and Grana Padano

SECONDI

COTOLETTA \$35

Veal schnitzel served with rocket and lemon

FISH OF THE WEEK MARKET PRICE

CONTORNI

ROCKET SALAD \$15

Parmesan, walnuts and pear salad with an Italian dressing

BETROOT SALAD \$16

goat cheese, spinach salad served with a honey dressing

PATATINE FRITTE \$11

Italian chips served with rosemary

DOLCI

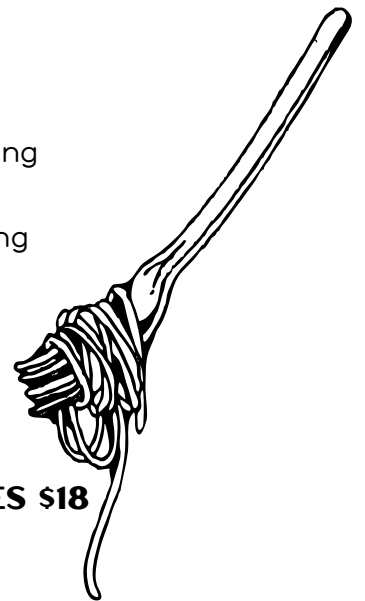
PANNACOTTA SALTED CARAMEL POPCORN \$16

CANNOLI SICILIANI \$16

CALZONE OR FOCACCIA NUTELLA AND STRAWBERRIES \$18

AFFOGATO \$9

Add Frangelico +6 Amaretto +6 Kahlua +\$8



BAMBINI

PASTA WITH BOLOGNESE OR NAPOLI SAUCE \$15

MARGHERITA PIZZA \$15

Add pineapple \$3 ham \$4

