



WOODFIRED PIZZETTA'S (6 SLICES)

Bruschetta	\$18
• Vine ripen truss tomatoes, basil, Spanish onion and drizzled with evo and sea salt.	
Garlic	\$17
• Garlic parsley, evo and sea salt.	
Herb	\$17
• Coated with evo, mixed Italian herbs, evo and sea salt.	
Wild Mushrooms	\$18
• Topped with a wild mushroom ragu, truffle oil, parsley and sea salt.	
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WOODFIRED PIZZETTA	
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Margherita	\$21
• Bocconcini, basil, olive oil and mozzarella.	
Napolitana	\$22
• Bocconcini, anchovies, olives, basil, olive oil and mozzarella.	
Mamma Mia	\$23
• Bocconcini, prosciutto, pesto, semi-sun dried tomato, eggplant, feta and mozzarella.	
Primavera	\$24
• Bocconcini, prosciutto, pesto, semi-dried tomato, eggplant, feta and mozzarella.	
Salsiccia	\$23
• Mushrooms, Italian sausage, cracked pepper and mozzarella.	
Capricciosa	\$22
• Ham, mushrooms, olives and mozzarella.	
Vegetarian	\$22
• Mushrooms, capsicum, onion, olives, garlic and mozzarella.	
Four Seasons	\$23
• Ham, mushrooms, prawns, garlic and mozzarella.	
Hawaiian	\$22
• Ham, pineapple and mozzarella.	
Capitano	\$25
• Fresh seafood, garlic, parsley and mozzarella.	
Supreme	\$23
• Ham, pepperoni, mushrooms, capsicum, onion, pineapple, olives and mozzarella.	
Pepperoni	\$24
• Pepperoni and mozzarella.	
BBQ Meat Lovers	\$25
• Ham, salami, pepperoni, topped with BBQ sauce and mozzarella.	
Calzone	\$25
• Ricotta, prawns, spinach and rich tomato sauce.	
Mediterranean Chicken	\$25
• Chicken, sundried tomato, honey and sesame seed and mozzarella.	

GOURMET PIZZA AZZURRI

(EXTRA TOPPINGS \$2 EACH).

Azzurri	\$25
• Bianco base with sausage, roast peppers and onion.	
Barese	\$25
• Zucchini flowers, olives, potato and buffalo mozzarella.	
Baggio	\$25
• Prosciutto, buffalo mozzarella, rocket and semi-sundried tomato.	
Del Piero	\$25
• Artichoke, olives, peppers, mushroom and buffalo mozzarella.	
Zoff	\$25
• Buffalo mozzarella, prawns, spinach and chilli.	
Gattuso	\$25
• Prosciutto, tomato, fresh basil and buffalo mozzarella.	
Maldini	\$25
• Sweet potato, pork belly, onion and buffalo mozzarella.	

PASTA

Risotto Blu	\$31
• Carnaroli rice tossed with blue swimmer crab meat, onion, garlic, white wine, in a creamy sauce.	
Risotto Funghi	\$25
• Carnaroli rice tossed with a wild mushroom ragu, white wine, Italian herbs and finished off with porcini and truffle oil.	
Spaghetti Wild Seafood	\$31
• A selection of fresh seafood, prawns, scallop, calamari, mussels in a garlic napolitana sauce tossed with spaghetti.	
Penne Ragu	\$25
• Short pasta tossed with slowly braised beef and Italian vegetables, finished with grated grana and parsley.	
Pappardelle Carbonara	\$25
• Fat ribbon pasta, folded with a bacon creamy white wine egg and grated grana sauce.	
Gnocchi Napolitana	\$25
• Homemade potato dumplings, tossed with a rich napolitana sauce and grated grana.	
Homemade Crab Ravioli	\$33
• Made in house and filled with a creamy mornay crab filling, served with a garlic, white wine cream sauce	
Agnolotti Di Casa	\$25
• Homemade pasta filled with ricotta, spinach, cheese and served with rosa sauce.	

KIDS MEALS

ALL ACCOMPANIED WITH VANILLA ICE CREAM FOR DESSERT.

Fish Cocktails & Chips	\$15
Chicken Schnitzel & Chips	\$15
Spaghetti Napolitana	\$15