

# TAPAS MENU

*"There is no sincerer love than the love of food."* **George Bernard Shaw**

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**PANE e OLIO** warm sourdough, extra virgin olive oil, balsamic \$4 (V)  
*\*try it with Sauvignon Blanc or Syrah*

**OLIVES** warm olives, pickled garlic, rosemary, lemon \$9 (V, GF)  
*\*try it with : Manzanilla Sherry or Vermentino*

**PATATINE** al formaggio e tartufo \$11 (GF)  
warm potato crisps, truffle mayo with freshly grated truffle cheese  
*\*try it with : Champagne or Riesling*

**ALICI** All'Italiana in Scatola \$12  
anchovies rested in olive oil, served with pickled garlic, capers and crusty bread  
*\*try it with : Fino Sherry or Sparkling*

**CARCIOFI** \$14 (V, GF)  
marinated artichoke hearts, hummus, pomegranate, japanese plum vinegar, mint  
*\*try it with : Soave or Rosé*

**BRUSCHETTA** della Nonna \$14  
tomato, bocconcini cheese, basil, garlic served on sourdough  
*\*try it with : Sangiovese or Rosé*

**ARANCINI** (4 per serve) \$14 (GF)  
two cheese arancini, rocket, parmesan, mayo  
*\*try it with : Pinot Grigio or Chardonnay*

**POLPETTE** (3 per serve) \$15  
beef meatballs, napoli sauce and parmesan served with crusty bread  
*\*try it with: Chianti or Merlot*

**SMOKED SALMON BLINIS** (4 per serve) \$15  
smoked salmon, blinis, crème fraiche, caviar, pickles  
*\*try it with: Riesling or Pinot Noir*

**BEETROOT** Salad \$16 (V, GF)  
baby beetroot, goat cheese marinated in olive oil and thyme, pickled walnut  
drizzled with basil oil and charcoal smoked olive salt  
*\*try it with : Pinot Noir or Sauvignon Blanc*

**TERRINA** \$19  
150gr terrine, served with crusty bread, Dijon mustard, pickles  
Choice of:  
free range pork and pistachio terrine • free range chicken, leek and truffle terrine  
*\*try it with : Gamay or Chardonnay*

(VEGAN & GLUTEN FREE OPTIONS AVAILABLE)

# PIZZA MENU

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## MARGHERITA \$17

tomato base, fior di latte mozzarella, extra virgin olive oil, basil (V)

*\*try it with : Rosé or Primitivo*

## NAPOLETANA \$18

tomato, mozzarella cheese, anchovies, olives, oregano

*\*try it with : Riesling or Tempranillo*

## FUNGHI E COTTO \$19

tomato, mozzarella cheese, double smoked ham, mushrooms, truffle oil

*\*try it with : Nebbiolo or Barolo*

## HAWAIIAN \$19

tomato, mozzarella cheese, double smoked ham, pineapple

*\*try it with : Riesling or Fiano*

## DIAVOLA \$19

tomato, mozzarella cheese, pepperoni salami, chili flakes

*\*try it with : Valpolicella Amarone or Gewürztraminer*

## CARNIVORA \$20

tomato, mozzarella cheese, double smoked ham, italian sausage, bacon, salami

*\*try it with : Nero d'Avola or Shiraz*

## PROSCIUTTO \$21

tomato, bocconcini mozzarella, prosciutto, rocket, parmesan, balsamic

*\*try it with : Sangiovese or Chianti Classico*

## CHEESE & CHARCUTERIE

ask for our daily selection: **each item \$12.5**

Simply let us know how many items you would like on your board, and let us put together your artisanal Cheese & Charcuterie platter!

\*all served with crackers, quince paste, fig jam, pickles, and sundried tomatoes.

(VEGAN & GLUTEN FREE OPTIONS AVAILABLE)

All of our pizzas are made by our friends at Salt Meats Cheese. Using a premium mix of imported Italian 00 flour and wholegrain and fresh yeast, all dough undergoes a 48hr proofing process, then gets hand stretched and topped with premium ingredients. Please note: NO MODIFICATIONS to the Pizza menu.