

TAPAS MENU

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

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 (Small) \$11 | (Large) \$15 (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 (3 per serve) \$17
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*

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*

VEGANA \$20

tomato, vegan cheese, italian artichokes, sundried tomatoes, basil oil

**try it with : Riesling or Fiano*

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)

Gluten Free Pizza Base +\$5 (Diavola and Carnivora not available GF)

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.