

# 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)

*or*

truffle crumbed Ascolana olives, stuffed with a meat filling \$13 (GF)  
*\*try it with : Manzanilla Sherry or Jura Savagnin*

**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 \$18

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

*\*try it with : Rosé or Primitivo*

## NAPOLETANA \$19

tomato, mozzarella cheese, anchovies, olives, oregano

*\*try it with : Riesling or Tempranillo*

## FUNGHIE COTTO \$20

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

*\*try it with : Nebbiolo or Barolo*

## DIAVOLA \$20

tomato, mozzarella cheese, pepperoni salami, chili flakes

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

## VEGANA \$21

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

*\*try it with : Riesling or Fiano*

## PROSCIUTTO \$22

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

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

## FICHI \$24

tomato, bocconcini mozzarella, fresh figs, prosciutto, rocket, balsamic

*\*try it with : Gamay or Pinot Noir*

# CHEESE & CHARCUTERIE

**Each item \$12.50**

One/two/three Cheese and/or Charcuterie available – Ask for our Daily Selection.

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

\*\*blue cheese served with smoked honey

(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.