

SOURDOUGH FLATBREAD

HOUSE Garlic butter & rosemary **GF* NF 14**
add house cashew mozzarella **3**

SICILY

Garlic-bianca sauce, artichoke, fried capers, red onion, BBQ cashew mozzarella **GF* NF* 19**

SOURDOUGH PIZZA

PIZZA OF THE WEEK

Ask your server for our current flavour

MARGHERITA

Pomodoro sauce, cashew mozzarella, basil, olive oil **GF* 24**

PIZZA PATATINE

Garlic-bianca sauce, shaved potato, red onion, smoked cheddar, cashew mozzarella, parmesan, rosemary **GF* NF* 26**

BBQ POLLO

Pomodoro sauce, plant based 'chicken', red onion, cashew mozzarella, smoked cheese, BBQ, herbed aioli drizzle **NF* 28**

TARTUFO

Garlic-bianca sauce, truffled mushrooms, smoked cheese, sunflower seed parmesan, rocket, truffle oil **GF* NF 26**

BUFFALO CHICKEN

Pomodoro, spicy buffalo chicken, red onion, jalapeños, horseradish aioli swirl, cashew mozzarella **NF* 26**

MANHATTAN

Pomodoro sauce, sausage, olives, mushrooms, peppers, fried capers, cashew mozzarella **NF* 27**

VERDE

Garlic-bianca sauce, pan-seared broccoli, basil pesto, pickled zucchini & red chillies, rocket, cashew mozzarella, lemon & basil

ADD ONS

Plant based chicken **NF 7**

Sausage **NF 7**

Kalamata olives **GF NF 3**

Capers **GF NF 3**

Artichokes **GF NF 4**

Rocket **GF NF 3**

Red onion **GF NF 2**

Mushrooms **GF NF 3**

Smoked cheese **GF NF 3**

Cashew mozzarella **GF 4**

Herbed aioli **GF NF 2**

BBQ sauce **GF NF 2**

SHARING PLATES AND SALADS

ANTIPASTI PLATTER

Housemade sourdough focaccia, pickled zucchini, Epic smoked cheddar, olives, semi-dried tomato pesto & hummus **GF* NF 32**

POLENTA STICKS with herb aioli **GF NF 14**

FRIES with herb aioli **GF NF 12**

TRUFFLE LOADED FRIES

Fries with truffled mushroom, truffle oil, sunflower seed parmesan **GF NF 18**

CAESAR PICCOLA

Cos lettuce, Caesar dressing, croutons, sunflower seed parmesan, fried capers **GF* NF 16**

LARGER PLATES

GNOCCHI AI FUNHGI

Truffled mushrooms, wilted spinach, thyme, parsley, rosemary & white wine **GF NF 26**

CARBONARA

Fettucine with a rich 'egg' sauce, crispy capers & microgreens **NF 26**

RIGATONI ARRIABIATA

Rigatoni with green tomato & chilli sauce, fried capers, cashew bocconcini & microgreens **NF 26**

EGGPLANT PARMAGIANA

Layers of roasted eggplant with mozzarella & rich Pomodoro sauce topped with mozzarella & baked in a skillet, with a side salad OR house focaccia **GF 28**

CAESAR GRANDE

Plant based chicken, Cos lettuce, Caesar dressing, croutons, sunflower seed parmesan, fried capers **NF 25**

GF = GLUTEN FREE; NF = NUT FREE;
* = ON REQUEST; GF BREAD \$2 EXTRA

Allergy Notice: Our pizzas are handmade using wheat flour, and our mozzarella contains tree nuts. Because of the high risk of cross-contact, we are unable to cater for guests with coeliac disease or severe gluten or tree nut allergies

ORANGE FETA SALAD

Orange, feta, red onion, salad greens & crispy lentil salad with orange ginger vinaigrette **GF NF 17**

CAPRESE SALAD

Tri coloured cherry tomatoes, roma tomatoes, marinated bocconcini, rocket, fresh basil & herbed lemon oil **GF 17**

SEASONAL VEG

Roasted seasonal root vegetables & pan-fried greens in garlic butter **GF NF 14**

GNOCCHO FRITTO

Fried dough balls, olive salt, Pomodoro **NF 12**

DOLCE

CHEESECAKE

Tiramisu inspired cheesecake with Marsala soaked biscuits, mascarpone, chocolate coffee mousse, coffee syrup & vanilla gelato **GF NF 14**

BANOFFEE CALZONE

Dark chocolate, banana & toffee sauce calzone with vanilla gelato **NF 14**

LEMON CUSTARD PIE

Italian-style decadent coconut lemon custard, vanilla biscuit base, candied lemon & vanilla gelato **GF NF 14**

CINNAMON GNOCCHO FRITTO

Cinnamon sugar dough balls & chocolate **NF 12**

GELATO

Choose two flavours of Gelissimo gelato: chocolate / vanilla / strawberry **GF* NF* 10**

AFFOGATO

Espresso with chocolate, vanilla or strawberry gelato **GF NF 10**

Add Frangelico / Amaretto **5**

AFTERNOON APERITIVO!

Glass of house wine or tap beer \$10

ANTIPASTI ARVO

500ml carafe of house wine &

HAPPY HOUR
3-5PM