



## SOURDOUGH FLATBREAD

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

### SICILY

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

### CASABLANCA

Garlic-bianca sauce, crumbled 'chorizo', spicy harissa pesto, pickled red onion, cashew mozzarella, lemon oil **GF\* NF\* 20**

### VERDE

Garlic butter, pesto, rocket, pickled red chilli, cashew mozzarella, sunflower seed parmesan, lemon oil **GF\* 20**

### TOSCANA

Garlic butter, spinach, cavolo nero, cashew mozzarella **GF\* 19**

## SOURDOUGH PIZZA

### 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**

### POLLO

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

### MANHATTAN

Pomodoro sauce, sausage, olives, mushrooms, peppers, fried capers, cashew mozzarella **NF\* 26**

### TARTUFO

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

### ADD ONS

Plant based chicken <b>NF 7</b>	Artichokes <b>GF NF 4</b>	Smoked cheese <b>GF NF 3</b>
Plan*t chorizo <b>GF NF 6</b>	Rocket <b>GF NF 3</b>	Herbed aioli <b>GF NF 2</b>
Kalamata olives <b>GF NF 2</b>	Red onion <b>GF NF 2</b>	BBQ sauce <b>GF NF 2</b>
Capers <b>GF NF 2</b>	Mushrooms <b>GF NF 3</b>	
	Cashew mozzarella <b>GF 4</b>	

## SHARING PLATES

### POLENTA STICKS

with herb aioli **GF NF 14**

**FRIES** with herb aioli **GF NF 12**

### CAESAR PICCOLA

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

### POTATO GRATINATO

Shaved potato, smoked cheese, cashew mozzarella baked in a skillet **GF 18**

### GNOCCO FRITTO

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

## BIGGER PLATES

### ALFREDO

Fettucine with shredded chicken & mushrooms in a rich creamy sauce **NF 27**

### GNOCCHI

Pan-fried gnocchi with pumpkin purée, roasted pumpkin, sage butter sauce, parmesan, crispy sage **GF NF 26**

### PASTA ALLA VODKA

Rigatoni with creamy tomato vodka sauce, sunflower seed parmesan & basil **NF 25**

### RAGU

Fettucine with portobello, lentil & harissa tomato ragu with basil & parmesan **NF 26**

### TRUFFLE BURGER

Plan\*t beef patty, truffled mushrooms, smoked cheese, caramelised onion, Cos, pickles & herb mayo, in a brioche bun, with fries **GF\* NF 26**

### CAESAR GRANDE

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

### CINNAMON GNOCCO FRITTO

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

### ORANGE FETA SALAD

Orange, feta, red onion, salad greens & crispy lentil salad with orange ginger vinaigrette **GF NF 16**

### TRUFFLE LOADED FRIES

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

### CACIO E PEPE LOADED FRIES

Fries with creamy cacio e pepe sauce, chives, sunflower seed parmesan **GF NF 18**

## 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**

### BERRY FILO

Baked berry filo with lemon mascarpone, vanilla cookie crumb & berry jelly with strawberry gelato **NF 14**

### GELATO

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

### AFFOGATO

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

### AFTERNOON APERITIVO!

Glass of house wine or tap beer & marinated olives \$10

### ANTIPASTI ARVO

500ml carafe of house wine & marinated olives \$25

## HAPPY HOUR

**MONDAY - FRIDAY 3-5PM**