



PIZZA & PASTA

ALL ORDERS REQUIRE 72HRS NOTICE

PASTA TRAYS

SERVES 4-6

RIGATONI ALLA VODKA (V) House-made rigatoni, tomato sugo, vodka, cream, chilli, basil, parmesan (gfo)	60.00ea
RIGATONI CON BROCCOLI SALSICCIA House-made rigatoni, Italian pork sausage, broccoli, garlic, chilli, parmesan (gfo)	65.00ea
SPAGHETTI MEATBALLS House-made spaghetti, pork & beef meatballs, tomato sugo, basil, parmesan	65.00ea
SPINACH & RICOTTA CANNELLONI (V) Cannelloni with ricotta, spinach, lemon & parmesan, baked with tomato sugo & fior di latte	65.00ea
LASAGNE House-made lasagne sheets, pork & beef ragu, beschamel, mozzarella	70.00ea
RIGATONI BOLOGNESE House-made rigatoni, beef & pork ragu all bolognese, parmesan (gfo)	60.00ea
RIGATONI NAPOLI (V) House-made rigatoni, tomato sugo, basil, parmesan (gfo)	55.00ea
FETTUCCINI ALFREDO (V) House-made fettuccini, cream & parmesan (gfo)	60.00ea
SPAGHETTI ALLA PUTTANESCA House-made spaghetti, tomato, anchovy, olive, parmesan (gfo)	60.00ea
GNOCCHI SORRENTINA (V) House-made gnocchi, baked with tomato sugo, fior di latte, buffalo mozzarella, fresh basil	55.00ea

*ADDITIONAL CHARGES APPLY FOR GLUTEN FREE PASTA





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PIZZA TRAYS

55 X 36CM

NOTE: ALL WOOD-FIRED AND SERVED IN OUR SQUARE FOCACCIA STYLE

ROSEMARY (V) Freshly baked focaccia, topped with rosemary and sea salt	60.00ea
MEDITERRANEAN (V) Topped with kalamata olives, cherry tomato and herbs	70.00ea
MARGHERTIA (V) Topped with San Marzano tomato, fior di latte and fresh basil	85.00ea
PROSCIUTTO Topped with fresh prosciutto, stracciatella and roquette	95.00ea
PATATE (V) Topped with thinly sliced potato, olive oil and rosemary	70.00ea
MIXED VEG (V) Topped with sliced zucchini, capsicum and olives	70.00ea
CAPRICCIOSA Topped with anchovies, olives and capers	70.00ea

HAVE ANOTHER FLAVOUR IN MIND? JUST ASK!

OUR REGULAR WOOD-FIRED PIZZAS ARE AVAILABLE TO ORDER FROM OUR REGULAR MENU

