

Traditional Pizzas

- MARGHERITA (V)** \$23
Special tomato sauce, fresh basil and bocconcini cheese.
- DIAVOLA** \$27
Special tomato sauce, premium mild salami, homemade chilli paste and bocconcini cheese.
- CAPRICCIOSA** \$28
Special tomato sauce, premium Italian style ham, Swiss brown mushrooms, Kalamata olives and bocconcini cheese.
- NAPOLETANA** \$27
Special tomato sauce, fresh basil, hand filleted Sicilian anchovies, Kalamata olives and bocconcini cheese.
- ANANAS** \$26
Special tomato sauce, premium Italian style ham, pineapple and bocconcini cheese.
- FUNGHI (V)** \$26
Special tomato sauce, Swiss brown mushrooms, thyme and bocconcini cheese.
- FIERY MEXICANA** \$28
Special tomato sauce, premium mild salami, roasted red capsicum, homemade chilli paste and bocconcini cheese.
- VEGETARIAN PARADISO (V)** \$28
Special tomato sauce, fresh basil, Swiss brown mushrooms, roasted red capsicum, roasted eggplant, Kalamata olives and bocconcini cheese.
- MARINARA (VG)** \$21
Special tomato sauce, fresh garlic, Italian oregano.
- FOCCACIA AGLIO (VG,V)** \$17
Premium EV olive oil, fresh garlic, Sicilian sea salt (add bocconcini cheese + \$3).
- FOCCACIA VIESTE (VG,V)** \$20
Premium EV olive oil, light special tomato sauce & fresh garlic base, Italian oregano & Kalamata olives (add bocconcini cheese + \$3).

Drinks

- Assorted range from \$4
1.25ltr range (takeaway only). \$7

PLEASE NOTE: Special dietary requirements will need to be mentioned when ordering. Unfortunately we cannot cater to strict dietary conditions such as Coeliac. V= Vegetarian VG= Vegan. DF= Dairy Free EV= Extra Virgin

Gluten free bases may be available on request (additional charge applies). All pizzas end with a drizzle of olive oil.

New Prices are effective as of 01/7/2025 and may change over time

Gourmet Pizzas

- GAMBERETTI** \$32
Special tomato sauce, hand marinated prawns, fresh garlic, homemade chilli paste, bocconcini cheese, fresh rocket and shaved parmesan. Note: marinade includes fresh parsley, fresh lemon juice, fresh garlic.
- CARCIETTI (DF)** \$37
In house marinated Italian artichoke cream base, marinated prawns, cherry tomatoes, fresh chopped basil leaves, cracked pepper, signature dressing.
- PORCHETIZZA** \$37
Light special tomato sauce, Scamorza (smoked mozzarella), authentic Italian style Porchetta slices, oven baked roasted red capsicum and onion caponata, topped with fresh bocconcini.
- PORCINI IN CIELO (V)** \$31
Premium EV olive oil with Italian porcini & black truffle paste base, wood fire oven baked Italian porcini mushrooms, thyme and bocconcini cheese.
- PORCINA** \$33
Premium EV olive oil with Italian porcini & black truffle paste base, wood fire oven baked premium mild sausage, wood fire oven baked Italian porcini mushrooms, thyme and bocconcini cheese.
- PORCIUTTO** \$38
Premium EV olive oil with Italian porcini & black truffle paste base, wood fire oven baked Italian porcini mushrooms, thyme, bocconcini cheese, topped with San Daniele Riserva prosciutto (aged min 20 months).
- PROSCIUTTO** \$32
Special tomato sauce, bocconcini cheese, San Daniele Riserva prosciutto (aged min 20 months) and fresh rocket.
- AFFUMICATO** \$31
Premium EV olive oil base, Scamorza cheese (smoked mozzarella), wood oven baked premium bacon, and caramelised onions, Italian oregano & a drizzle of Italian smoked jalapeño chilli infused olive oil.
- FIRED UP PIZZA SPECIAL** \$32
Special tomato sauce, wood fire oven baked premium mild sausage & premium bacon, premium mild salami, onion, Italian oregano and bocconcini cheese.
- SALSICCIA** \$31
Special tomato sauce, wood fire oven baked premium hot sausage, Italian Friarielli (marinated broccolini), fresh garlic, homemade chilli paste and bocconcini cheese.
- SALSICCIOFA** \$31
Premium EV olive oil, wood fire oven baked premium hot sausage, fresh garlic, Italian artichoke hearts, Italian oregano, homemade chilli paste and bocconcini cheese.