



AUTHENTIC NEAPOLITAN STYLE WOOD FIRED PIZZAS

TRADING DAYS:

WED: 12:30 PM - 8 PM | **THU:** 11:30 AM - 8 PM
FRI & SAT: 11:30 AM - 9 PM | **SUN:** 12 PM - 7 PM

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TRADITIONAL PIZZAS

MARGHERITA (V)	\$25
Special tomato sauce, fresh basil and bocconcini cheese	
DIAVOLA ★	\$30
Special tomato sauce, premium mild salami, homemade chilli paste and bocconcini cheese.	
CAPRICCIOSA	\$30
Special tomato sauce, premium Italian style ham, Swiss brown mushrooms, Kalamata olives and bocconcini cheese.	
NAPOLETANA	\$29
Special tomato sauce, fresh basil, hand filleted Sicilian anchovies, Kalamata olives and bocconcini cheese.	
ANANAS	\$28
Special tomato sauce, premium Italian style ham, pineapple and bocconcini cheese.	
FIERY MEXICANA	\$31
Special tomato sauce, premium mild salami, roasted red capsicum, homemade chilli paste and bocconcini cheese.	
FIRED UP PIZZA SPECIAL	\$34
Special tomato sauce, wood fire oven baked premium mild sausage and premium bacon, premium mild salami, onion, Italian oregano and bocconcini cheese.	
FUNGHI (V)	\$28
Special tomato sauce, Swiss brown mushrooms, thyme and bocconcini cheese	
VEGETARIAN PARADISO (V) ★	\$30
Special tomato sauce, fresh basil, Swiss brown mushrooms, roasted red capsicum, roasted eggplant, Kalamata olives and bocconcini cheese.	
MARINARA (VG, DF)	\$23
Special tomato sauce, fresh garlic, Italian oregano.	
FOCCACIA AGLIO (VG, V)	\$19
Premium EV Olive Oil, fresh garlic, Sicilian sea salt. (Add bocconcini cheese + \$3.)	

DRINKS

Assorted range from	\$4
1.25 L Range from	\$8

PLEASE NOTE: Special dietary requirements will need to be mentioned when ordering. Unfortunately, we cannot cater to strict dietary requirements such as Coeliac disease. V = Vegetarian, VG = Vegan, DF = Dairy Free, EV = Extra Virgin
★ = Top Rated.
Gluten-free bases may be available on request (additional charge applies).
All pizzas end with a drizzle of olive oil.
Extra toppings from + \$3
New prices are effective as of 29/07/2026 and may change over time.
Ask our staff about our weekly speciality pizzas and desserts!

GOURMET PIZZAS

GAMBERETTI ★	\$35
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) ★	\$38
In-house marinated Italian artichoke cream base, marinated prawns, cherry tomatoes, fresh chopped basil leaves, cracked pepper, signature dressing.	
BISTECCA ★	\$39
Premium EV Olive Oil, Scamorza cheese (smoked mozzarella), wood oven baked rump steak, caramelised onions, topped with truffle Stracciatella, lemon zest, fresh parsley.	
BOMBA	\$36
Light special tomato sauce, Scamorza (smoked mozzarella), premium Calabrian salami, hot Nduja, topped with a buffalo ricotta, premium chilli crunch.	
PORCHETIZZA	\$38
Light special tomato sauce base, scamorza (smoked mozzarella), authentic Italian style porchetta slices, oven baked roasted red capsicum and onion caponata, topped with fresh bocconcini cheese.	
PORCINI IN CIELO (V)	\$33
Premium EV Olive Oil with Italian porcini and black truffle paste base, wood fire oven baked Italian porcini mushrooms, thyme and bocconcini cheese.	
PORCINA	\$35
Premium EV Olive Oil with Italian porcini and black truffle paste base, wood fire oven baked premium mild sausage, wood fire oven baked Italian porcini mushrooms, thyme and bocconcini cheese.	
PORCIUTTO	\$39
Premium EV Olive Oil with Italian porcini and black truffle paste base, wood fire oven baked Italian porcini mushrooms, thyme, bocconcini cheese, topped with San Daniele Gran Riserva prosciutto (aged min 20 months).	
PROSCIUTTO	\$35
Special tomato sauce, bocconcini cheese, San Daniele Gran Riserva prosciutto (aged min 20 months) and fresh rocket.	
SALSICCIA	\$33
Special tomato sauce, wood fire oven baked premium hot sausage, Italian Friarielli (marinated broccolini), fresh hand crushed garlic, homemade chilli paste and bocconcini cheese.	
SALSICCIOFA	\$33
Premium EV Olive Oil base, wood fire oven baked premium hot sausage, fresh garlic, Italian artichoke hearts, Italian oregano, homemade chilli paste and bocconcini cheese.	



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