

APERITIVO

SPEZZA FAME

- BRUSCHETTA DI POMODORI 18
Toasted focaccia served with ox-heart
tomato, basil (v, vg, df, gfo)
- OLIVE MISTE 16
Warm local olives marinated in garlic,
chilli, herbs (v, vg, df, gf)
- HOMEMADE FOCACCIA 10
Baked in house focaccia, balsamic (v, vg, df)

ANTIPASTI

- PORCINI MUSHROOM ARANCINI 18
Fried porcini risotto balls lightly crumbed,
served with confit garlic aioli (v)
- CALAMARI FRITTI 25
Fried local calamari, garlic, chilli, basil,
smoked chilli aioli, lemon (dfo, gf)
- ANTIPASTO MISTO 38
A selection of freshly sliced cold meats
including San Daniele prosciutto, mortadella,
sopressa salami, in house pickles, marinated
olives, scamorza, house made focaccia (dfo, gfo)

CONTORNI

- PATATINE 13
Fries with smoked paprika salt, aioli (v, vg, dfo)

(v) vegetarian (vg) vegan (dfo) dairy free option available
(gfo) gluten free option available

*Credit card surcharge 1.5%, 10 or more people 10% gratuity,
Sunday surcharge 10% and public holiday surcharge 15%.*



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PIZZA

MARGHERITA 25

Tomato, fresh mozzarella, oregano
(v, dfo, gfo)

CAPRICCIOSA 27

Tomato, smoked ham, mushroom,
olives, mozzarella (dfo, gfo)

GAMBERI 29

Tomato, prawns, chilli, rocket (dfo, gfo)

PROSCIUTTO 29

Tomato, prosciutto, cherry tomato, rocket,
grana padano (dfo, gfo)

PEPPERONI 28

Tomato, pepperoni, oregano, red onion,
chilli oil (dfo, gfo)

LA VERDURA ROASTED 27

Tomato, roasted vegetables, ricotta,
chilli, basil (v, dfo, gfo)

FUNGHI 28

Wild mushroom, mozzarella, thyme,
grana padano, truffle (gfo)

DOLCI

TIRAMISU 17

Mascarpone, coffee, ladyfingers, coco

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