

TAPAS MENU

"There is no sincerer love than the love of food." **George Bernard Shaw**

PANE e OLIO warm sourdough, extra virgin olive oil, balsamic \$4 (V)
**try it with Sauvignon Blanc or Pinot Noir*

OLIVES

warm olives, pickled garlic, rosemary, lemon \$9 (V, GF)

or

truffle crumbed Ascolana olives, stuffed with a meat filling \$13 (GF)
**try it with : Manzanilla Sherry or Jura Savagnin*

PATATINE al formaggio e tartufo *(Small)* \$11 | *(Large)* \$15 (GF)
warm potato crisps, truffle mayo with freshly grated truffle cheese
**try it with : Champagne or Riesling*

CARCIOFI \$14 (V, GF)

marinated artichoke hearts, hummus, pomegranate, japanese plum vinegar, mint
**try it with : Soave or Rosé*

BRUSCHETTA alle Alici (2 per serve) \$15

marinated anchovies, Pepe Saya cultured butter, capers, pickled garlic served on sourdough
**try it with : Fino Sherry or Sparkling*

ARANCINI (4 per serve) \$14 (GF)

two cheese arancini, rocket, parmesan, mayo
**try it with : Pinot Grigio or Chardonnay*

POLPETTE (3 per serve) \$15

beef meatballs, napoli sauce and parmesan served with crusty bread
**try it with: Chianti or Merlot*

SMOKED SALMON BLINIS (4 per serve) \$15

smoked salmon, blinis, crème fraiche, caviar, pickles
**try it with: Riesling or Pinot Noir*

POMODORO Salad \$16 (V, GF)

vine ripened tomatoes, goat cheese marinated in olive oil and thyme, capers
drizzled with basil oil and charcoal smoked olive salt
**try it with : Pinot Noir or Sauvignon Blanc*

DUCK and CHERRY PATE warm sourdough, mixed pickles \$19 (V)

**try it with Pinot Noir or skin contact Rosé*

TERRINA \$19

150gr terrine, served with crusty bread, Dijon mustard, pickles

Choice of:

free range pork and pistachio terrine • free range chicken, leek and truffle terrine

**try it with : Gamay or Chardonnay*

(VEGAN & GLUTEN FREE OPTIONS AVAILABLE)

PIZZA MENU

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MARGHERITA \$18

tomato base, fior di latte mozzarella, extra virgin olive oil, basil (V)

**try it with : Rosé or Primitivo*

NAPOLETANA \$19

tomato, mozzarella cheese, anchovies, olives, oregano

**try it with : Riesling or Tempranillo*

DIAVOLA \$20

tomato, mozzarella cheese, hot salami, chili flakes

**try it with : Valpolicella Amarone or Gewürztraminer*

VEGANA \$21

tomato, vegan cheese, italian artichokes, sundried tomatoes, basil oil

**try it with : Riesling or Fiano*

FUNGHIE COTTO \$22

tomato, mozzarella cheese, double smoked ham, mushrooms, truffle oil

**try it with : Nebbiolo or Barolo*

CARNIVORA \$23

tomato, mozzarella cheese, double smoked ham, hot salami, prosciutto

**try it with : Nero d'Avola or Shiraz*

PROSCIUTTO \$23

tomato, bocconcini mozzarella, prosciutto, rocket, parmesan, balsamic

**try it with : Sangiovese or Chianti Classico*

FICHI \$24

tomato, bocconcini mozzarella, fresh figs, prosciutto, rocket, balsamic

**try it with : Gamay or Pinot Noir*

CHEESE & CHARCUTERIE

Each item \$12.50

One/two/three Cheese and/or Charcuterie available – Ask for our Daily Selection.

*all served with crackers, quince paste, fig jam, pickles, and sundried tomatoes.

**blue cheese served with honey

(VEGAN & GLUTEN FREE OPTIONS AVAILABLE)

Gluten Free Pizza Base +\$5

All of our pizzas are made by our friends at Salt Meats Cheese. Using a premium mix of imported Italian 00 flour and wholegrain and fresh yeast, all dough undergoes a 48hr proofing process, then gets hand stretched and topped with premium ingredients. Please note: NO MODIFICATIONS to the Pizza menu.

SET MENU

"There is no sincerer love than the love of food." **George Bernard Shaw**

For groups of 2 people or more - \$49 per person

~~ Sharing style ~~

OLIVES warm olives, pickled garlic, rosemary, lemon
**try it with : Manzanilla Sherry or Vermentino*

ARANCINI
two cheese arancini, rocket, parmesan, mayo
**try it with : Pinot Grigio or Chardonnay*

POLPETTE
beef meatballs, napoli sauce and parmesan served with crusty bread
**try it with: Chianti or Merlot*

PIZZA MISTA
Selection of pizzas to share
**try it with : Sangiovese or Pinot Noir*

POMODORO Salad
vine ripened tomatoes, goat cheese marinated in olive oil and thyme,
capers, drizzled with basil oil and charcoal smoked olive salt
**try it with : Pinot Noir or Sauvignon Blanc*

Add Wine Matching (5 glasses) - \$50 per person
**100ml pour*

(VEGAN & GLUTEN FREE OPTIONS AVAILABLE)