

Starters 9inch

Garlic Bread \$13.5
Garlic oil & Oregano

Cheega Bread \$16
Garlic oil & Mozzarella

Pesto Bread \$18.5
Pesto & Parmigiano

Pesto & Bufala \$22
Pesto, Buffalo mozzarella,
Parmigiano, Evo oil, Basil

Cosacca \$15
Pizza base with peeled tomato,
Shaved parmesan, Evo oil, Basil

Prosciutto & Burratina \$26
Pizza base topped with
Prosciutto Crudo, Burratina
cheese, Rocket, Evo oil

Pizza 12inch

Marinara (V) \$22
Peeled Tomato, Shaved garlic,
Oregano, Basil, E.V.O. Oil

Verace Doc (V) \$31
Peeled Tomato, Buffalo
mozzarella, Basil, Evo oil

Margherita (V) \$27.5
Peeled Tomato, Mozzarella fior di
latte, Basil, Evo oil

Quattro Formaggi (V) \$30.5
Peeled Tomato, Mozzarella fior di
latte, Gorgonzola, Ricotta Cheese,
Parmigiano

Cotto E Funghi \$29
Peeled Tomato, Mozzarella fior di
latte, Ham, Mushroom

Salame \$29.5
Peeled Tomato, Mozzarella fior di
latte, Salame

Affumicata (V) \$32
Peeled Tomato, Mix of Buffalo
Mozzarella and Smoked Mozzarella,
Basil, Evo Oil

Rossa Settebello \$34
Peeled Tomato, Buffalo
Mozzarella, Fennel Pork Sausages,
Mushroom, Gorgonzola,
Parmigiano, Truffle Oil

Funghi (V) \$27.5
Peeled Tomato, Mozzarella fior di
latte, Mushroom

Toto' \$33
Mozzarella fior di latte, Mushroom,
Prosciutto crudo, Truffle oil,
Parmigiano

Cotto \$27
Peeled Tomato, Mozzarella fior di
latte, Ham

Capricciosa \$29.5
Peeled Tomato, Mozzarella fior di
latte, Ham, Mushroom, Artichokes,
Kalamata Olives

Carne \$31
Peeled Tomatoes, Mozzarella fior
di latte, Fennel Pork Sausages,
Salame, Pancetta, Ham,

Diego Armando \$33
Peeled Tomato, Smoked
Mozzarella, Salame, Ham, Ricotta
Cheese, Black Pepper, Basil

Via Foggia \$33
Buffalo Mozzarella, Cherry
Tomatoes, Anchovies, Kalamata
Olives, Red Onion, Oregano,
Evo Oil

Veggie (V) \$29.5
Peeled Tomato, Mozzarella fior di
latte, Mushroom, Red Onion,
Capsicum, Zucchini, Artichokes

Milano \$32
Peeled Tomato, Mozzarella fior di
latte, Pancetta, Salame, Kalamata
Olives, Capsicum, Red Onion

A'Cafon \$32.5
Smoked Mozzarella, Fennel Pork
Sausages, Baked Potatoes,
Rosemary, Evo Oil

*Please let us know if you have any
allergies or dietary requirements*

Napoletana \$30
Peeled Tomato, Mozzarella fior di
latte Anchovies, Kalamata Olives,
Capers

Prosciutto \$34.5
Peeled Tomatoes, Mozzarella fior
di latte Prosciutto Crudo, Cherry
Tomatoes, Rocket, Parmigiano, Evo
Oil

Sasicc e Friariell \$32
Smoked mozzarella, Fennel pork
sausages, Friarielli (Turnip
greens) Parmigiano

Vespucci \$32
Mozzarella fior di latte, Pesto,
Garlic oil, Prawns, Zucchini



Wood Fired Pizza

Calzone (Folded Pizza)

Calzone Napoli **\$32**
Peeled Tomato, Mozzarella fior di latte, Salame, Ham, Ricotta Cheese, Black Pepper

Calzone Classico **\$29**
Peeled Tomato, Mozzarella, Ham, Parmigiano

Calzone Vulcano **\$31**
Peeled Tomato, Mozzarella fior di latte, Salame, Capsicum, Red Onion, Kalamata Olives, Chilli oil

Homemade Pasta

Gnocchi Bolognese **\$29**
Ragu' Bolognese (Traditional Italian Meat Sauce), Parmigiano

Gnocchi Sorrentina (V) **\$24**
Peeled Tomato, Mozzarella fior di latte, Basil, Parmigiano

Gnocchi 4 Formaggi (V) **\$29**
Peeled Tomato, Mozzarella fior di latte, Ricotta Cheese, Gorgonzola, Parmigiano

Gnocchi Pesto E Ricotta (V)
\$29.5
Pesto, Mozzarella fior di latte,, Ricotta cheese, Parmigiano

Lasagna Al Ragu **\$29**
Ragu' Bolognese (Traditional Italian Meat Sauce), Bechamel Sauce, Mozzarella, Parmigiano

Side & Salads

Patatine **\$11**
Fries & aioli

Patatine Tartufate **\$15**
Fries & aioli dressed with truffle oil and parmesan

Rucola Salad **\$15**
Rocket salad, Red Onion, Cherry Tomatoes, Balsamic vinegar glazed, Shaved parmesan Evo oil

Positano Salad **\$21**
Rocket salad, Marinated Artichokes, Buffalo mozzarella, Cherry tomatoes, Shaved Parmesan EVO oil

Extra 'regular' ingredients **\$4**

Extra premium ingredients **\$6**

- Buffalo Mozzarella
- Prosciutto Crudo
- Smoked Mozzarella
- Burrata Cheese
- Pancetta

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Bringing Napoli to New Lynn

Red Wine

	Glass	Bottle
	150ml	750ml
Chianti DOCG Toscana	\$16	\$52
Montepulciano D'Abruzzo	\$15	\$49
Aglianico Beneventano Campania		\$55
Nonno Mario Carmenere DOC Piave JK.14	\$17	\$58

White Wine

	Glass	Bottle
Pinot Grigio Nonna Silvana JK.14	\$16	\$58
Chardonnay	\$15	\$49
Sauvignon	\$16	\$51
Falanghina Beneventano Campania		\$54

Aperitif

Aperol Spritz	\$17
Limoncello Spritz	\$17

Prosecco/Rose'

Prosecco Carpena Malvolti 200ml glass	\$17
Prosecco Doc Ombra JK.14 750ml Bottle	\$58
Rose' Ritrovo JK.14 Glass	\$17
750ml Bottle	\$55

Beer ON TAP (4.8% ALC.)

400ML

Menabrea	(Italy)	\$13
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Bottles (330ML)

Menabrea Rossa 7.5% deep red double malt	\$13
Menabrea Zero 0% Alcohol free	\$9
Peroni Nastro Azzurro	\$9
Heineken	\$9.5

Digestifs

Limoncello	\$12
Grappa	\$12
Amaro Averna	\$12
Amaro Montenegro	\$12

Coffee

Espresso Kimbo	\$4
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BYO ONLY WINE

CORKAGE \$10 PER BOTTLE

Soft Drinks 330ml

Coke	\$4
Diet or Zero Coke	\$4
L&P	\$4

San Pellegrino 200ml

Limonata	\$5.5
Aranciata rossa	\$5.5
Chinotto	\$5.5
Sparkling water 500ml	\$6



Desserts

Tiramisu' \$16

Savoiardi Biscuits soaked in espresso coffee and marsala liquor, layered with mascarpone cream and dusted with cocoa powder

Affogato al caffè' \$16

Vanilla ice cream soaked in espresso coffee and dusted with icing sugar and cocoa

Affogato al Pistacchio \$17

Italian Pistacchio gelato soaked in espresso coffee and dusted with icing sugar and cocoa

Calzone with Nutella \$18

Folded Pizza dough filled and topped with Nutella, Hazelnut and a scoop of vanilla ice cream

Scugnizielli Napoletani \$16

Fried dough fingers topped with Nutella and Hazelnut

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