

# FERDINAND

Ferdinand, King of Naples liked cavorting with the lower class citizens of his city and would disguise himself as a plebeian and sneak out of the palace to eat pizza. His wife Maria Carolina and her young sister, Marie Antoinette were soon introduced to this poor mans meal. The Queen would not allow pizza in the palace, however she did allow Ferdinand to install a pizza oven outdoors at their summer palace, *Reggia di Capodimonte*. Soon after the King and queen were hosts to many popular pizza parties.

## VINO BIANCO

Ku Ku 2019 Sauvignon Blanc 10.5 / 46  
Marlborough, New Zealand

Tenuta Maccan 2020 Pinot Grigio 11 / 48  
Prata di Pordenone, Italy

Montevecchio Bianco 2020 Field Blend 11.5 / 50  
Heathcote, Victoria

Paxton 2020 Organic Pinot Gris 12 / 52  
McLaren Vale, South Australia

Xanadu 2020 DJL Chardonnay 12.5 / 54  
Margaret River, Western Australia

## PROSECCO

Ruggeri Prosecco Argeo 12 / 52  
Treviso, Italy

## VINO ROSSO

Mystic Park 2020 Shiraz 11 / 46  
Barossa Valley, South Australia

Ulisse 2018 Montepulciano d'Abruzzo 11.5 / 49  
Abruzzo, Italy

Paxton 2020 Organic Tempranillo 12.5 / 52  
McLaren Vale, South Australia

Tokar Estate 2019 Pinot Noir 12.5 / 53  
Yarra Valley, Victoria

Tenute Rossetti 2019 Chianti DOCG 12.5 / 53  
Tuscany, Italy

## ROSE

Howard 2020 Rose 12 / 52  
Adelaide Hills, South Australia

# BIRRA E CIDRO

PERONI LEGGERA light crisp and refreshing	3.5%	7
PERONI RED crisp refreshing larger	4.7%	8
COBURG PENTRIDGE PALE ALE hop flavours crisp malt profile with citrus and floral aromas	4.9%	9
COBURG SON OF A GUN IPA malt driven toffee notes with a big bitterness	6.5%	9.9
HAWKERS PILSNER hops with floral and spicy aromas	5.0%	9.9
LITTLE BANG WEST COAST IPA bitter full bodied with tropical grapefruit tangerine orange characteristics	6.5%	10.5

LITTLE BANG AMERICAN BROWN ALE	5.6%	9.9
copper in colour with chocolate characteristics made with spicy hops		
EL JEFE MEXICAN LAGER	4.2%	9
Brewed with barley corn and agave delivers delicate fruity aromas with a touch of earthiness		
5 SEEDS APPLE CIDER	5.0%	9.5
wonderfully refreshing flavoursome apple characteristics		

## **SPIRITS**

42 BELOW VODKA 11.5

Soft rich aromas of aniseed with a toasty grainy flavour of the finest wheat finished with a touch of sweetness

ROKU GIN 11.5

cultivated over four seasons six botanicals have been carefully selected to create Roku

MONKEY SHOULDER SCOTCH WHISKEY 11.5

smooth and rich triple malt blended from three of speysideds finest malts

## **APERITIVI**

CAMPARI 9.5

infused herbs and fruit in alcohol and water to make a dry orange flavour

APEROL 8

zesty orange with complex herbal scents harmonized with a touch of vanilla

# DIGESTIVI

MONTENEGRO AMARO 10

balanced with 40 botanicals, its rich on the tongue but not too heavy, with strong flavours of orange and vanilla, just sweet enough to balance its bitter elements

LIMONCELLO 10

made by infusing lemon peel with vodka it becomes smooth and sweet with an intense lemon flavour

# COCKTAILS

<b>APEROL SPRITZ</b>	<b>14.5</b>
aperol, ruggeri prosecco and soda water poured over ice and garnished with orange	
<b>CAMPARI SPRITZ</b>	<b>15.5</b>
campari, ruggeri prosecco and soda water poured over ice and garnished with orange	
<b>ESPRESSO MARTINI</b>	<b>17.5</b>
Grey goose vodka, kahlua and campos Espresso shaken and pored into a cocktail Glass and garnished with coffee beans	
<b>LIMONCELLO MARTINI</b>	<b>17.5</b>
ruggeri prosecco, limoncello and lemon juice gently stirred and poured into a rimmed sugar and lemon zest cocktail glass and garnished with a twist of lemon	



NEGRONI 18.5

Tanqueray gin, sweet vermouth and campari gently stirred, pored over ice and garnished with a twist of orange

WHISKY SOUR 19.5

whisky, lemon juice and an egg white shaken and poured into a glass with angostura bitters on top

## BEVANDE

lurisia sparkling mineral water	4.5 / 8
lurisia chinotto, limonata,	4.5
tonic water, dry ginger	4
coke, coke xero, soda water, lemonade, lemon lime bitters	3.5
apple juice, orange juice	3.5

## HOT BEVANDE

latte, cappuccino, flat white, long macchiato, short macchiato, long black, espresso, piccolo, hot chocolate	4
doppio, mocha	4.5
soy, strong, decaf	.5
lemongrass and ginger, green peppermint english breakfast, earl grey	4.5

# DOLCE

AFFOGATO	7.5
vanilla bean ice cream served with a shot of espresso	
add kahlua or frangelico	13.5
CANNOLI	8
Chocolate and ricotta filled cannoli	
MOUSSE	9.5
Layered white and dark chocolate mousse	
TIRAMISU	10.5
ferdinands traditional tiramisu	
NUTELLA HEAVEN	12.5
deep fried pizza bites served with a generous serve of nutella	