
Mangiamo! Pizza time.

Classiche

Margherita \$18

Tomato, fior di latte, basil (V)

Buffalo \$22

Tomato, cherry tomatoes, buffalo mozzarella, oregano (V)

Prosciutto \$25

Tomato, fior di latte, rocket, prosciutto di Parma, shaved Parmigiano

Diavola \$24

Tomato, fior di latte, spicy salami, olives

Capricciosa \$24

Tomato, fior di latte, double-smoked ham, mushrooms, olives, artichokes

Vegetariana \$23

Fior di latte, pumpkin, corn, zucchini, eggplant and pesto (V)

Signature

Calzone \$24

Slow cooked lamb, spinach, ricotta, chilli

Pescatora \$25

Prawns, tomato, fior di latte, zucchini, garlic & chilli oil, parsley

Tartufo \$22

Fior di latte, roasted mushroom, truffle pecorino - Add ham \$4

Blue \$23

Potatoes, fior di latte, blu cheese, rosemary & garlic oil

Amatriciana \$23

Smoked scamorza, Amatriciana sauce, pancetta, pan grattato, basil, pecorino Romano

Quattro carni \$25

Tomato, fior di latte, pancetta, sausage, double smoked ham, salami, BBQ sauce

Polpette \$24

Fior di latte, House made meatballs ragù, pistachio, Parmigiano



ALLORA!

*You can pick a vegetarian pizza from the menu and make it vegan with our dairy-free mozzarella (Add \$5)
*Our gluten-free bases are made in house daily, make any pizza GF (Add \$5)
