

COFFEE

Espresso	 4
Lungo	 5
Long Black	 5
Flat White	 6
Cappuccino	 6
Macchiato	 6
Latte	 6
Mocha	 7
Espresso Tonic	 8
Iced +1	
Oat +1	
Extra shot +1	




TEA

Riesling	 6
Italian Earl Grey	 6
Chamomile	 6
Mint	 6

HOUSEMADE SPECIALS

Iced Lemonade	 7
Iced Peach Lemonade	 7
Iced Strawberry Lemonade	 7
Iced Lemon Tea	 7
Iced Honey Chamomile Tea	 7
Thyme-infused Chamomile Tea, Honey, Fresh Lemon Juice	

BEVERAGES

Still 330ml Mondariz	 5
Sparkling 330ml Mondariz	 5
Coke Classic	 6
Coke Original Taste	 6
Coke Zero	 6
Chocolate	 7

BEER

Menabrea Lager HALF 12 / FULL 16

COCKTAILS

Peach Ballini 	18
Fresh Peach Puree, Botter Prosecco N.V.	
Strawberry Ballini 	18
Fresh Strawberry Puree, Botter Prosecco N.V.	
Aperol Spritz 	18
Aperol, Botter Prosecco N.V.	
Campari Spritz	18
Campari, Botter Prosecco N.V.	
Negroni	18
Widges Gin, Campari, Mancino Rosso Vermouth	
Gin Tonic	15
Widges Gin, Fevertree Mediterranean Tonic Water	
Cuba Libre	15
Plantation Dark Rum, Coke	
Whisky Highball	15
Rebel Bourbon, Soda	

WINE

GLS/ BTL (125ML)

RED

Cantine Pellegrino 2023	14 / 65
Nero d'Avola, Sicily	
Buccia Nera Guarniente 2022	16 / 75
Sangiovese, Tuscany	
Renato Ratti Ochetti 2022	18 / 85
Nebbiolo, Piedmont	

WHITE

Reguta Giuseppe e Luigi 2023	14 / 65
Sauvignon Blanc, Trevenezie	
Le Monde 2023	16 / 75
Pinot Grigio, Friuli	

SPARKLING

Botter Prosecco N.V.	14 / 65
Glera, Vento	
Perlino Scanavino 2023	16 / 60
Moscato d'Asti, Piedmont	

CASA VOSTRA

ANTIPASTI

Baked Scamorza 	6
Baked Scamorza Cheese, Mixed Herbs, Honey	
Pizza Bread 	8
Freshly Baked Newpolitan® Pizza Bread, Oregano, EVOO	
Arancini alla Bolognese	9
Risotto, House-cured Pancetta, Beef Bolognese, Parmesan, Black Pepper, Fresh Parsley	
Calamari Fritti 	12
Fried Calamari, Garlic Mayonnaise, Paprika	
Broccolini al Forno 	12
Oven-baked Broccolini, Sicilian Breadcrumbs, Calabrian Chilli Pepper	
Flan di Zucca	12
Roasted Pumpkin, Parmigiano Reggiano Fondue, Guanciale, EVOO	
Polpette	14
Beef Meatballs, San Marzano Tomatoes DOP, Parmigiano Reggiano	
Porchetta 	18
Slow-roasted Pork, Spinach, Fennel, Paprika	
Pepero  	22
Braised Beef Cheek, Rosemary Roasted Potatoes, Black Pepper	
Burrata Tomato e Pesto  	25
Burrata, Roasted Tomatoes, Basil Pesto, Parmigiano Reggiano	

HOUSE CURED

Lardo	8
House-cured Iberico Lard, 1 year aged	
Salame	8
House-cured Salami, 60 days aged	
Bresaola	14
House-cured Wagyu Bresaola, Rocket, Parmigiano Reggiano	

Add Pizza Bread +\$1

 Signature

Prices are exclusive of GST and service charge.

 Signature  Vegetarian  Spicy

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PIZZA

NEWPOLITAN® RED

Marinara ▼	15
San Marzano Tomatoes DOP, Garlic, Oregano	
Margherita ▼	16
San Marzano Tomatoes DOP, Fiordilatte, Fresh Basil, Parmigiano	
Diavola 🍷🔥	20
Spicy Salame, San Marzano Tomatoes DOP, Fiordilatte, Fresh Basil, Parmigiano Reggiano	
Prosciutto e Rucola	24
Parma Ham, Rocket, San Marzano Tomatoes DOP, Fiordilatte, Parmigiano Reggiano	
Burrata ▼	25
Burrata, San Marzano Tomatoes DOP, Fresh Basil, Parmigiano Reggiano	
Gamberi 🍷	28
Argentinian Prawns, San Marzano Tomatoes DOP, Prawn Jus, Lemon Zest, Parmigiano	

DOUBLECRUNCH®

Caprese ▼	16
Fiordilatte, Roasted Tomatoes, Basil Pesto, Parmigiano Reggiano	
Prosciutto e Parmigiano	20
Parma Ham, Rocket, Burrata, Parmigiano Reggiano	
Mortadella 🍷	22
Mortadella, Burrata, Pistachio, Lemon Zest, Fresh Basil, Parmigiano Reggiano	
Salmone	25
Smoked Salmon, Onion, Rocket, Burrata, Capers	

NEWPOLITAN® WHITE

Acciughe	20
Anchovies, Roasted Yellow Tomatoes, Fiordilatte, Olives, Fresh Basil	
4 Formaggi ▼	22
Four Cheese; Fiordilatte, Taleggio, Gorgonzola, Parmigiano Reggiano	
Mortadella	23
Mortadella, Pistachio, Lemon Zest, Fresh Basil, Parmigiano Reggiano	
Pesto ▼	23
Basil Pesto, Roasted Yellow Tomatoes, Stracciatella, Pine Nuts, Parmigiano Reggiano	
Gorgonzola e Salsiccia	24
Sausage, Gorgonzola, Fiordilatte, Onion, Fresh Basil	
Salsiccia e Friarielli	25
Sausage, Broccoli Rabe, Smoked Provola, Parmigiano Reggiano	
Prosciutto e Fichi	27
Parma Ham, Fig Puree, Rocket, Fiordilatte, Parmigiano Reggiano, Baked Walnuts	
Tartufo e Funghi 🍷▼	28
Fresh Black Truffle, Truffle Oil, Mushrooms, Fiordilatte, Taleggio, Thyme	

SALAD

Insalata Mista ▼	15	Panzanella	16
Mesclun, Cherry Tomatoes, Cucumber, Pine Nuts, Onion, Parmigiano Reggiano		Cherry Tomatoes, Cucumber, Onion, Guanciale, Fresh Basil, Bread Crumbs	

PASTA

Mamma's Aglio e Olio 🍷▼🔥	15	Sausage, Parpadelle	20
Sundried Tomatoes, Garlic, Red Chilli, Fresh Parsley, EVOO		Pork Sausage Ragu, San Marzano Pomodoro, Sofritto, Parmigiano Reggiano	
Cacio e Pepe, Spaghetti ▼	16	Ravioli Ricotta e Spinaci ▼	22
Pecorino Romano, Parmigiano Reggiano, Black Pepper		Pasta filled with Ricotta & Spinach, in a Sage & Butter Sauce	
Pesto, Trofie 🍷▼	17	Ravioli alla Zucca ▼	22
Fresh Basil, Green Beans, Pine Nuts, Pecorino Romano, Parmigiano Reggiano		Pasta filled with Pumpkin, in a Sage & Butter Sauce, Crumbled Hazelnuts	
Funghi, Mafaldine ▼	18	Vongole, Linguine	22
Black Truffle, Mushroom Duxelle, Parmigiano Reggiano		Clams, Garlic, Fresh Parsley, EVOO	
<i>Add Truffle Shavings +\$5</i>		Gamberi, Tonnarelli	24
Gricia, Spaghetti	18	Argentinian Prawns, Prawn Jus, Garlic, Lemon Zest, Fresh Parsely, EVOO	
Guanciale, Pecorino Romano, Parmigiano Reggiano, Black Pepper		Beef Cheek, Parpadelle	25
Amatriciana, Chitarra	18	Beef Cheek Ragu, Smoked Pancetta, San Marzano Tomatoes DOP, Sofritto, Parmigiano Reggiano	
Guanciale, San Marzano Tomatoes DOP, Pecorino Romano, Parmigiano Reggiano		Crab, Tagliatelle 🍷🔥	26
Bolognese, Tagliatelle	18	Crab, Tomato Confit, Garlic, Fresh Basil, EVOO, Chilli Flakes	
House-cured Pancetta, Beef, San Marzano Tomatoes DOP, Parmigiano Reggiano		Agrolotti del Plin 🍷	28
Carbonara, Rigatoni 🍷	19	Pasta filled with Pork Stew, in a Chicken Jus & Butter Sauce	
Guanciale, Egg Yolk, Pecorino Romano, Parmigiano Reggiano, Black Pepper			

DESSERT

Panna Cotta	8	Tiramisù 🍷▼	13
Cream, Vanilla, Strawberry, Fresh Basil, EVOO		Mascarpone, Savoiardi, Coffee (decaf), Cocoa	
Coppa al Cioccolato ▼	13		
72% Dark Chocolate Gelato, Cream, Rum, Hazelnut Crumble			

🍷 Signature ▼ Vegetarian 🔥 Spicy

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