

ANTIPASTI

Baked Scamorza ▼	8
Baked Scamorza Cheese, Mixed Herbs, Honey	
Pizza Bread ▼	8
Freshly Baked Newpolitan® Pizza Bread, Oregano, EVOO	
Arancini alla Bolognese	12
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	
Polpette	14
Beef Meatballs, San Marzano Tomatoes DOP, Parmigiano Reggiano	
Porchetta 🍷	18
Slow-roasted Pork, Spinach, Fennel, Paprika	
Peposo 🍷🔥	25
Braised Beef Cheek, Rosemary Roasted Potatoes, Black Pepper	
Burrata Tomato e Pesto 🍷 ▼	25
Burrata, Roasted Tomatoes, Basil Pesto, Parmigiano Reggiano	
Burrata Piccante	27
Burrata, Nduja, Calabrian Chilli Pepper sauce	

HOUSE CURED

Salame	8
House-cured Salami, 60 days aged	
Bresaola	14
House-cured Wagyu Bresaola, Rocket, Parmigiano Reggiano	

Add Pizza Bread + \$1

🍷 Signature ▼ Vegetarian 🔥 Spicy

Prices are exclusive of GST and service charge.

PIZZA

NEWPOLITAN® RED

Marinara ▼	15
San Marzano Tomatoes DOP, Garlic, Oregano	
Margherita ▼	16
San Marzano Tomatoes DOP, Fiordilatte, Fresh Basil, Parmigiano	
Diavola 🍷🔥	22
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 ▼	27
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	
Mortadella 🍷	23
Mortadella, Burrata, Pistachio, Lemon Zest, Fresh Basil, Parmigiano Reggiano	
Prosciutto e Parmigiano	24
Parma Ham, Rocket, Burrata, Parmigiano Reggiano	

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 🍷 ▼	30
Fresh Black Truffle, Truffle Oil, Mushrooms, Fiordilatte, Taleggio, Thyme	

SALAD

Insalata Mista ▼ 15
Mesclun, Cherry Tomatoes, Cucumber,
Pine Nuts, Onion, Parmigiano Reggiano

Insalata Caprese ▼ 21
Mozzarella, Heirloom Tomatoes,
Basil Pesto

PASTA

Mamma's Aglio e Olio 🍷 ▼ 🔥 15
Sundried Tomatoes, Garlic, Red Chilli,
Fresh Parsley, EVOO

Cacio e Pepe, Spaghetti ▼ 16
Pecorino Romano, Parmigiano Reggiano,
Black Pepper

Funghi, Mafaldine ▼ 18
Black Truffle, Mushroom Duxelle,
Parmigiano Reggiano

Add Truffle Shavings +\$5

Gricia, Spaghetti 18
Guanciale, Pecorino Romano,
Parmigiano Reggiano, Black Pepper

Amatriciana, Chitarra 18
Guanciale, San Marzano Tomatoes DOP,
Pecorino Romano, Parmigiano Reggiano

Bolognese, Tagliatelle 18
House-cured Pancetta, Beef, San Marzano
Tomatoes DOP, Parmigiano Reggiano

Carbonara, Rigatoni 🍷 19
Guanciale, Egg Yolk, Pecorino Romano,
Parmigiano Reggiano, Black Pepper

Sausage, Pappardelle 20
Pork Sausage Ragu, San Marzano Pomodoro,
Sofritto, Parmigiano Reggiano

Ravioli Ricotta e Spinaci ▼ 22
Pasta filled with Ricotta & Spinach,
in a Sage & Butter Sauce

Vongole, Linguine 22
Clams, Garlic, Fresh Parsley, EVOO

Pesto, Orecchiette 24
Basil Pesto, Roasted Tomatoes,
Burrata

Beef Cheek, Pappardelle 25
Beef Cheek Ragu, Smoked Pancetta,
San Marzano Tomatoes DOP,
Sofritto, Parmigiano Reggiano

Crab, Tagliatelle 🍷 🔥 26
Crab, Tomato Confit, Garlic, Fresh Basil,
EVOO, Chilli Flakes

Agnolotti del Plin 🍷 28
Pasta filled with Pork Stew,
in a Chicken Jus & Butter Sauce

Frutti di Mare, Chitarra 28
Clams, Squid, San Marzano Tomato DOP,
Garlic

DESSERT

Panna Cotta 8
Cream, Vanilla, Strawberry, Fresh Basil, EVOO

Coppa al Cioccolato ▼ 13
72% Dark chocolate Gelato,
Hazelnut Crumble

Tiramisù 🍷 ▼ 13
Mascarpone, Savoiardi, Coffee (decaf), Cocoa

🍷 Signature ▼ Vegetarian 🔥 Spicy

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COFFEE

Espresso		4
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

BEVERAGES

Iced Lemonade		7
Iced Peach Lemonade		7
Iced Strawberry Lemonade		7
Iced Lemon Tea		7
Still 500ml San Benedetto		6
Sparkling 500ml San Benedetto		6
Coke Original Taste		6
Coke Zero		6
Sprite		6
Ginger Ale		6
Chocolate		7

BEER

Menabrea Lager	HALF 12 / FULL 16
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COCKTAILS

Peach Ballini 	18
Peach Puree, Botter Prosecco N.V.	
Strawberry Ballini 	18
Strawberry Puree, Botter Prosecco N.V.	
Aperol Spritz 	18
Aperol, Botter Prosecco N.V.	
Negroni	18
Roku Gin, Campari, Cinzano Rosso	

SPIRIT

Roku Gin	13
Maker's Mark	
Stoli Vodka	
Bacardi Carta Negra	
Suntory Kakubin Whisky	
Olemca Altos Blanco	
Choice of mixer: Coke, Coke Zero, Sprite, Tonic, Ginger Ale, Soda, Fevertree Mediterranean Tonic (+2)	

WINE

(125ML) GLS/ BTL

RED

Carlo Pellegrino Tareni 2023	16 / 75
Nero d'Avola, Sicily	
Buccia Nera Guarniente	18 / 85
Chianti DOCG 2022	
Sangiovese, Tuscany	

WHITE

Reguta Giuseppe e Luigi 2023	16 / 75
Sauvignon Blanc, Trevenezie	
Le Monde 2023	18 / 85
Pinot Grigio, Friuli	

SPARKLING

Botter Prosecco N.V.	16 / 75
Glera, Veneto	