

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 ▼ 18
San Marzano Tomatoes DOP, Fiordilatte di Agerola, Fresh Basil, Parmigiano Reggiano

Diavola 🍷🔥 22
Spicy Salame, San Marzano Tomatoes DOP, Fiordilatte di Agerola, Fresh Basil, Parmigiano Reggiano

Prosciutto e Rucola 24
Parma Ham, Rocket, San Marzano Tomatoes DOP, Fiordilatte di Agerola, 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

Carnivora 🍷🔥 28
San Marzano Tomatoes DOP, Fiordilatte di Agerola, Mortadella, Prosciutto, Porchetta, Peperone Crusco

NEWPOLITAN® WHITE

Acciughe 20
Anchovies, Roasted Yellow Tomatoes, Fiordilatte di Agerola, Olives, Fresh Basil

4 Formaggi ▼ 22
Four Cheese; Fiordilatte di Agerola, 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 di Agerola, Onion, Fresh Basil

Prosciutto e Fichi 27
Parma Ham, Fig Puree, Rocket, Fiordilatte di Agerola, Parmigiano Reggiano, Baked Walnuts

Tartufo e Funghi 🍷▼ 30
Fresh Black Truffle, Truffle Oil, Mushrooms, Fiordilatte di Agerola, Taleggio, Thyme

DOUBLECRUNCH® *Rustic Italian flavours sandwiched between layers of crispy pizza pastry.*

Caprese ▼ 16
Fiordilatte di Agerola, 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

SALAD

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

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

Arrabbiata, Spaghetti ▼ 🔥 18
San Marzano Tomatoes DOP,
Garlic, Chilli, Parsley

Funghi, Mafaldine ▼ 18
Sautéed Mushrooms, Black Truffle,
Mushroom Duxelles, Parmigiano Reggiano
Add Truffle Shavings +\$5

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

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

Bolognese, Tagliatelle 20
House-cured Pancetta, Beef, San Marzano
Tomatoes DOP, Parmigiano Reggiano

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

Bolognese, Lasagna 20
San Marzano Tomatoes DOP, Egg
Sfoglia, Bolognese, Bechamel

Insalata Caprese ▼ 21
Mozzarella, Heirloom Tomatoes,
Basil Pesto

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 Ragù, 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 Tomatoes DOP,
Garlic

Agnolotti all'Anatra in Brodo 🍷 28
Pasta filled with Duck Meat, in a
Duck Consommé

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

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	