

CASA VOSTRA

ANTIPASTI

Pizza Bread ▼	8
Freshly Baked Neapolitan Pizza Bread, Oregano, EVOO	
Broccolini al Forno ▼	12
Oven-baked Broccolini, Sicilian Breadcrumbs, Calabrian Chilli Pepper	
Calamari Fritti	12
Fried Calamari, Garlic Mayonnaise, Paprika	
Polpette	14
San Marzano Tomatoes DOP, Beef Meatballs, Parmigiano Reggiano	
Polpette alla Fonduta 🍷	16
Fried Beef Meatballs, Taleggio Fondue <i>Add Truffle oil + \$10</i>	
Burrata Tomato e Pesto	25
Burrata, Roasted Tomatoes, Basil Pesto, Parmigiano Reggiano	
Burrata Piccante 🍷🔥	27
Burrata, Nduja, Calabrian Chilli Pepper Sauce	

SALAD

Insalata Mista ▼	15
Mesclun, Cherry Tomatoes, Cucumber, Walnut, Onion, Parmigiano Reggiano	
Insalata Caprese ▼	21
Mozzarella, Heirloom Tomatoes, Basil Pesto, EVOO	

HOUSE CURED

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

MAINS

Porchetta	24
Slow-roasted Pork, Spinach, Fennel, Paprika	
Peposo 🔥	30
Braised Beef Cheek, Rosemary Roasted Potatoes, Black Pepper	
Guazzetto del Pescatore 🍷	30
San Marzano DOP, Fresh Barramundi, Clams, Squid	

PIZZA

NEWPOLITAN® RED

Cossaca ▼	15
San Marzano Tomatoes DOP, Fresh Basil, Parmigiano	
Margherita ▼	16
San Marzano Tomatoes DOP, Fiordilatte, Fresh Basil, Parmigiano	
Diavola 🍷🔥	22
San Marzano Tomatoes DOP, Spicy Salame, Fiordilatte, Fresh Basil, Parmigiano Reggiano	
<i>Add Spicy Salame +\$5</i>	
Prosciutto e Rucola	24
San Marzano Tomatoes DOP, Parma Ham, Fiordilatte, Rocket, Parmigiano Reggiano	
<i>Add Parma Ham +\$6 / Add Truffle +\$10 / Add Burrata +\$20</i>	
Burrata ▼	27
San Marzano Tomatoes DOP, Burrata, Fresh Basil, Parmigiano Reggiano	
<i>Add Truffle +\$10 / Add Burrata +\$20</i>	
Carnivora 🍷🔥	28
San Marzano Tomatoes DOP, Mortadella, Prosciutto, Spicy Salame, Porchetta, Fiordilatte, Peperone Crusco	
<i>Add double portion meat +\$12</i>	
Amalfitana	30
San Marzano Tomatoes DOP, Argentinian Prawns, Clams, Squid	
<i>Add Argentinian Prawns +\$7 / Add Crab +\$13</i>	

NEWPOLITAN® WHITE

Mortadella	23
Mortadella, Pistachio, Lemon Zest, Fresh Basil, Parmigiano Reggiano	
<i>Add Mortadella +\$6 / Add Burrata +\$10</i>	
Pesto ▼	23
Basil Pesto, Roasted Yellow Tomatoes, Stracciatella, Parmigiano Reggiano	
Gorgonzola e Salsiccia	24
Sausage, Gorgonzola, Fiordilatte, Onion, Fresh Basil	
<i>Add Pork Sausage +\$7</i>	
5 Formaggi e Pear 🍷▼	26
Five cheeses: Fiordilatte, Taleggio, Gorgonzola, Mascarpone, Parmigiano Reggiano, with Pear Compote	
<i>Add Truffle +\$10</i>	
Prosciutto e Fichi	27
Parma Ham, Fig Purée, Rocket, Fiordilatte, Parmigiano Reggiano, Baked Walnuts	
<i>Add Parma Ham +\$6</i>	
Tartufo e Funghi 🍷▼	30
Fresh Black Truffle, Truffle Oil, Mushrooms, Fiordilatte, Taleggio, Thyme	
<i>Add Truffle +\$10</i>	

FRIED PIZZA

Roasted Tomato ▼	14
San Marzano Roasted Tomatoes DOP, Burrata, Balsamic Vinegar, Basil	
Mortadella	16
Mortadella, Burrata, Basil, Pistachio	
Crab & Nduja 🍷🔥	24
Crab, Nduja, Burrata, Crispy Onions	

PASTA

Mamma's Aglio e Olio ▼🔥	15	Ravioli Ricotta e Spinaci ▼	22
Sundried Tomatoes, Garlic, Red Chilli, Fresh Parsley, EVOO		Pasta filled with Ricotta & Spinach, in a Sage & Butter Sauce	
Cacio e Pepe, Spaghetti ▼	16	Vongole, Linguine	22
Pecorino Romano, Parmigiano Reggiano, Black Pepper		Clams, Garlic, Fresh Parsley, EVOO	
Arrabbiata, Spaghetti ▼	18	Pesto, Orecchiette ▼	24
San Marzano Tomatoes DOP, Garlic, Chilli		Basil Pesto, Roasted Tomatoes, Burrata	
Bolognese, Tagliatelle	18	Agnolotti Del Plin 🍷	25
San Marzano Tomatoes DOP, House-cured Pancetta, Beef, Parmigiano Reggiano		Pasta filled with Pork Stew, in a Chicken Jus & Butter Sauce	
Funghi, Mafaldine ▼	18	Beef Cheek, Pappardelle	25
Black Truffle, Mushroom Duxelle, Parmigiano Reggiano		San Marzano Tomatoes DOP, Beef Cheek Ragu, Smoked Pancetta, Sofritto, Parmigiano Reggiano	
<i>Add Truffle +\$10</i>		Crab, Tagliatelle 🍷🔥	26
Gricia, Spaghetti	18	Crab, Tomato Confit, Garlic, Fresh Basil, Chilli Flakes, EVOO	
Guanciale, Pecorino Romano, Parmigiano Reggiano, Black Pepper		<i>Add Crab +\$13</i>	
Carbonara, Rigatoni	19	Agnolotti all'Anatra in Brodo 🍷	28
Guanciale, Egg Yolk, Pecorino Romano, Parmigiano Reggiano, Black Pepper		Pasta filled with Duck Meat, in a Duck Consommé	
Bolognese, Lasagna	20	Fruitti di Mare, Chitarra 🍷	28
San Marzano Tomatoes DOP, Egg Sfoglia, Bolognese, Bechamel		San Marzano DOP, Clams, Squid, Garlic	
Sausage, Pappardelle	20		
San Marzano Pomodoro, Pork Sausage Ragu, Sofritto, Parmigiano Reggiano			

KIDS-FRIENDLY

Pomodoro ▼	12
San Marzano Tomatoes DOP, Spaghetti, Parmigiano	
Lasagna	12
San Marzano Tomatoes DOP, Egg Sfoglia, Bolognese, Bechamel	
Mac & Cheese ▼	12
Maccheroni, Parmigiano Reggiano	

DESSERT

Panna Cotta ▼	8
Cream, Vanilla, Strawberry, Fresh Basil, EVOO	
Gianduja	12
Caramelised Banana, Gianduja, Hazelnuts	
Tiramisù 🍷 ▼	13
Mascarpone, Savoiardi, Coffee (decaf), Cocoa	
Coppa al Pistachio ▼	14
Pistachio Gelato, Pistachio, Cream	

COFFEE

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

TEA

Riesling		6
Italian Earl Grey		6
Chamomile		6
Mint		6
Iced +1		

BEVERAGES

Iced Lemonade		7
Iced Peach Lemonade		7
Iced Strawberry Lemonade		7
Iced Lemon Tea		7
Still 500ml		6
San Benedetto		
Sparkling 500ml		6
San Benedetto		
Coke Original Taste		6
Coke Zero		6
Gingerale		6

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	

SPIRITS

Roku Gin	13
Maker’s Mark Bourbon	
Stoli Vodka	
Bacardi Carta Negra Rum	
Suntory Kakubin Whisky	
Olmecca Altos Blanco Tequila	
Choice of mixer: Coke, Coke Zero, Sprite, Tonic, Ginger Ale, Soda, Fevertree Mediterranean Tonic (+\$2)	

WINE

GLS/ BTL (125ML)

RED

Carlo Pellegrino Tareni 2023	16 / 75
Nero d’Avola, Sicily	
Buccia Nera Guarniente 2022	18 / 85
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, Vento	