

## ANTIPASTI


<b>Burrata Tomato e Pesto</b>  	25
Burrata, Roasted Tomatoes, Basil Pesto, Parmigiano Reggiano	
<b>Burrata Piccante</b> 	27
Burrata, Nduja, Calabrian Chilli Pepper sauce, Crispy Prosciutto	
<b>Calamari Fritti</b> 	12
Fried Calamari, Garlic Mayonnaise, Paprika	
<b>Broccolini al Forno</b> 	12
Oven-baked Broccolini, Sicilian Breadcrumbs, Calabrian Chilli Pepper	
<b>Pizza Bread</b> 	8
Freshly Baked Newpolitan Pizza Bread, Oregano, Paprika, EVOO	
<b>Baked Scamorza</b> 	8
Baked Scamorza Cheese, Mixed Herbs, Honey	
<b>Parmigiana</b> 	14
Eggplant, Fiordilatte di Agerola, Parmigiano Reggiano, San Marzano Tomatoes DOP	
<b>Polpette</b>	15
Beef Meatballs, San Marzano Tomatoes DOP, Parmigiano Reggiano	

## HOUSE CURED

<b>Bresaola</b>	14
House-cured Wagyu Bresaola, Rocket, Parmigiano Reggiano	
<b>Salame</b>	8
House-cured Salame, 60 days aged	

*Add Pizza Bread + \$1*

## SALAD

<b>Insalata</b> 	15
Mesclun, Cherry Tomatoes, Sundried Tomatoes, Cucumber, Pine Nut, Onion, Parmigiano Reggiano, Black Pepper	
<b>Caesar Salad</b>	18
Guanciale, Mesclun, Cherry Tomatoes, Cucumber, Onion, Parmigiano Reggiano, Black Pepper, Crouton, Homemade Caesar dressing	

# PIZZA

*Our Neapolitan® pizza is a contemporary take on the Neapolitan classic. Dough is cold-fermented for 36 hours using 100% Italian flour and high-hydration techniques, then fired in a 450°C oven for a pillowy crust with a signature char.*

## NEWPOLITAN® RED

<b>Margherita</b> ▼	17
San Marzano Tomatoes DOP, Fiordilatte, Fresh Basil, Parmigiano	
<b>Gamberi</b> 🍷	28
Argentinian Prawns, San Marzano Tomatoes DOP, Prawn Jus, Lemon Zest, Parmigiano	
<b>Carnivora</b> 🍷🔥	28
San Marzano Tomato DOP, Mortadella, Prosciutto, Spicy Salame, Porchetta, Fior di Latte, Peperone Crusco	
<b>Diavola</b> 🍷🔥	23
Spicy Salame, San Marzano Tomatoes DOP, Fiordilatte, Fresh Basil, Parmigiano Reggiano	
<b>Cossaca</b> ▼	15
San Marzano Tomatoes DOP, Fresh Basil, Parmigiano Reggiano	
<b>Prosciutto e Rucola</b>	25
Parma Ham, Rocket, San Marzano Tomatoes DOP, Fiordilatte di Agerola, Parmigiano Reggiano	
<b>Burrata</b> ▼	28
Burrata, San Marzano Tomatoes DOP, Fresh Basil, Parmigiano Reggiano	

## DOUBLECRUNCH®

*Rustic Italian flavours sandwiched between two layers of long-fermented, high-hydration crispy dough – then double-cooked to create a crust that shatters beautifully with every bite.*

<b>Roasted Tomato</b> ▼	14
Roasted Tomatoes, Burrata, Balsamic Vinegar, Basil	
<b>Mortadella</b> 🍷	23
Mortadella, Burrata, Pistachio, Lemon Zest, Fresh Basil, Parmigiano Reggiano	
<b>Crab &amp; Nduja</b>	24
Crab, Nduja, Burrata, Crispy Onions	

## NEWPOLITAN® WHITE



<b>Tartufo e Funghi</b> 🍷 ▼	30
Fresh Black Truffle, Truffle Oil, Mushrooms, Fiordilatte, Taleggio, Thyme	
<b>Quattro Formaggi</b> ▼	22
Fiordilatte di Agerola, Taleggio, Gorgonzola, Parmigiano Reggiano	
<b>Prosciutto e Fichi</b>	27
Parma Ham, Fig Jam, Rocket, Fiordilatte di Agerola, Parmigiano Reggiano, Walnuts	
<b>Acciughe</b>	20
Anchovies, Roasted Yellow Tomatoes, Fiordilatte di Agerola, Olives, Fresh Basil	
<b>Mortadella</b>	23
Mortadella, Pistachio, Lemon Zest, Fresh Basil, Parmigiano Reggiano	
<b>Pesto</b> ▼	23
Basil Pesto, Roasted Yellow Tomatoes, Stracciatella, Pine Nuts, Parmigiano Reggiano	
<b>Gorgonzola e Salsiccia</b>	24
Sausage, Gorgonzola, Fiordilatte, Onion, Fresh Basil	

🍷 Signature ▼ Vegetarian 🔥 Spicy




Prices are exclusive of GST and service charge.

# PASTA




*Our pasta is handmade from scratch in our kitchen using Italian milled durum wheat. For our long and filled pastas, egg yolk is added to the dough – a traditional touch that gives them that rich flavour and tender, elastic bite.*

<b>Crab, Tagliatelle</b>  	26	<b>Sausage, Pappardelle</b>	20
Crab, Tomato Confit, Garlic, Fresh Basil, EVOO, Chilli Flakes		Pork Sausage Ragu, San Marzano Pomodoro, Sofritto, Parmigiano Reggiano	
<b>Beef Cheek, Pappardelle</b>	26	<b>Agnolotti del Plin</b> 	28
Beef Cheek Ragu, Smoked Pancetta, San Marzano Tomatoes DOP, Sofritto, Parmigiano Reggiano		Pasta filled with Pork Stew, in a Chicken Jus & Butter Sauce	
<b>Arrabbiata, Spaghetti</b>  	19	<b>Carbonara, Rigatoni</b> 	19
San Marzano Tomatoes DOP, Garlic, Chilli, Parsley		Guanciale, Egg Yolk, Pecorino Romano, Parmigiano Reggiano, Black Pepper	
<b>Ravioli Ricotta e Spinaci</b> 	22	<b>Vongole, Linguine</b>	22
Pasta filled with Ricotta & Spinach, in a Sage & Butter Sauce		Clams, Garlic, Fresh Parsley, EVOO	
<b>Mamma's Aglio e Olio</b>   	15	<b>Bolognese, Tagliatelle</b>	18
Sundried Tomatoes, Garlic, Red Chilli, Fresh Parsley, EVOO		House-cured Pancetta, Beef, San Marzano Tomatoes DOP, Parmigiano Reggiano	
<b>Pesto, Orecchiette</b> 	24	<b>Gricia, Spaghetti</b>	18
Pesto, Cherry Tomato, Stracciatella, Black Pepper, Pine Nuts		Pecorino Romano, Guanciale, Parmigiano Reggiano, Black Pepper	
<b>Funghi, Tagliolini</b> 	18	<b>Lasagna, Bolognese</b>	21
Mushroom Duxelle, Parmigiano Reggiano, Pecorino Romano, Sautéed Mushroom		Egg Sfoglia, House-cured Pancetta, Beef, Bechamel, San Marzano Tomatoes DOP	
<i>Add Truffle Shavings +\$5</i>			
<b>Cacio e Pepe, Spaghetti</b> 	16		
Pecorino Romano, Parmigiano Reggiano, Black Pepper			





# MAIN COURSE

<b>Porchetta</b> 	24	<b>Peposo</b>  	30
Slow-roasted Pork, Spinach, Fennel, Paprika, Mustard		Braised Beef Cheek, Rosemary Roasted Potatoes, Black Pepper	
<b>Guazzetto del Pescatore</b>	30		
San Marzano Tomatoes DOP, Barramundi, Clams, Squid, Garlic			

# KID-FRIENDLY

<b>Kids Pomodoro</b> 	12	<b>Kids Mac &amp; Cheese</b> 	12
Spaghetti, San Marzano Tomatoes DOP, Parmigiano		Maccheroni, Parmigiano Reggiano	
<b>Kid's Lasagna</b> 	12		
Egg Sfoglia, Bolognese, Bechamel, San Marzano Tomatoes DOP			

# DESSERT

<b>Panna Cotta</b>	8	<b>Tiramisù</b>  	13
Cream, Vanilla, Strawberry, Fresh Basil, EVOO		Mascarpone, Savoiardi, Coffee (decaf), Cocoa	
<b>Coppa al Pistachio</b> 	14	<b>Gianduja Doublecrunch</b> 	12
Pistachio Gelato, Pistacchio, Cream		Caramelised Banana, Gianduja, Hazelnuts	

## 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

<b>Peach Ballini</b> 	18
Peach Puree, Botter Prosecco N.V.	
<b>Strawberry Ballini</b> 	18
Strawberry Puree, Botter Prosecco N.V.	
<b>Aperol Spritz</b> 	18
Aperol, Botter Prosecco N.V.	
<b>Negroni</b>	18
Roku Gin, Campari, Cinzano Rosso	
<b>Passionista</b>	18
Markers Mark, Passion fruit, Bitters	
<b>Espresso Martini</b>	18
Vodka, Kahlua, Espresso	

## 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

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

### WHITE

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

### SPARKLING

<b>Botter Prosecco N.V.</b>	16 / 75
Glera, Veneto	