

ANTIPASTI


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

HOUSE-CURED

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

Add Pizza Bread + \$1

SALAD

Insalata 	15
Mesclun, Cherry Tomatoes, Sundried Tomatoes, Cucumber, Pine Nuts, Onion, Parmigiano Reggiano, Black Pepper	
Caesar Salad	18
Guanciale, Mesclun, Cherry Tomatoes, Cucumber, Onion, Parmigiano Reggiano, Black Pepper, Crouton, Housemade Caesar dressing	

PIZZA

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

NEWPOLITAN® RED

- Margherita**  **17**
San Marzano Tomatoes DOP, Fiordilatte di Agerola, Fresh Basil, Parmigiano Reggiano
- Gamberi**  **28**
Argentinian Prawns, San Marzano Tomatoes DOP, Prawn Jus, Lemon Zest
- Carnivora**   **28**
San Marzano Tomatoes DOP, Fiordilatte di Agerola, Pepperone Crusco and a range of Cured Meats: Mortadella, In-house Cured Sausage, Porchetta, Nduja
- Diavola**   **23**
Spicy Pork Salame, San Marzano Tomatoes DOP, Fiordilatte di Agerola, Fresh Basil, Parmigiano Reggiano
- Cossaca**  **15**
San Marzano Tomatoes DOP, Fresh Basil, Parmigiano
- Prosciutto e Rucola** **25**
Parma Ham, Rocket, San Marzano Tomatoes DOP, Fiordilatte di Agerola, Parmigiano Reggiano
- Burrata**  **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.

- Caprese**  **20**
Fiordilatte di Agerola, Roasted Tomatoes, Basil Pesto, Parmigiano Reggiano
- Mortadella**  **23**
Mortadella, Burrata, Pistacchio, Lemon Zest, Fresh Basil, Parmigiano Reggiano
- Prosciutto e Parmigiano** **24**
Parma Ham, Rocket, Burrata, Parmigiano Reggiano

NEWPOLITAN® WHITE

- Tartufo e Funghi**   **30**
Fresh Black Truffle, Truffle Oil, Mushrooms, Fiordilatte di Agerola, Taleggio, Thyme
- Gorgonzola e Salsiccia** **24**
Sausage, Gorgonzola, Fiordilatte di Agerola, Pickled Onion, Fresh Basil
- Prosciutto e Fichi** **27**
Parma Ham, Fig Jam, Rocket, Fiordilatte di Agerola, Parmigiano Reggiano, Walnuts
- Pesto**  **23**
Basil Pesto, Roasted Yellow Tomatoes, Stracciatella, Pine Nuts, Parmigiano Reggiano
- Mortadella** **23**
Mortadella, Pistachio, Lemon Zest, Fresh Basil, Parmigiano Reggiano
- 4 Formaggi**  **22**
Fiordilatte di Agerola, Taleggio, Gorgonzola, Parmigiano Reggiano
- Acciughe** **20**
Anchovies, Roasted Yellow Tomatoes, Fiordilatte di Agerola, Olives, 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 semolina by Molino Casillo. 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.

Crab, Tagliatelle  	26	Sausage, Pappardelle 	20
Crab, Tomato Confit, Garlic, Fresh Basil, Anchovies, EVOO, Chilli Flakes		Pork Sausage Ragù, San Marzano Tomatoes DOP, Soffritto, Parmigiano Reggiano	
Beef Cheek, Pappardelle	26	Agrolotti del Plin 	28
Beef Cheek Ragù, Smoked Pancetta, San Marzano Tomatoes DOP, Soffritto, Parmigiano Reggiano		Pasta filled with Pork Stew, in a Chicken Jus & Butter Sauce	
Arrabbiata, Spaghetti  	19	Carbonara, Rigatoni 	19
San Marzano Tomatoes DOP, Garlic, Chilli, Parsley		Guanciale, Egg Yolk, Pecorino Romano, Parmigiano Reggiano, Black Pepper	
Ravioli Ricotta e Spinaci 	22	Vongole, Linguine	22
Pasta filled with Ricotta & Spinach, in a Sage & Butter Sauce		Clams, Garlic, Fresh Parsley, EVOO	
Mamma's Aglio e Olio   	15	Bolognese, Tagliatelle	18
Sundried Tomatoes, Garlic, Red Chilli, Fresh Parsley, EVOO		House-cured Pancetta, Beef, San Marzano Tomatoes DOP, Parmigiano Reggiano	
Pesto, Orecchiette 	24	Gricia, Spaghetti	18
Pesto, Cherry Tomato, Stracciatella, Black Pepper, Pine Nuts		Pecorino Romano, Guanciale, Parmigiano Reggiano, Black Pepper	
Funghi, Tagliolini 	18	Lasagna, Bolognese	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>			
Cacio e Pepe, Spaghetti 	16		
Pecorino Romano, Parmigiano Reggiano, Black Pepper			

MAIN COURSE

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

DESSERT

Panna Cotta	8	Tiramisù  	13
Cream, Vanilla, Strawberry, Fresh Basil, EVOO		Mascarpone, Savoiardi, Coffee (decaf), Cocoa	
Coppa al Cioccolato 	14		
72% Dark Chocolate Gelato, Chocolate Shards			

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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 470ml Acqua Filette		6
Sparkling 470ml Acqua Filette		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	
Olmecca 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	