

ANTIPASTI

Burrata Tomato e Pesto  	25
Burrata, Roasted Tomatoes, Basil Pesto, Parmigiano Reggiano	
Burrata Piccante  	27
Burrata, Nduja, Calabrian Chilli Pepper Sauce, Crispy Prosciutto	
Frittatina alla Scamorza  	11
Deep fried Scamorza, Honey, Lemon, Thyme, EVOO	
Calamari Fritti	12
Fried Calamari, Garlic Mayonnaise, Paprika	
Broccolini al Forno 	12
Oven-baked Broccolini, Calabrian Chilli Pepper, Sicilian Breadcrumbs	
Polpette	15
Beef Meatballs, San Marzano Tomato DOP, Parmigiano Reggiano	
Parmigiana 	14
Eggplant, Fiordilatte di Agerola, Parmigiano Reggiano, San Marzano Tomato DOP	
Pizza Bread 	8
Freshly Baked Newpolitan 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 Tomato DOP, Fiordilatte di Agerola, Fresh Basil, Parmigiano Reggiano	
Margherita Affumicata  	19
San Marzano Tomato DOP, Fiordilatte di Agerola, Fresh Basil, Parmigiano Reggiano, Smoked Provola, Housemade Smoked Mayo	
Gamberi  	28
Argentinian Prawns, San Marzano Tomato DOP, Prawn Jus, Lemon Zest	
Carnivora  	28
San Marzano Tomato DOP, Fiordilatte di Agerola, Peperone Crusco and a range of Cured Meats: Mortadella, In-house Cured Sausage, Porchetta, Nduja	
Diavola 	23
Spicy Pork Salame, San Marzano Tomato DOP, Fiordilatte di Agerola, Fresh Basil, Parmigiano Reggiano	
Cosacca	15
San Marzano Tomato DOP, Fresh Basil, Parmigiano Reggiano	
Prosciutto e Rucola	25
Parma Ham, Rocket, San Marzano Tomato DOP, Fiordilatte di Agerola, Parmigiano Reggiano	
Burrata 	28
Burrata, San Marzano Tomato DOP, Fresh Basil, Parmigiano Reggiano	

DOUBLECRUNCH®

Rustic Italian flavours sandwiched between two layers of long-fermented, high-hydration crispy dough – made using 100% Italian Molino Casillo flour, double-cooked for a crust that shatters beautifully with every bite.

Roasted Tomato 	14
Roasted Tomatoes, Burrata, Balsamic Vinegar, Basil	
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, Mushroom Duxelle, Fiordilatte di Agerola, Truffle Oil, Taleggio, Thyme	
Gorgonzola e Salsiccia	24
Sausage, Gorgonzola, Fiordilatte di Agerola, Pickled Onion, Fresh Basil	
Prosciutto e Nduja 	24
Prosciutto Cotto, Smoked Provola, Calabrian Chilli Sausage, Pickled Onion, Housemade Smoked Mayo, Fried Sage	
Prosciutto e Fichi 	27
Parma Ham, Fiordilatte di Agerola, Fig Jam, Rocket, Parmigiano Reggiano, Walnuts	
Pesto 	23
Basil Pesto, Roasted Yellow Tomatoes, Stracciatella, Pine Nuts, Parmigiano Reggiano	
Mortadella	23
Mortadella, Pistacchio, 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.

Luciano's Carbonara, Rigatoni	21	Cacio e Pepe, Gigli ▼	16
Guanciale, Egg Yolk, Pecorino, Parmigiano Reggiano, Pepe Nero		Pecorino Romano, Parmigiano Reggiano, Black Pepper	
Luciano's Mafaldine ai Cardoncelli	18	Sausage, Pappardelle	20
Oyster Mushroom, Garlic, Red Chilli, Fresh Parsley, EVOO		Pork Sausage Ragu, San Marzano Tomato DOP, Soffritto, Parmigiano Reggiano	
Crab, Tagliatelle 🍷🔥	26	Vongole, Linguine	22
Crab, Tomato Confit, Anchovy, Garlic, Fresh Basil, EVOO, Chilli Flakes		Clams, Garlic, Fresh Parsley, EVOO	
Beef Cheek, Pappardelle	26	Bolognese, Tagliatelle	18
Beef Cheek, Smoked Pancetta, San Marzano Tomato DOP, Soffritto, Parmigiano Reggiano		House-cured Pancetta, Beef, San Marzano Tomato DOP, Parmigiano Reggiano	
Arrabbiata, Paccheri ▼🔥	19	Gricia, Spaghetti	18
San Marzano Tomato DOP, Garlic, Chilli, Parsley		Guanciale, Pecorino Romano, Parmigiano Reggiano, Black Pepper	
Mamma's Aglio e Olio 🍷▼🔥	15	Agnolotti al Branzino e Gamberi 🍷	27
Sundried Tomatoes, Garlic, Red Chilli, Fresh Parsley, EVOO		Pasta filled with Sea Bass, Argentinian Prawns, Capers, San Marzano Tomato DOP, Fresh Parsley, EVOO	
Pesto, Orecchiette ▼	24	Agnolotti del Plin	28
Pesto, Cherry Tomato, Stracciatella, Black Pepper, Pine Nuts		Pasta filled with Pork Stew, in a Chicken Jus & Butter Sauce	
Funghi, Tagliolini ▼	18	Ravioli Ricotta e Spinaci ▼	22
Mushroom Duxelle, Parmigiano Reggiano, Pecorino Romano, Sautéed Mushrooms		Pasta filled with Ricotta & Spinach, in a Sage & Butter Sauce	
Add Truffle Shavings +\$5		Lasagna, Bolognese	21
		Egg Sfoglia, House-cured Pancetta, Beef, Béchamel, San Marzano Tomato DOP	

MAIN COURSE

Porchetta	24	Pepeo dell'Impruneta 🍷🔥	30
Slow-roasted Pork, Spinach, Fennel, Paprika, Mustard		Braised Beef Cheek, Rosemary Roasted Potatoes, Black Pepper	
Guazzetto del Pescatore 🍷	30		
Barramundi, Clams, Squid, San Marzano Tomato DOP, 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			

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
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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	
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	