

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	
<i>Add Pizza Bread + \$1</i>	

🍷 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	Insalata Caprese ▼	21
Mesclun, Cherry Tomatoes, Cucumber, Pine Nuts, Onion, Parmigiano Reggiano		Mozzarella, Heirloom Tomatoes, Basil Pesto	

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, Parsley		Basil Pesto, Roasted Tomatoes, Burrata	
Funghi, Mafaldine ▼	18	Beef Cheek, Pappardelle	25
Sautéed Mushrooms, Black Truffle, Mushroom Duxelles, Parmigiano Reggiano		Beef Cheek Ragu, Smoked Pancetta, San Marzano Tomatoes DOP, Sofritto, Parmigiano Reggiano	
<i>Add Truffle Shavings +\$5</i>			
Gricia, Spaghetti	18	Crab, Tagliatelle 🍷 🔥	26
Guanciale, Pecorino Romano, Parmigiano Reggiano, Black Pepper		Crab, Tomato Confit, Garlic, Fresh Basil, EVOO, Chilli Flakes	
Carbonara, Rigatoni 🍷	19	Agnolotti del Plin 🍷	28
Guanciale, Egg Yolk, Pecorino Romano, Parmigiano Reggiano, Black Pepper		Pasta filled with Pork Stew, in a Chicken Jus & Butter Sauce	
Bolognese, Tagliatelle	20	Frutti di Mare, Chitarra	28
House-cured Pancetta, Beef, San Marzano Tomatoes DOP, Parmigiano Reggiano		Clams, Squid, San Marzano Tomatoes DOP, Garlic	
Sausage, Pappardelle	20	Agnolotti all'Anatra in Brodo 🍷	28
Pork Sausage Ragu, San Marzano Pomodoro, Sofritto, Parmigiano Reggiano		Pasta filled with Duck Meat, in a Duck Consommé	
Bolognese, Lasagna	20		
San Marzano Tomatoes DOP, Egg Sfoglia, Bolognese, Bechamel			

DESSERT

Panna Cotta	8	Tiramisù 🍷 ▼	13
Cream, Vanilla, Strawberry, Fresh Basil, EVOO		Mascarpone, Savoiardi, Coffee (decaf), Cocoa	
Coppa al Cioccolato ▼	13		
72% Dark chocolate Gelato, Hazelnut Crumble			

🍷 Signature ▼ Vegetarian 🔥 Spicy

Prices are exclusive of GST and service charge.

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	