

ANTIPASTI


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|---|-----------|
| 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 Neapolitan Pizza Bread, Oregano, Paprika, EVOO | |

HOUSE-CURED

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

Add Pizza Bread +\$1

SALAD

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| 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, Crouton, Housemade Caesar dressing, Black Pepper | |

PIZZA


Our Neapolitan® 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.

NEWSPOLITAN® 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 – then slow-cooked to create 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

NEWSPOLITAN® 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 Onions, 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.

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| Crab, Tagliatelle   | 26 | Carbonara, Rigatoni  | 19 |
| Crab, Tomato Confit, Anchovy, Garlic, Fresh Basil, EVOO, Chilli Flakes | | Guanciale, Egg Yolk, Pecorino Romano, Parmigiano Reggiano, Black Pepper | |
| Beef Cheek, Pappardelle | 26 | Vongole, Linguine | 22 |
| Beef Cheek Ragu, Smoked Pancetta, San Marzano Tomato DOP, Soffritto, Parmigiano Reggiano | | Clams, Garlic, Fresh Parsley, EVOO | |
| Arrabbiata, Spaghetti   | 19 | Bolognese, Tagliatelle | 18 |
| San Marzano Tomato DOP, Garlic, Chilli, Parsley | | Beef, House-cured Pancetta, San Marzano Tomato DOP, Parmigiano Reggiano | |
| Mamma's Aglio e Olio    | 15 | Gricia, Spaghetti | 18 |
| Sundried Tomatoes, Garlic, Red Chilli, Fresh Parsley, EVOO | | Guanciale, Pecorino Romano, Parmigiano Reggiano, Black Pepper | |
| Pesto, Orecchiette  | 24 | Agnolotti al Branzino e Gamberi | 27 |
| Pesto, Cherry Tomato, Stracciatella, Black Pepper, Pine Nuts | | Pasta filled with Sea Bass, Argentinian Prawns, Capers, San Marzano Tomato DOP, Fresh Parsley, EVOO | |
| Funghi, Tagliolini  | 18 | Agnolotti del Plin  | 28 |
| Mushroom Duxelle, Parmigiano Reggiano, Pecorino Romano, Sautéed Mushrooms <i>Add Truffle Shavings + \$5</i> | | Pasta filled with Pork Stew, in a Chicken Jus & Butter Sauce | |
| Cacio e Pepe, Spaghetti  | 16 | Raviolone con Ricotta, Spinaci e Tuorlo Morbido | 23 |
| Pecorino Romano, Parmigiano Reggiano, Black Pepper | | Pasta filled with Ricotta & Spinach, Egg yolk, in a burnt Butter and Sage Sauce | |
| Sausage, Pappardelle | 20 | Lasagna, Bolognese | 21 |
| Pork Sausage Ragu, San Marzano Tomato DOP, Soffritto, Parmigiano Reggiano | | Egg Sfoglia, House-cured Pancetta, Beef, Bechamel, San Marzano Tomato DOP | |




MAIN COURSE

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|--|----|--|----|
| 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 | | | |

KID-FRIENDLY

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| Spaghetti al Pomodoro  | 12 | Italian Mac n cheese  | 12 |
| Spaghetti, San Marzano Tomato DOP, Parmigiano Reggiano | | Maccheroni, Parmigiano Reggiano | |

DESSERT

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|---|----|---|----|
| Panna Cotta | 8 | Tiramisù   | 13 |
| Cream, Vanilla, Strawberry, Fresh Basil, EVOO | | Mascarpone, Savoiardi, Coffee (Decaf), Cocoa | |
| Coppa alla Stracciatella  | 14 | | |
| Stracciatella Gelato, Chocolate Shards, Chocolate Sauce, Whipped Cream | | | |

COFFEE

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|----------------|--|---|
| 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

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|-------------------|--|---|
| Riesling | | 6 |
| Italian Earl Grey | | 6 |
| Chamomile | | 6 |
| Mint | | 6 |

BEVERAGES

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|--------------------------|--|---|
| Iced Lemonade | | 7 |
| Iced Peach Lemonade | | 7 |
| Iced Strawberry Lemonade | | 7 |
| Iced Lemon Tea | | 7 |
| Still 470ml | | 6 |
| Acqua Filette | | |
| Sparkling 470ml | | 6 |
| Acqua Filette | | |
| Coke Original Taste | | 6 |
| Coke Zero | | 6 |
| Sprite | | 6 |
| Ginger Ale | | 6 |
| Chocolate | | 7 |

BEER

Menabrea Lager 330ml BOTTLE 14

COCKTAILS

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| 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

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|--|----|
| 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

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|-------------------------------------|---------|
| 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

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|-----------------------------|---------|
| Botter Prosecco N.V. | 16 / 75 |
| Glera, Veneto | |