

ANTIPASTI

Burrata Tomato e Pesto 🍷 ▼	25
Burrata, Roasted Tomatoes, Basil Pesto, Parmigiano Reggiano	
Burrata Piccante 🔥	27
Burrata, Nduja, Calabrian Chilli Pepper sauce, Nduja, Calabrian Chili Pepper Sauce, Fried Parma Ham	
Calamari Fritti 🍷	12
Fried Calamari, Garlic Mayonnaise, Paprika	
Broccolini al Forno ▼	12
Oven-baked Broccolini, Sicilian Breadcrumbs, Calabrian Chilli Pepper	
Pizza Bread ▼	8
Freshly Baked Newpolitan® Pizza Bread, Oregano, EVOO	
Baked Scamorza ▼	8
Baked Scamorza Cheese, Mixed Herbs, Honey	
Parmigiana ▼	14
Eggplant, Fiordilatte di Agerola, Parmigiano Reggiano, San Marzano Tomatoes DOP	
Polpette	15
Beef Meatballs, San Marzano Tomatoes DOP, Parmigiano Reggiano	
Polpette alla Fonduta	16
Fried Beef Meatballs, Taleggio Fondue	

HOUSE CURED

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

Add Pizza Bread + \$1

SALAD

Insalata Mista ▼	15
Mesclun, Cherry Tomatoes, Sundried Tomatoes, Cucumber, Pine Nut, Onion, Parmigiano Reggiano, Black Pepper	
Caesar Salad	18
Guanciaie, Mesclun, Cherry Tomatoes, Cucumber, Onion, Parmigiano Reggiano, Black Pepper, Crouton, Homemade Caesar dressing	

PIZZA

Our Newpolitan® 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

Margherita ▼	17
San Marzano Tomatoes DOP, Fiordilatte, Fresh Basil, Parmigiano	
Gamberi 🍷	28
Argentinian Prawns, San Marzano Tomatoes DOP, Prawn Jus, Lemon Zest, Parmigiano	
Carnivora 🍷🔥	28
San Marzano Tomato DOP, Mortadella, Prosciutto, Spicy Salame, Porchetta, Fior di Latte, Peperone Crusco	
Diavola 🍷🔥	23
Spicy Salame, San Marzano Tomatoes DOP, Fiordilatte, 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, 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
Roasted Tomatoes, Burrata, Balsamic Vinegar, Fresh Basil	
Mortadella 🍷	23
Mortadella, Burrata, Pistachio, Lemon Zest, Fresh Basil, Parmigiano Reggiano	
Crab & Nduja	24
Crab, Nduja, Burrata, Crispy Onions	

NEWPOLITAN® WHITE




Tartufo e Funghi 🍷 ▼	30
Fresh Black Truffle, Truffle Oil, Mushrooms, Fiordilatte, Taleggio, Thyme	
Quattro Formaggi ▼	22
Fiordilatte di Agerola, Taleggio, Gorgonzola, Parmigiano Reggiano	
Prosciutto e Fichi	27
Parma Ham, Fig Puree, Rocket, Fiordilatte, Parmigiano Reggiano, Baked Walnuts	
Acciughe	20
Anchovies, Roasted Yellow Tomatoes, Fiordilatte di Agerola, Olives, Fresh Basil	
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, Onion, Fresh Basil	

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.

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




MAIN COURSE

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

KID-FRIENDLY

Kids Pomodoro 	12	Kids Mac & Cheese 	12
Spaghetti, San Marzano Tomatoes DOP, Parmigiano		Maccheroni, Parmigiano Reggiano	
Kid's Lasagna 	12		
Egg Sfoglia, Bolognese, Bechamel, San Marzano Tomatoes DOP			

DESSERT

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

 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	
Passionista	18
Markers Mark, Passion fruit, Bitters	
Espresso Martini	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

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	