

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	
Pizza Bread 	8
Freshly Baked Newpolitan Pizza Bread, Oregano, Paprika, 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	

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 Nut, Onion, Parmigiano Reggiano, Black Pepper	
Caesar Salad	18
Guanciale, 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
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	

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	

🍷 Signature ▼ Vegetarian 🔥 Spicy

Prices are exclusive of GST and service charge.

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	Sausage, Pappardelle	20
Crab, Tomato Confit, Garlic, Fresh Basil, EVOO, Chilli Flakes		Pork Sausage Ragù, San Marzano Pomodoro, Sofritto, Parmigiano Reggiano	
Beef Cheek, Pappardelle	26	Agnolotti del Plin 🍷	28
Beef Cheek Ragù, Smoked Pancetta, San Marzano Tomatoes DOP, Sofritto, 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			

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 Acqua Filette	 6
Sparkling 500ml 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	
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	