

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, 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.

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 – 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

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 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

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 Spaghetti Alla **21**

Carbonara

Guanciale, Egg Yolk, Pecorino Romano, Parmigiano Reggiano, Black Pepper

Only available for a limited time!

Crab, Tagliatelle **26**

Crab, Tomato Confit, Anchovy, Garlic, Fresh Basil, EVOO, Chilli Flakes

Beef Cheek, Pappardelle **26**

Beef Cheek Ragu, Smoked Pancetta, San Marzano Tomato DOP, Soffritto, Parmigiano Reggiano

Arrabbiata, Spaghetti **19**

San Marzano Tomato DOP, Garlic, Chilli, Parsley

Mamma's Aglio e Olio **15**

Sundried Tomatoes, Garlic, Red Chilli, Fresh Parsley, EVOO

Pesto, Orecchiette **24**

Pesto, Cherry Tomato, Stracciatella, Black Pepper, Pine Nuts

Funghi, Tagliolini **18**

Mushroom Duxelle, Parmigiano Reggiano, Pecorino Romano, Sautéed Mushrooms

Add Truffle Shavings +\$5

Cacio e Pepe, Spaghetti **16**

Pecorino Romano, Parmigiano Reggiano, Black Pepper

Sausage, Pappardelle **20**

Pork Sausage Ragu, San Marzano Tomato DOP, Soffritto, Parmigiano Reggiano

Vongole, Linguine **22**

Clams, Garlic, Fresh Parsley, EVOO

Bolognese, Tagliatelle **18**

Beef, House-cured Pancetta, San Marzano Tomato DOP, Parmigiano Reggiano

Gricia, Spaghetti **18**

Guanciale, Pecorino Romano, Parmigiano Reggiano, Black Pepper

Agnolotti al Branzino e **27**

Gamberi

Pasta filled with Sea Bass, Argentinian Prawns, Capers, San Marzano Tomato DOP, Fresh Parsley, EVOO

Agnolotti del Plin **28**

Pasta filled with Pork Stew, in a Chicken Jus & Butter Sauce

Raviolone con Ricotta, **23**

Spinaci e Tuorlo Morbido

Pasta filled with Ricotta & Spinach, Egg yolk, in a burnt Butter and Sage Sauce

Lasagna, Bolognese **21**

Egg Sfoglia, House-cured Pancetta, Beef, Bechamel, San Marzano Tomato DOP

MAIN COURSE

Porchetta **24**

Slow-roasted Pork, Spinach, Fennel, Paprika, Mustard

Guazzetto del Pescatore **30**

Barramundi, Clams, Squid, San Marzano Tomato DOP, Garlic

Pepeo dell'Impruneta **30**

Braised Beef Cheek, Rosemary Roasted Potatoes, Black Pepper

KID-FRIENDLY

Spaghetti al Pomodoro **12**

Spaghetti, San Marzano Tomato DOP, Parmigiano Reggiano

Italian Mac n cheese **12**

Maccheroni, Parmigiano Reggiano

DESSERT

Panna Cotta **8**

Cream, Vanilla, Strawberry, Fresh Basil, EVOO

Tiramisù **13**

Mascarpone, Savoiardi, Coffee (Decaf), Cocoa

Coppa alla Stracciatella **14**

Stracciatella Gelato, Chocolate Shards, Chocolate Sauce, Whipped Cream

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		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

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	