

## COFFEE

Espresso	 4
Lungo	 5
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

## HOUSEMADE SPECIALS

Iced Lemonade	 7
Iced Peach Lemonade	 7
Iced Strawberry Lemonade	 7
Iced Lemon Tea	 7
Iced Honey Chamomile Tea	 7

Thyme-infused Chamomile Tea,  
Honey, Fresh Lemon Juice

## BEVERAGES

Still 750ml San Benedetto	 5
Sparkling 750ml San Benedetto	 7
Coke Original Taste	 6
Coke	 6
Coke Zero	 6
Chocolate	 7

## BEER

Menabrea Lager HALF 12 / FULL 16

## COCKTAILS

<b>Peach Ballini</b>  Fresh Peach Puree, Botter Prosecco N.V.	16
<b>Strawberry Ballini</b>  Fresh Strawberry Puree, Botter Prosecco N.V.	16
<b>Aperol Spritz</b>  Aperol, Botter Prosecco N.V.	17
<b>Campari Spritz</b> Campari, Botter Prosecco N.V.	17
<b>Negroni</b> Widges Gin, Campari, Mancino Rosso Vermouth	18
<b>Gin Tonic</b> Widges Gin, Fevertree Mediterranean Tonic Water	15

## WINE

GLS/ BTL (125ML)

### RED

<b>Cantine Pellegrino 2022</b> 14 / 65 Nero d'Avola, Sicily
<b>Buccia Nera Guarniente 2022</b> 16 / 75 Sangiovese, Tuscany
<b>Renato Ratti Ochetti 2021</b> 18 / 85 Nebbiolo, Piedmont

### WHITE









<b>Reguta Giuseppe e Luigi 2023</b> 14 / 65 Sauvignon Blanc, Trevenezie
<b>Le Monde 2023</b> 16 / 75 Pinot Grigio, Friuli

### SPARKLING

<b>Botter Prosecco N.V.</b> 14 / 65 Glera, Vento
<b>Perlino Scanavino 2023</b> 16 / 60 Moscato d'Asti, Piedmont

# CASA VOSTRA

## ANTIPASTI

<b>Pizza Bread</b>  Freshly Baked Newpolitan® Pizza Bread, Oregano, EVOO	8
<b>Zuppa ai Funghi</b>  Clear Mushroom Soup, Porcini, Guanciale, Roasted Vegetables	9
<b>Calamari Fritti</b>  Fried Calamari, Garlic Mayonnaise, Paprika	12
<b>Polpette</b> Beef Meatballs, San Marzano Tomatoes DOP, Parmigiano Reggiano	14
<b>Broccolini al Forno</b>  Oven-baked Broccolini, Sicilian Breadcrumbs, Calabrian Chilli Pepper	12
<b>Porchetta</b>  Slow-roasted Pork, Spinach, Fennel, Paprika	18
<b>Burrata Tomato e Pesto</b>   Burrata, Roasted Tomatoes, Basil Pesto, Parmigiano Reggiano	25
<b>Peposo</b>  Braised Beef Cheek, Rosemary Roasted Potatoes, Black Pepper	20

## HOUSE CURED

<b>Lardo</b> House-cured Iberico Lard, 1 year aged	8
<b>Coppa</b> House-cured Pork Collar Butt, 3 months aged	8
<b>Salame</b> House-cured Salami, 60 days aged	8
<b>Bresaola</b> House-cured Wagyu Bresaola, Rocket, Parmigiano Reggiano	14

Add Pizza Bread +\$1

 Signature

Prices are exclusive of GST and service charge.

 Signature  Vegetarian  Spicy

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## PIZZA

### NEWPOLITAN® RED

- Marinara** ▼ 15  
San Marzano Tomatoes DOP, Garlic, Oregano, Parmigiano
- Margherita** ▼ 16  
San Marzano Tomatoes DOP, Fiordilatte, Fresh Basil, Parmigiano
- Diavola** 🍷🔥 20  
Spicy Salame, San Marzano Tomatoes DOP, Fiordilatte, Fresh Basil, Parmigiano Reggiano
- Pancetta e Funghi** 22  
House-cured Pancetta, Mushrooms, San Marzano Tomatoes DOP, Fiordilatte, Parmigiano
- Prosciutto e Rucola** 24  
Parma Ham, Rocket, San Marzano Tomatoes DOP, Fiordilatte, Parmigiano Reggiano
- Burrata** ▼ 25  
Burrata, San Marzano Tomatoes DOP, Fresh Basil, Parmigiano Reggiano
- Gamberi** 🍷 28  
Argentinian Prawns, San Marzano Tomatoes DOP, Prawn Jus, Lemon Zest, Parmigiano

### DOUBLECRUNCH®

- Caprese** ▼ 16  
Fiordilatte, Roasted Tomatoes, Basil Pesto, Parmigiano Reggiano
- Prosciutto e Parmigiano** 20  
Parma Ham, Rocket, Burrata, Parmigiano Reggiano
- Mortadella** 🍷 22  
Mortadella, Burrata, Pistachio, Lemon Zest, Fresh Basil, Parmigiano Reggiano
- Salmone** 25  
Smoked Salmon, Onion, Rocket, Burrata, Capers

### NEWPOLITAN® WHITE

- Gorgonzola e Salsiccia** 24  
Sausage, Gorgonzola, Fiordilatte, Onion, Fresh Basil
- Acciughe** 20  
Anchovies, Roasted Yellow Tomatoes, Fiordilatte, Olives, Fresh Basil
- 4 Formaggi** ▼ 22  
Four Cheese; Fiordilatte, Taleggio, Gorgonzola, Parmigiano Reggiano
- Mortadella** 23  
Mortadella, Pistachio, Lemon Zest, Fresh Basil, Parmigiano Reggiano
- Salsiccia e Friarielli** 25  
Sausage, Broccoli Rabe, Smoked Provola, Parmigiano Reggiano
- Tartufo e Funghi** 🍷▼ 28  
Fresh Black Truffle, Truffle Oil, Mushrooms, Fiordilatte, Taleggio, Thyme
- Pesto** ▼ 23  
Basil Pesto, Roasted Yellow Tomatoes, Stracciatella, Pine Nuts, Parmigiano Reggiano

## SALAD

- Insalata Mista** ▼ 15  
Mesclun, Cherry Tomatoes, Cucumber, Pine Nuts, Onion, Parmigiano Reggiano
- Panzanella** 16  
Cherry Tomatoes, Cucumber, Onion, Guanciale, Fresh Basil, Bread Crumbs

## PASTA

- Aglio e Olio, Spaghetti** ▼🔥 13  
Garlic, Red Chilli, Fresh Parsley, EVOO
- Pesto, Trofie** 🍷▼ 17  
Fresh Basil, Green Beans, Pine Nuts, Pecorino Romano, Parmigiano Reggiano
- Crab, Tagliatelle** 🍷🔥 26  
Crab, Tomato Confit, Garlic, Fresh Basil, EVOO Chilli Flakes
- Gamberi, Tonnarelli** 24  
Argentinian Prawns, Tomatoes, Prawn Jus, Garlic, Fresh Basil
- Funghi, Mafaldine** ▼ 18  
Black Truffle, Mushroom Duxelle, Parmigiano Reggiano  
*Add Truffle Shavings +\$5*
- Cacio e Pepe, Spaghetti** ▼ 16  
Pecorino Romano, Parmigiano Reggiano, Black Pepper
- Amatriciana, Chitarra** 18  
Guanciale, San Marzano Tomatoes DOP, Pecorino Romano, Parmigiano Reggiano
- Agnolotti del Plin** 🍷 28  
Pasta filled with Pork Stew, in a Chicken Jus & Butter Sauce
- Ravioli Ricotta e Spinaci** ▼ 22  
Pasta filled with Ricotta & Spinach, in a Sage & Butter Sauce
- Sausage, Maltagliati** 18  
Sausage Ragu, Parmigiano Reggiano
- Bolognese, Tagliatelle** 18  
House-cured Pancetta, Beef, San Marzano Tomatoes DOP, Parmigiano Reggiano
- Vongole, Linguine** 22  
Clams, Garlic, Fresh Parsley, EVOO
- Carbonara, Rigatoni** 🍷 19  
Guanciale, Egg Yolk, Pecorino Romano, Parmigiano Reggiano, Black Pepper

## DESSERT

- Panna Cotta** 8  
Cream, Vanilla, Strawberry, Fresh Basil, EVOO
- Tiramisù** 🍷▼ 13  
Mascarpone, Savoirdi, Coffee (decaf), Cocoa
- Torta Della Nonna** ▼ 12  
Custard Tart, Lemon, Pine Nuts, Raspberry Thyme Sorbet
- Coppa al Cioccolato** 14  
72% Dark Chocolate Gelato, Cream, Rum, Hazelnut Crumble