

## ANTIPASTI

|                                                                                                                                                                                                     |           |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Burrata Tomato e Pesto</b>     | <b>25</b> |
| Burrata, Roasted Tomatoes, Basil Pesto, Parmigiano Reggiano                                                                                                                                         |           |
| <b>Burrata Piccante</b>           | <b>27</b> |
| Burrata, Nduja, Calabrian Chilli Pepper Sauce, Crispy Prosciutto                                                                                                                                    |           |
| <b>Frittatina alla Scamorza</b>   | <b>11</b> |
| Deep fried Scamorza, Honey, Lemon, Thyme, EVOO                                                                                                                                                      |           |
| <b>Calamari Fritti</b>                                                                                                                                                                              | <b>12</b> |
| Fried Calamari, Garlic Mayonnaise, Paprika                                                                                                                                                          |           |
| <b>Broccolini al Forno</b>                                                                                         | <b>12</b> |
| Oven-baked Broccolini, Calabrian Chilli Pepper, Sicilian Breadcrumbs                                                                                                                                |           |
| <b>Polpette</b>                                                                                                                                                                                     | <b>15</b> |
| Beef Meatballs, San Marzano Tomato DOP, Parmigiano Reggiano                                                                                                                                         |           |
| <b>Pizza Bread</b>                                                                                               | <b>8</b>  |
| Freshly Baked Newpolitan Pizza Bread, Oregano, Paprika, EVOO                                                                                                                                        |           |

## HOUSE-CURED

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

Add Pizza Bread + \$1

## SALAD

|                                                                                                                             |           |
|-----------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Insalata</b>                          | <b>15</b> |
| Mesclun, Cherry Tomatoes, Sundried Tomatoes, Cucumber, Pine Nuts, Onion, Parmigiano Reggiano, Black Pepper                  |           |
| <b>Caesar Salad</b>                                                                                                         | <b>18</b> |
| Guanciale, Mesclun, Cherry Tomatoes, Cucumber, Onion, Parmigiano Reggiano, Black Pepper, Crouton, Housemade Caesar Dressing |           |



Signature



Vegetarian



Spicy

Prices are exclusive of GST and service charge.

# PIZZA

Our Newpolitan® 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

|                                                                                                                                                                                                  |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Margherita</b>              | 17 |
| San Marzano Tomato DOP, Fiordilatte di Agerola, Fresh Basil, Parmigiano Reggiano                                                                                                                 |    |
| <b>Margherita Affumicata</b>   | 19 |
| San Marzano Tomato DOP, Fiordilatte di Agerola, Fresh Basil, Parmigiano Reggiano, Smoked Provola, Housemade Smoked Mayo                                                                          |    |
| <b>Gamberi</b>                 | 28 |
| Argentinian Prawns, San Marzano Tomato DOP, Prawn Jus, Lemon Zest                                                                                                                                |    |
| <b>Carnivora</b>               | 28 |
| San Marzano Tomato DOP, Fiordilatte di Agerola, Peperone Crusco and a range of Cured Meats: Mortadella, In-house Cured Sausage, Porchetta, Nduja                                                 |    |
| <b>Diavola</b>                                                                                                  | 23 |
| Spicy Pork Salame, San Marzano Tomato DOP, Fiordilatte di Agerola, Fresh Basil, Parmigiano Reggiano                                                                                              |    |
| <b>Cosacca</b>                                                                                                                                                                                   | 15 |
| San Marzano Tomato DOP, Fresh Basil, Parmigiano Reggiano                                                                                                                                         |    |
| <b>Prosciutto e Rucola</b>                                                                                                                                                                       | 25 |
| Parma Ham, Rocket, San Marzano Tomato DOP, Fiordilatte di Agerola, Parmigiano Reggiano                                                                                                           |    |
| <b>Burrata</b>                                                                                                  | 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 – made using 100% Italian Molino Casillo flour, double-cooked for a crust that shatters beautifully with every bite.

|                                                                                                           |    |
|-----------------------------------------------------------------------------------------------------------|----|
| <b>Roasted Tomato</b>  | 14 |
| Roasted Tomatoes, Burrata, Balsamic Vinegar, Basil                                                        |    |
| <b>Mortadella</b>      | 23 |
| Mortadella, Burrata, Pistacchio, Lemon Zest, Fresh Basil, Parmigiano Reggiano                             |    |
| <b>Crab &amp; Nduja</b>                                                                                   | 24 |
| Crab, Nduja, Burrata, Crispy Onions                                                                       |    |

## NEWPOLITAN® WHITE

|                                                                                                                                                                                                 |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Tartufo e Funghi</b>   | 30 |
| Fresh Black Truffle, Mushroom Duxelle, Fiordilatte di Agerola, Truffle Oil, Taleggio, Thyme                                                                                                     |    |
| <b>Gorgonzola e Salsiccia</b>                                                                                                                                                                   | 24 |
| Sausage, Gorgonzola, Fiordilatte di Agerola, Pickled Onion, Fresh Basil                                                                                                                         |    |
| <b>Prosciutto e Nduja</b>                                                                                    | 24 |
| Prosciutto Cotto, Smoked Provola, Calabrian Chilli Sausage, Pickled Onion, Housemade Smoked Mayo, Fried Sage                                                                                    |    |
| <b>Prosciutto e Fichi</b>                                                                                    | 27 |
| Parma Ham, Fiordilatte di Agerola, Fig Jam, Rocket, Parmigiano Reggiano, Walnuts                                                                                                                |    |
| <b>Pesto</b>                                                                                                 | 23 |
| Basil Pesto, Roasted Yellow Tomatoes, Stracciatella, Pine Nuts, Parmigiano Reggiano                                                                                                             |    |
| <b>Mortadella</b>                                                                                                                                                                               | 23 |
| Mortadella, Pistacchio, Lemon Zest, Fresh Basil, Parmigiano Reggiano                                                                                                                            |    |
| <b>4 Formaggi</b>         | 22 |
| Fiordilatte di Agerola, Taleggio, Gorgonzola, Parmigiano Reggiano                                                                                                                               |    |
| <b>Acciughe</b>                                                                                                                                                                                 | 20 |
| Anchovies, Roasted Yellow Tomatoes, Fiordilatte di Agerola, Olives, Fresh Basil                                                                                                                 |    |

 Signature  Vegetarian  Spicy

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# 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.

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

# MAIN COURSE

|                                                          |           |                                                             |           |
|----------------------------------------------------------|-----------|-------------------------------------------------------------|-----------|
| <b>Porchetta</b> 🍷                                       | <b>24</b> | <b>Peposo dell'Impruneta</b> 🍷🔥                             | <b>30</b> |
| Slow-roasted Pork, Spinach, Fennel, Paprika, Mustard     |           | Braised Beef Cheek, Rosemary Roasted Potatoes, Black Pepper |           |
| <b>Guazzetto del Pescatore</b>                           | <b>30</b> |                                                             |           |
| Barramundi, Clams, Squid, San Marzano Tomato DOP, Garlic |           |                                                             |           |

# KID-FRIENDLY

|                                                          |           |                                 |           |
|----------------------------------------------------------|-----------|---------------------------------|-----------|
| <b>Spaghetti al Pomodoro</b> ▼                           | <b>12</b> | <b>Italian Mac n Cheese</b> ▼   | <b>12</b> |
| Spaghetti, San Marzano Tomato DOP, Parmigiano Reggiano   |           | Maccheroni, Parmigiano Reggiano |           |
| <b>Lasagna</b> ▼                                         | <b>12</b> |                                 |           |
| Egg Sfoglia, Bolognese, Béchamel, San Marzano Tomato DOP |           |                                 |           |

# DESSERT

|                                               |           |                                              |           |
|-----------------------------------------------|-----------|----------------------------------------------|-----------|
| <b>Panna Cotta</b>                            | <b>8</b>  | <b>Tiramisù</b> 🍷▼                           | <b>13</b> |
| Cream, Vanilla, Strawberry, Fresh Basil, EVOO |           | Mascarpone, Savoiardi, Coffee (Decaf), Cocoa |           |
| <b>Coppa al Pistacchio</b> ▼                  | <b>14</b> | <b>Gianduja</b> ▼                            | <b>12</b> |
| Pistacchio Gelato, Pistacchio, Cream          |           | Caramelised Banana, Gianduja, Hazelnuts      |           |

🍷 Signature ▼ Vegetarian 🔥 Spicy

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# 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              |                                                                                     |   |
| Acqua Filette            |  | 6 |
| Sparkling 470ml          |                                                                                     |   |
| 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                                                                      |    |
| Passionista                                                                                           | 18 |
| Marker's 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                                                                                         |    |
| Olmecca Altos Blanco                                                                                           |    |
| Choice of mixer:<br>Coke, Coke Zero, Sprite, Tonic,<br>Ginger Ale, Soda, Fevertree<br>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        |         |