
ANTIPASTI

PANE ALLA GRIGLIA	6.5
Char-grilled wood oven bread with garlic, parsley, butter & e.v.o	
SALSICCIA & PEPPERS	13.5
Spicy Italian sausage tossed in the pan with mixed peppers served with char-grilled ciabatta bread	
ARANCINI	14
Canarolli Risotto balls, filled with mixed vegetables & mozzarella, served with a Napoletana sauce	
ANTIPASTO A MODO NOSTRO (serves 2)	25
A selection of cold cuts, cheese & Italian delicacies	
INSALATA CAPRESE	13.5
Fresh vine ripened tomatoes, buffalo mozzarella di Campania, sea salt, basil, drizzled with e.v.o,	
OLIVE ARROSTO	7.5
Warm olives in a chilli and garlic marinade	

FOR THE KIDS

SPAGHETTI	10.5
Napolitana sauce	
CHICKEN	10.5
Schnitzel & chips	
CHIPS	7.5
Hand cut chips & sauce	

PASTA

FETTUCINE CREMOSE	20.9
Fettucine pasta, pan fried with roasted chicken, cherry tomatoes, baby spinach & spring onions, reduced in a rosé sauce	
PENNE ARRABIATA	19.5
Penne pasta tossed with spring onion, roasted capsicum, smoked pancetta, chilli, white wine & garlic in a Napoletana sauce	
LASAGNE AL FORNO	19.9
Fresh sheets of pasta layered with leg ham, egg, parmesan & meaty ragu sauce	
SPAGHETTI MARINARA	25.5
A selection of SA seafood, including prawns, mussels, calamari, baby octopus & fish tossed in a marinara sauce	
SALSICCIA E BROCCOLI	23.9
Penne pasta tossed with Italian sausage, broccoli, tomatoes, leek & cannellini beans in a white wine sauce	
GNOCCHI AL RAGU	22.5
Potato dumplings served in a slow cooked meat sauce of San Marzano tomatoes, with pork, beef & veal topped with shaved parmesan	
CALZONE – Filled & Folded Pizza	
CALZONE CAMPAGNOLO	23
San Marzano tomato, fior di latte, leg ham, salami, mushroom, olives, topped with ragu sauce	
CALZONE MEDITERRANEO	23
San Marzano tomato, fior di latte, chicken, baby spinach, onion, sundried tomato, topped with Napoletana sauce	

MAINS

FISH OF THE DAY	POA
Please refer to waiter for our daily specials	
PORCHETTA	27.5
Slow wood oven roasted pork belly, stuffed with mixed herbs, apple & fennel, served with rosemary potatoes & topped with an orange glaze	
INVOLTINE DI VITELLO	24.5
Oven baked veal, rolled and filled with canarolli rice & pancetta, served with a potato cake, topped with a porcini mushroom sauce	
PETTO DI POLLO	24.5
Oven roasted chicken, filled with buffalo mozzarella & baby spinach, wrapped in St Daniele prosciutto, served with mash potato & a honey-mustard sauce	

SEE BLACKBOARDS FOR DAILY SPECIALS

SIDES

PATATE FRITTE	7.9
Hand cut chips served with a side of aioli	
VERDURE DI STAGIONE	9.5
Seasonal vegetables, sautéed with e.v.o	
INSALATA MISTA	10.5
Mixed leaf salad, cherry tomatoes, red onion, olives, white wine vinegar & e.v.o	
INSALATA RUCOLA	12.5
Wild rocket mixed with pear, Italian dressing & shaved parmesan	

PIZZAS – 12”

MARGHERITA	18.5
San Marzano tomato, fior di latte, fresh basil, e.v.o	
NAPOLI	20
San Marzano tomato, fior di latte, anchovies, black olives, garlic, capers, herbs	
ALTAVILLA	24
San Marzano tomato, buffalo mozzarella di Campania, parmesan, basil, e.v.o, San Daniele prosciutto	
CAPRICCIOSA	21
San Marzano tomato, fior di latte, leg ham, mushrooms, black olives, artichokes	
SPECIALE	22
San Marzano tomato, fior di latte, leg ham, salami, mushrooms, roasted capsicums, Kalamata olives, herbs	
FRUTTI DI MARE	24
San Marzano tomato, prawns, mussels, calamari, fish, garlic, parsley	
ORTOLANA	22
San Marzano tomato, fior di latte, roasted eggplant, grilled zucchini, roasted capsicums, mushrooms	
TRE SALUMI	21.5
San Marzano tomato, fior di latte, leg ham, salami, salsiccia	
DIAVOLA	19
San Marzano tomato, fior di latte, salami, chilli	
KING DIAVOLA	23.5
San Marzano tomato, provolone, salami, pancetta, black olives, onion, chilli	

PIZZAS – 12”

GIARDINIERA	20
San Marzano tomato, ricotta, baby spinach, roasted capsicum, artichokes, grilled zucchini, cherry tomatoes, e.v.o	
AMERICANA (from the original 1970’s menu)	23.5
San Marzano tomato, fior di latte, leg ham, hot salami, anchovies, garlic	
HAM & PINEAPPLE	19.5
San Marzano tomato, fior di latte, leg ham, pineapple	
POLLO (BBQ CHICKEN)	23
San Marzano tomato, fior di latte, chicken, onion, roasted capsicums, mushrooms, bbq sauce	
TUTTO (THE LOT)	24.5
San Marzano tomato, fior di latte, leg ham, pepperoni, roasted capsicum, salami, mushrooms, red onion, Kalamata olives (anchovies optional)	

PIZZA BIANCHE – White Base, No Sauce

QUATTRO FORMAGGI	21
Fior di latte, gorgonzola, parmesan, provolone	
PROSCIUTTO E RUCOLA	21
Fior di latte, prosciutto, rocket, shaved parmesan	
SANTA LUCIA (from the original 1970’s menu)	21.5
Prawns, garlic, cherry tomato, rocket, shaved parmesan	



NAPOLIS PIZZAS AS MADE USING THE FINEST 00 CAPUTO FLOUR AND THE BEST LOCAL AND IMPORTED INGREDIENTS

OUR PIZZAS ARE COOKED IN OUR WOOD FIRED BRICK OVEN, THE TRADITIONAL WAY...

BUON APETITO!
