

## ANTIPASTI

<b>PANE ALLA GRIGLIA</b>	6.5
Char-grilled wood oven bread with garlic, parsley, butter & e.v.o	
<b>BRUSCHETTA POMODORO</b>	9
Char-grilled wood oven bread, fresh tomato, basil, garlic, e.v.o & rocket topped with shaved parmesan	
<b>SALSICCIA &amp; PEPPERS</b>	13.5
Spicy Italian sausage tossed in the pan with mixed peppers served with char-grilled ciabatta bread	
<b>ARANCINI</b>	9
Canarolli Risotto balls, filled with mixed vegetables & mozzarella, served with a Napoletana sauce	
<b>ANTIPASTO A MODO NOSTRO (serves 2)</b>	25
A selection of cold cuts, cheese & Italian delicacies	
<b>INSALATA CAPRESE</b>	13.5
Fresh vine ripened tomatoes, buffalo mozzarella di Campania, sea salt, basil, drizzled with e.v.o,	
<b>OLIVE ARROSTO</b>	7.5
Warm olives in a chilli and garlic marinade, served with taralles	

## FOR THE KIDS

<b>SPAGHETTI</b>	10.5
Napolitana sauce	
<b>CHICKEN</b>	10.5
Schnitzel & chips	
<b>FISH</b>	10.5
Fish fillets & chips	
<b>CHIPS</b>	7.5
Hand cut chips & sauce	

## PASTA

<b>FETTUCINE CREMOSE</b>	19.9
Fettucine pasta, pan fried with roasted chicken, cherry tomatoes, baby spinach & spring onions, reduced in a rosé sauce	
<b>SCHIAFFONI CON SALSICCIA</b>	22.5
Large oval shaped pasta tossed in a slow sauce of San Marzano tomatoes & pork fennel salsiccia	
<b>PENNE ARRABIATA</b>	19.5
Penne pasta tossed with spring onion, roasted capsicum, smoked pancetta, chilli, white wine & garlic in a Napoletana sauce	
<b>LASAGNE AL FORNO</b>	19.9
Fresh sheets of pasta layered with leg ham, egg, parmesan & meaty ragu sauce	
<b>SPAGHETTI MARINARA</b>	25.5
A selection of SA seafood, including prawns, mussels, calamari, baby octopus & fish tossed in a marinara sauce	
<b>CICATELLI DE SALSICCIA E BROCCOLI</b>	23.9
Cicatelli hand made pasta tossed with Italian sausage, broccoli, tomatoes, leek, cannellini beans & garlic in a white wine sauce	
<b>GNOCCHI AL RAGU</b>	22.5
Potato dumplings served in a slow cooked meat sauce of San Marzano tomatoes, with pork, beef & veal topped with shaved parmesan	
<b>LINGUINI CON GRANCHIO</b>	25.9
Linguini pasta tossed in a rose sauce with crab meat, garlic, parsley and chilli, served with a ½ Blue Swimmer crab	
<b>VONGOLE NAPOLETANA</b>	22.5
Spaghetti pasta tossed with SA clams, white wine, chilli, basil, parsley, tomato, garlic, e.v.o	

## MAINS

<b>FISH OF THE DAY</b>	POA
Please refer to waiter for our daily specials	
<b>PORCHETTA</b>	27.5
Slow wood oven roasted pork belly, stuffed with mixed herbs, apple & fennel, served with rosemary potatoes & topped with an orange glaze	
<b>INVOLTINE DI VITELLO</b>	24.5
Oven baked veal, rolled and filled with canarolli rice & pancetta, served with a potato cake, topped with a porcini mushroom sauce	
<b>MELANZANE PARMIGIANA</b>	23.5
Oven baked eggplant, layered with Napoletana sauce, fresh mozzarella & basil, topped with reggiano parmesan	
<b>PETTO DI POLLO</b>	24.5
Oven roasted chicken, filled with buffalo mozzarella & baby spinach, wrapped in St Daniele prosciutto, served with seasonal greens & a honey-mustard sauce	
<b>FILETTO CON L'OSSO</b>	33
Premium rib eye on the bone, (350gmserved with rosemary potatoes, topped with Italian red wine sauce	

## SIDES

<b>PATATE FRITTE</b>	7.9
Hand cut chips served with a side of aioli	
<b>VERDURE DI STAGIONE</b>	8.5
Seasonal vegetables, sautéed with e.v.o	
<b>INSALATA MISTA</b>	10.5
Mixed leaf salad, cherry tomatoes, red onion, olives, white wine vinegar & e.v.o	
<b>INSALATA RUCOLA</b>	12.5
Wild rocket mixed with pear, Italian dressing & shaved parmesan	

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## PIZZAS – 12”

<b>MARGHERITA</b>	18.5
San Marzano tomato, fior di latte, fresh basil, e.v.o	
<b>NAPOLI</b>	20
San Marzano tomato, fior di latte, anchovies, black olives, garlic, capers, herbs	
<b>ALTAVILLA</b>	24
San Marzano tomato, buffalo mozzarella di Campania, parmesan, basil, e.v.o, San Daniele prosciutto	
<b>CAPRICCIOSA</b>	21
San Marzano tomato, fior di latte, leg ham, mushrooms, black olives, artichokes	
<b>SPECIALE</b>	22
San Marzano tomato, fior di latte, leg ham, salami, mushrooms, roasted capsicums, Kalamata olives, herbs	
<b>FRUTTI DI MARE</b>	24
San Marzano tomato, prawns, mussels, calamari, fish, garlic, parsley	
<b>ORTOLANA</b>	22
San Marzano tomato, fior di latte, roasted eggplant, grilled zucchini, roasted capsicums, mushrooms	
<b>TRE SALUMI</b>	21.5
San Marzano tomato, fior di latte, leg ham, salami, salsiccia	
<b>ATOMICA (from the original 1970’s menu)</b>	23
San Marzano tomato, fior di latte, leg ham, salami, mushrooms, black olives, meatballs	
<b>DIAVOLA</b>	19
San Marzano tomato, fior di latte, salami, chilli	
<b>KING DIAVOLA</b>	23.5
San Marzano tomato, provolone, salami, pancetta, black olives, onion, chilli	

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## PIZZAS – 12”

<b>SPACCANAPOLI</b>	23
San Marzano tomato, fior di latte, salsiccia, salami, artichoke, mushrooms, chilli	
<b>GIARDINIERA</b>	20
San Marzano tomato, ricotta, baby spinach, roasted capsicum, artichokes, grilled zucchini, cherry tomatoes, e.v.o	
<b>AMERICANA (from the original 1970’s menu)</b>	21.5
San Marzano tomato, fior di latte, leg ham, hot salami, anchovies, garlic	
<b>HAM &amp; PINEAPPLE</b>	19.5
San Marzano tomato, fior di latte, leg ham, pineapple	
<b>POLLO (BBQ CHICKEN)</b>	23
San Marzano tomato, fior di latte, chicken, onion, roasted capsicums, mushrooms, bbq sauce	
<b>TUTTO (THE LOT)</b>	24.5
San Marzano tomato, fior di latte, leg ham, pepperoni, roasted capsicum, salami, mushrooms, red onion, Kalamata olives (anchovies optional)	

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## PIZZA BIANCHE – White Base, No Sauce

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

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## CALZONE – Filled & Folded Pizza

<b>CALZONE CAMPAGNOLO</b>	23
San Marzano tomato, fior di latte, leg ham, salami, mushroom, olives, topped with ragu sauce	
<b>CALZONE MEDITERRANEO</b>	23
San Marzano tomato, fior di latte, chicken, baby spinach, onion, sundried tomato, topped with Napoletana sauce	

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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!

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