

## PIZZAS

**MARGHERITA** ♦ Tomato, bocconcini mozzarella, basil and oregano [V] \$18

**NAPOLETANA** ♦ Tomato, bocconcini mozzarella, anchovies, black olives, capers, basil & oregano \$21

**HAWAIIAN** ♦ Tomato, bocconcini mozzarella, ham, pineapple \$20

**PARMIGGIANA** ♦ Tomato, bocconcini mozzarella, grilled eggplants, cherry tomatoes, basil & shaved parmesan flakes [V] \$19

**CAPRICCIOSA** ♦ Tomato, bocconcini mozzarella, ham, artichoke hearts, green olives, mushrooms & oregano \$20

**BRUTTA** ♦ Tomato, bocconcini mozzarella, hot calabrese salami, black olives, roasted capsicums & fresh chilli \$21

**DI PARMA** ♦ Tomato, bocconcini mozzarella, prosciutto di Parma, cherry tomatoes, roquette & shaved parmesan flakes \$23

**IL CANE** ♦ Tomato, bocconcini mozzarella, pork chilli & fennel sausage, cherry tomatoes, rosemary & fresh chilli \$21

**ORTOLANA** ♦ Tomato, bocconcini mozzarella & grilled seasonal vegetables [V] \$19

**MARINARA** ♦ Tomato, mussels, clams, tiger prawns, squid, lemon & parsley \$24

## EXTRAS

Roquette, mushrooms, olives \$1

Salami, ham, pork sausage, gorgonzola dolce \$3

Buffalo mozzarella, prosciutto, tiger prawns, gluten free pizza base \$4

## KIDS MENU - \$12

**PENNE AL POMODORO** ♦ Tomato and basil sauce w/ parmesan cheese

**MARGHERITA or HAWAIIAN PIZZA**

**CHICKEN NUGGETS** w/ fries & tomato sauce

## DESSERTS

**TIRAMISU** \$12

**NUTELLA PIZZA** \$14

**SPECIAL - ASK YOUR WAITER !**

Our artisan pizzas are handmade by our pizza chef  
Andrea Carletti following traditional techniques  
and are left at least 72 hours making the dough  
extremely light and digestible

We're sure you will taste the difference!