

SMALL BITES

OLIVES

warm olives, pickled garlic, rosemary, lemon V,GF	\$9
truffle crumbed Ascolana olives, stuffed with a meat filling GF	\$13

PATATINE al formaggio e tartufo

	Sml \$11
warm potato crisps, truffle mayo, freshly grated truffle cheese GF	Lrg \$15

ARANCINI (4 per serve)

two cheese arancini, rocket, parmesan, mayo GF	\$16
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TERRINA

150gr free range chicken, leek and truffle terrine served with crusty bread, Dijon mustard and pickles	\$20
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BURRATA

Burrata cheese, grilled peaches, prosciutto, balsamic, extra virgin olive oil GF	\$20
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RACLETTE

raclette cheese, extra virgin olive oil with aceto balsamico, capers, pickles, served with lightly toasted bread	\$25
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CHEESE & CHARCUTERIE

ANTIPASTO PLATTER \$38

goat cheese, plant based Chevre, beetroot dip, grapes, olives, salami sopressa,
pickles, grissini, fig & pecan crackers

\$30 BOARD - \$40 BOARD - \$50 BOARD

Cheese and/or Charcuterie on request – Ask for our Daily Selection.

All boards are served with crackers, quince paste, fig jam, pickles, sundried
tomatoes

VEGAN & GLUTEN FREE OPTIONS AVAILABLE

PIZZA MENU

"There is no sincerer love than the love of food." George Bernard Shaw

MARGHERITA \$19

tomato base, fior di latte mozzarella, extra virgin olive oil, basil (V)

**try it with : Rosé or Primitivo*

NAPOLETANA \$20

tomato, mozzarella cheese, anchovies, olives, oregano

**try it with : Riesling or Tempranillo*

DIAVOLA \$21

tomato, mozzarella cheese, hot salami, chili flakes

**try it with : Valpolicella Amarone or Gewürztraminer*

VEGANA \$22

tomato, vegan cheese, italian artichokes, sundried tomatoes, basil oil

**try it with : Riesling or Fiano*

FUNGHI E COTTO \$22

tomato, mozzarella cheese, double smoked ham, mushrooms, truffle oil

**try it with : Nebbiolo or Barolo*

CARNIVORA \$23

tomato, mozzarella cheese, double smoked ham, hot salami, prosciutto

**try it with : Nero d'Avola or Shiraz*

PROSCIUTTO \$24

tomato, bocconcini mozzarella, prosciutto, rocket, parmesan, balsamic

**try it with : Sangiovese or Chianti Classico*

(VEGAN & GLUTEN FREE OPTIONS AVAILABLE)

Gluten Free Pizza Base +\$5

All of our pizzas are made by our friends at Salt Meats Cheese. Using a premium mix of imported Italian 00 flour and wholegrain and fresh yeast, all dough undergoes a 48hr proofing process, then gets hand stretched and topped with premium ingredients. Please note: NO MODIFICATIONS to the Pizza menu.