

ANTIPASTI

Antipasto Platter	24 for 2 / 36 for 4
Cured meats, cheeses and bread.	
Arancini	16
Crumbed arancini with pecorino and Napoli sauce.	
Calamari Fritti GF	18
Salt and pepper coated and deep-fried calamari.	
Beef Polpette GF	16
Beef meatballs braised in slow-cooked Napoli.	
Tomato Bruschetta VG	20
Fresh tomato, garlic, olive oil, basil and balsamic glaze, on woodfired bread.	
Garlic and Cheese Bread V	15
Garlic, mozzarella, oregano and EVO on grilled house bread.	
Herb Chips VG	10
Tossed in our house herb seasoning.	

FROM THE GARDEN

Burrata Salad	23
Rocket, prosciutto, cherry tomato, fresh basil and a whole burrata, EVO with balsamic glaze.	
Calamari Salad	20
Rocket, cherry tomato, red onion and crispy shallots with house-made calamari, balsamic.	
La Caprese Insalata V	18
Tomatoes, buffalo mozzarella, fresh basil and pesto.	
Roquette Salad V	16
Rocket, pear, pecorino romano, EVO with balsamic glaze.	
<i>Add grilled chicken +5 · house-made calamari +5 · burrata +7</i>	

PASTA

Lamb Ragù	30
Lamb shoulder slow cooked in our woodfired oven in rich Napoli, finished with parsley and pecorino.	
Chilli Gamberi	28
Prawns, house-made Napoli and a touch of cream, finished with parsley and chilli oil.	
Frutti di Mare	30
Mixed seasonal seafood, white wine, a dash of Napoli, basil and fresh parsley.	
Pomodoro alla Vodka	27
EVO, red onion, pancetta, tomato paste, cream and a dash of vodka, lifted with parsley, chilli oil and pecorino.	
Lasagne	26
Layers of beef ragù, Napoli and béchamel, slow cooked in a woodfired oven, finished with parsley and shaved pecorino romano.	
Carbonara	26
Pancetta, cream, tossed with your favourite pasta, finished with parsley and pecorino romano.	
Creamy Gorgonzola V	26
Gorgonzola, cream and roasted walnuts, finished with pecorino romano.	
Pollo Funghi	26
Cream sauce, free-range chicken and mushroom, with parsley and pecorino romano.	
Bolognese	24
Red wine and tomato beef bolognese, topped with parsley and pecorino romano.	
Calabrese	26
Calabrian nduja, hot salami, Napoli, olives, capers, finished with a sprinkle of chilli and pecorino.	
Polpette	24
Pork meatballs in Napoli sauce, parsley and grated pecorino romano.	
Arrabbiata V	22
Olive oil, garlic, Napoli and chilli, with parsley and a dusting of pecorino romano.	
<i>Spaghetti, penne or tagliatelle · gnocchi +3 · gluten-free penne +3</i>	

SIGNATURE

THE WAREHOUSE SPECIAL

Burrata Pizza	29
Tomato and fior di latte, crowned with prosciutto, burrata, fresh basil, pecorino romano and EVO.	
Fuoco e Miele	28
Tomato, salami, Calabrian nduja, red onion and fior di latte, stracciatella, hot honey and shaved pecorino romano.	
The Hottie	27
Tomato, fior di latte, salami finished with hot honey, stracciatella and fresh basil.	
Nduja	27
Tomato, Calabrian nduja and fior di latte, cherry tomato, stracciatella and hot honey.	

MAINS

Lamb Shank GF	32
Slow-cooked lamb shank, served with mashed potato and seasonal vegetables.	
Chicken Scaloppine GF	28
Pan-seared chicken in a creamy mushroom sauce, served with chips and salad.	
Chicken Parmigiana GF	27
House-crumbed schnitzel under house-made Napoli and mozzarella, served with chips and salad.	
Calamari Fritti GF	27
Salt and pepper coated and fried to order, served with chips and salad.	

PIZZA ROSSA

Margherita V	20
Tomato, fior di latte, fresh basil and parmigiano reggiano.	
San Daniele	28
Tomato base, buffalo mozzarella, prosciutto, rocket, cherry tomato, pecorino romano and EVO.	
Carnivora	26
Tomato base, ham, salami, pork and fennel sausage and fior di latte, finished with BBQ sauce.	
Selvaggia	26
Tomato base, fior di latte, mushroom, red onion, pancetta, sausage, finished with pecorino romano.	
Capricciosa	26
Tomato base, fior di latte, leg ham, artichoke, olives and mushroom, finished with oregano.	
Parmigiana V	24
Tomato, fior di latte, eggplant, basil and goat cheese.	
Diavolo	24
Tomato, fior di latte, hot salami and roasted peppers, finished with hot honey.	
Napoletana	23
Tomato, fior di latte, anchovies and olives.	
Tropicana	23
Tomato, fior di latte, leg ham and pineapple.	
Giardino V	24
Tomato base, fior di latte, eggplant, zucchini, pumpkin, peppers, olives, finished with rocket and pecorino.	
<i>Gluten-free base +5 · vegan cheese +4</i>	

PIZZA BIANCA

Marina	29
Garlic base, fior di latte, mixed seafood, cherry tomato and fresh basil.	
Salsiccia e Funghi	27
Garlic base, mushroom, pork and fennel sausage, red onion, gorgonzola, fior di latte, oregano and pecorino romano.	
Pollo BBQ	27
Pulled chicken, red onion, pineapple and fior di latte, finished with BBQ sauce.	
Pollo alla Pesto	27
Garlic base, basil pesto, oven-roasted chicken, pineapple, cherry tomato, fior di latte and fresh basil.	
Funghi	26
Creamy cashew base, fior di latte, red onion, mushroom, pecorino romano and truffle oil.	
Pancetta	26
Garlic base, fior di latte, pancetta, finished with pecorino, parsley and EVO.	
Zucca	24
Garlic base, fior di latte, pumpkin, finished with fresh rocket, basil pesto, roasted pine nuts and pecorino romano.	
Quattro Formaggi V	23
Garlic base, fior di latte, gorgonzola, goat's cheese and pecorino romano.	
Potato V	23
Garlic base, fior di latte, potato, goat's cheese, rosemary and pecorino romano.	
<i>Gluten-free base +5 · vegan cheese +4</i>	

KIDS MENU

Kids Pizza	12
Bunny-shaped pizza — Margherita, Tropicana or Pepperoni.	
Kids Bolognese	12
Tomato beef bolognese with a dusting of pecorino romano.	
Nuggets and Chips	10
Crumbed chicken nuggets with chips.	

DRINKS & DESSERTS

COCKTAILS

Negroni Gin, Campari and sweet vermouth. Bold, bittersweet and unmistakably Italian.	18
Espresso Martini Vodka, coffee liqueur and freshly brewed espresso. Smooth, rich and energising.	18
Aperol Spritz Aperol, Prosecco, soda water and fresh orange. Light, refreshing and perfect before pizza.	16
Piña Colada White rum, coconut cream and pineapple juice blended until smooth. Rich, creamy and tropical.	18
Cosmopolitan Vodka, triple sec, cranberry juice and fresh lime juice. Elegant, crisp and balanced.	18
Classic / Chilli Margarita Tequila, triple sec and freshly squeezed lime juice, shaken, served with a salted rim.	18

SOFT DRINKS & JUICES

Coke Can Varieties	5
Lemon Lime Bitters	6
Imported Flavoured Minerals	6
Sparkling Mineral Water	10
Juice	6

WHITE WINE

Glass / Bottle

De Bortoli Willowglen Chardonnay Fresh and easy-drinking with notes of peach, melon and a smooth finish.	10 / 40
Clouded Isle Sauvignon Blanc Crisp and vibrant with tropical fruit, citrus and refreshing acidity.	12 / 48
Shores Reach Pinot Gris Light and aromatic with pear, apple and subtle floral notes.	12 / 48
Svelte Moscato Lightly sparkling and fragrant with peach, citrus blossom and a touch of sweetness.	10 / 48
Friends of Rufus Bright and refreshing with strawberry, raspberry and a dry finish.	12 / 48
YB Yarra Burn Prosecco Lively bubbles with green apple, pear and citrus flavours. Perfect for celebrations or aperitivo.	12 / 48

RED WINE

Glass / Bottle

Shores Reach Pinot Noir Elegant and silky with cherry, raspberry and earthy undertones.	15 / 65
Haselgrove Montepulciano Full-flavoured and savoury with dark berries, plum and hints of spice. A great match for hearty Italian dishes.	13 / 52
Light of Day Cabernet Sauvignon Classic Cabernet showing blackcurrant, mint and subtle oak with a structured finish.	12 / 48
Svelte Shiraz Rich and approachable with ripe blackberry, plum and gentle spice.	10 / 48
Svelte Cabernet Merlot Medium-bodied and smooth with blackcurrant, dark cherry and soft tannins.	10 / 48

DESSERT

Sicilian Ricotta Cannoli Imported crispy cannoli shells, hand filled with creamy Sicilian ricotta, finished with icing sugar and crushed pistachio (2 large pieces per serve).	14
Nutella Pizza Wood-fired dough straight from the oven, warm Nutella, icing sugar.	14
Affogato Vanilla gelato served with freshly brewed espresso poured over the top. (Liqueur can be added.)	12
Doughnuts (Nutella or Strawberry Jam) House-made fresh doughnuts filled with your choice of filling.	12

BEER

Peroni Red Italian	10
Corona	10
Carlton Draught	10
Somersby Apple Cider	10

COFFEE & TEA

Espresso	3.50
Latte	5
Hot Chocolate	5.50
Macchiato	5
Organic Tea	5