



ANTIPASTI

PARMESAN CHIPS (V) ✍️	\$8
<i>Antonio's Signature Parmesan 100%, Tomato Alioli</i>	
PIZZA FLATBREAD (V)	\$13
<i>Freshly baked Pizza Bread with Olive Oil & Herbs, Basil Pesto and Red Pepper dips</i>	
INSALATA (V)	\$18
<i>Endive, Broccolini, Parmigiano Reggiano, Crumbs, Vincotto</i>	
BURRATINA (V)	\$25
<i>Burratina, Datterino Sorbet, Datterino, Capers</i>	
MELANZANE ALLA PARMIGIANA (V)	\$24
<i>Eggplant, Fiordilatte di Agerola DOP, San Marzano DOP "Nolano", Parmigiano Reggiano</i>	
CARPACCIO DI MANZO ☁️	\$25
<i>Beef Fillet, Pickled Shallot, Parmigiano, Peperone Crusco, Extra Virgin Olive Oil</i>	
SALUMI & BURRATA PLATTER	\$48
<i>Burrata, Mortadella, Homemade Lardo and Salame</i>	
PORCHETTA ARROSTO	\$28
<i>Slow cooked Spanish Pork Belly with Wild Fennel</i>	
SARDE IN SAOR "BOTTEGA" ☁️	\$18
<i>Sardine, Brioche, Burrata, Onion, Raisins, Pine Nuts</i>	
CALAMARI FRITTI	\$20
<i>Fried Calamari, Grey Mullet Bottarga, Red Pepper</i>	
CALAMARETTI ALLA GRIGLIA ☁️	\$25
<i>Grilled baby Calamari, Pea, Mint, Zest</i>	

I DOLCI

TABLE SERVED TIRAMISÚ ☁️	\$16
<i>Mascarpone, Decaffeinated Espresso, Cocoa</i>	
CANNOLO A PEZZI	\$15
<i>Squashed Cannolo, Ricotta, Pistachio, Gelato</i>	
PANNA COTTA	\$14
<i>Cream, VSOP Hazelnut, Chocolate</i>	
GELATO AI PINOLI ✍️	\$12
<i>Pine Nuts, Sea salt, Rosemary, Organic EVO</i>	
SORBETTO AL LIMONE	\$10
<i>Lemon Sorbet</i>	

HOMEMADE PASTA

All our pastas are artisanally made in-house using 100% Italian Semolina flour.

PACCHERI AI 3 POMODORI (V) ✍️	\$26
<i>3 Varieties of Tomato, Basil, Organic EVO</i>	
TORTELLI RICOTTA E SPINACI (V)	\$30
<i>Ricotta, Spinach, Butter, Herbs, Hazelnut</i>	
TAGLIATELLE AL RAGÚ DI MANZO ☁️	\$30
<i>Beef Short Rib, Guanciale</i>	
CAVATELLI NDUJA E STRACCIATA DI BURRATA 🌶️	\$28
<i>Homemade Nduja, Tomato, Stracciatella, Basil</i>	
TONNARELLI ALL'AMATRICIANA	\$28
<i>Sicilian Tomato, Guanciale, Parmigiano</i>	
RIGATONI GUANCIALE E FUNGHI	\$30
<i>Guanciale, Mushrooms, Porcini, Egg Yolk</i>	
FETTUCCINE AI FRUTTI DI MARE	\$32
<i>Prawns & Squid, San Marzano Tomato, Lobster Bisque</i>	
TONNARELLI AL GRANCHIO ☁️	\$36
<i>Crab meat, Pizzutello, Basil, Zest</i>	
PACCHERI GAMBERI E LIMONE ☁️	\$30
<i>Chopped Argentinian Prawns, Lemon Zest, Pistachio, Pizzutello tomato, Basil</i>	

I SECONDI

PLUMA ALLA GRIGLIA ✍️ ☁️	\$58
<i>Grilled Spanish Pluma Iberica, Sicilian Capers, Red Capsicum, Sangiovese reduction</i>	
SALSICCIA E POLENTA	\$32
<i>Grilled Home made pork Sausage and Polenta</i>	
1Kg «FIORENTINA»	\$178
<i>Charcoal Grilled Australian 200 Days Grain Fed T-Bone with Vegetables (40 mins required)</i>	
GAMBERI ALLA GRIGLIA	\$48
<i>Grilled Prawns, Sicilian Caponata, Lime</i>	
BARRAMUNDI E FREGOLA ☁️	\$52
<i>Barramundi, Lobster broth, San Marzano, Sardinian Fregola</i>	

LAST ORDER: 22:00 (food) / 22:15 (desserts) / 22:30 (drinks)

All prices are subject to GST and service charge.

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.

Sparkling/Still filtered water is chargeable at \$2-pax.

\$26 (half) / \$45

BURRATA (V)

San Marzano DOP, Burrata, Garlic, Organic EVO



\$28 (half) / \$48

ACCIUGHE

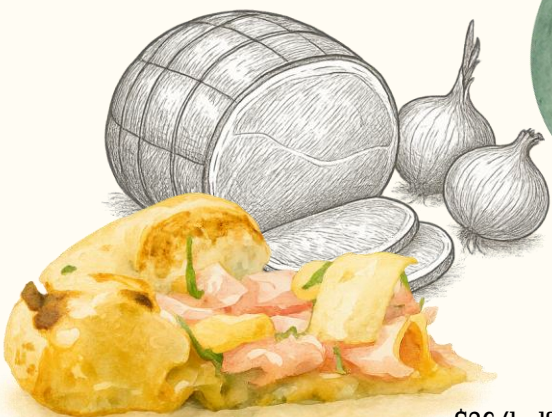
San Marzano DOP, Anchovy
Wild Garlic
Roasted Tomato, Oregano
Olive powder, Organic EVO



Newpolitan®

Our flaky and chewy signature pizza, fermented for 48 hours and double cooked at 450C and 250C.

Due to the work on each handcrafted pizza, at busy times the wait can take up to 40mins. We seek your patience in this.



\$36 (half) / \$62



GRAN BISCOTTO E CIPOLLA

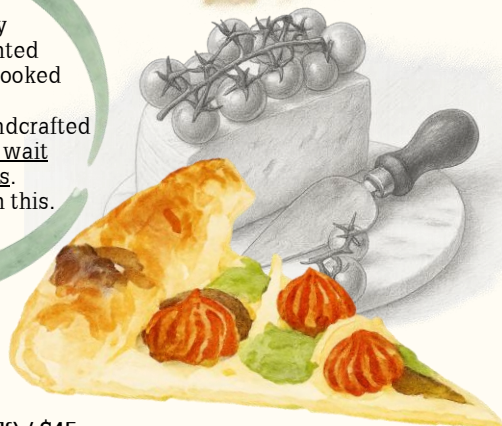
Gran Biscotto cooked Ham, Fiordilatte, Onion, Spice

A crowd's favourite

\$26 (half) / \$45

PACHINO 3.0

Parmigiano Reggiano DOP, Pachino Tomato, Basil Pesto, Olive Taggiasche



\$30 (half) / \$52

GAMBERI

S. Marzano DOP, Argentinian Prawns, Basil Pesto, Peperone Crusco



\$30 (half) / \$52

AGNELLO

Grilled Lamb Neck, Mint Pesto, Smoky Mayo

Are you in for a spicy Indian Touch?



\$24 (half) / \$43

NDUJA

Nduja Sausage, Mascarpone, Cucumber, Dill
Adventurous, yet traditional



\$24 (half) / \$43

FUNGHI (V)

Mushroom Duxelle, Taleggio, Stracchino, Robiola, Fried Kale, Walnuts



DoubleCrunch®
Our crunchy and soft pizza
fermented for 24 hours
and cooked twice at 300C

\$24 (half) / \$43

CRUNCH SARDE

*Cured Sardines, Robiola, Pizzutello Tomato
Basil, Organic EVO*

The authentic southern taste

\$28 (half) / \$49

CRUNCH BURRATA E SAN DANIELE

Burrata, Prosciutto San Daniele DOP, Sicilian Datterino

\$24 (half) / \$43

DOUBLECRUNCH MORTADELLA

*Mortadella, Robiola
Roasted Datterino
Parmigiano Reggiano DOP
Basil*

\$24 (half) / \$43

DOUBLECRUNCH CAPRESE (V)

Burrata, Pesto, Sicilian Datterino, Parmigiano

Our Pizza Fritta
is first fried and then baked
for a crunchier and fragrant
mouthfeel

\$32

FRITTA GAMBERO & GUANCIALE

Raw Prawn, Guanciale, Robiola, Candied Zest

\$38

FRITTA GRANCHIO

Crab, Nduja, Tomato, Burrata, Chives

Not just a focaccia,
it's a delicious, traditional
crispy thin bread with olive
oil and stracchino
cheese

\$24 (half) / \$43

PANZANELLA (V)

*Cured Sardines, Robiola, Pizzutello Tomato
Basil, Organic EVO*

Simple, authentic Italian flavours

LA FOCACCIA DI RECCO (V)

CLASSICA (V) (must-try)	\$52
ALLE ERBE (V) (Italian Herbs)	\$54
PICCANTE (V) (Spicy)	\$54
GORGONZOLA (V)	\$58



EXTRAS ON PIZZA

Additional pizza toppings, 40g

OLIVES	\$8
BURRATA	\$15
MUSHROOMS	\$9
SALSICCIA	\$9
MORTADELLA	\$9
SALAME	\$10
LARDO	\$12
SAN DANIELE HAM	\$12

EXTRAS ON PASTA

Additional pasta toppings, 40g

CRAB	\$15
SQUID	\$6
ONE PRAWN	\$5

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