



Antipasto Platter

San Daniele prosciutto, truffle salami, Isola Chianina bresaola, burrata cheese, seasonal accompaniments, house sourdough, olives 52

Mediterranean Focaccia

kalamata olive, anchovy & herb pesto, fior di latte cheese, cherry tomatoes, parsley 12

Aglie e Olio Focaccia

garlic, rosemary, mozzarella 10

Pizze

Margherita

buffalo mozzarella, basil, Tarago EVOO 21

Al Crudo

San Daniele prosciutto, fior di latte cheese, rocket, Grana Padano cheese 26

Trulli

Craig Young Italian sausage, Gippsland mushroom, fior di latte cheese, cherry tomato, rocket, chilli, Grana Padano 25

Capricciosa

Rosedale Nev's ham, Gippsland mushroom, kalamata olive, grilled artichoke 24

Berry's Creek

n'duja, Gippsland mushroom, porcini mushroom, Berry's Creek blue cheese, kalamata olive, parsley 25

Glen Alvie

Isola Chianina bresaola, grilled artichoke, burrata cheese, balsamic reduction (bianca) 32

Il Prom

Bass Straight seafood, cherry tomato, parsley, smoked garlic dressing (bianca) 32

La Zucca

smoked pumpkin, spinach, goat cheese, pine nuts (bianca) 23

Alberobello

speck, porcini mushroom, fior di latte cheese, pecorino Romano, parsley, garlic oil (bianca) 24

La Puglia

fava bean puree, friarielli broccoli, red onion (bianca)
multigrain & spelt pizza base 24

Fiorentina

Isola Chianina salami, fior di latte cheese, provolone piccante, rocket, tartufata, honey mustard (bianca) 27

*all pizzas have San Marzano tomato base & mozzarella unless otherwise specified
*add ons- \$1 veg, \$2 cheese (vegan option), \$3 meat, \$6 buffalo mozzarella (as available)

*base variations \$2- gluten free, special base

*please limit changes to 2

* 10% surcharge on public holidays

