

START WITH A SPRITZ

Aperitivo Spritz | Fresh Orange Hugo Spritz | Fresh Mint Limoncello Spritz | Fresh Lemon

Torino | Fresh Grapefruit

OR A BIRRA

Pocket Pizza Draught (AUS) \$9
Grifter's Serpents Kiss (AUS) \$10
Birra Moretti (ITALY) \$11

\$18

ANTIPASTO

Marinated Olives	GF, VEG	\$9
Focaccia		\$10
Burrata	GF	\$11
White Anchovies		
Garlic Bread		
Pork and Fennel Salami		
Prosciutto		
King Fish Crudo with Pink Grapefruit		
Calamari Fritti		
Cacio e Pepe Arancini with Pepper Mayo and Parmesan		

SIDES

Truffle & Parmesan Fries	VEG	\$12
Rocket Salad With, Walnuts, Balsamic, Parmesan	F, VEG	\$14
Caprese Salad With, Tomatoes, Burrata, Strawberry, Vino Cotto	F, VEG	\$24

PASTA BEFORE PIZZA

Fusilli & Vodka Sauce	Add Burrata +\$11	VEG	\$27
Mushroom and Truffle Risotto		GF, VEG	\$27
Lamb Ragu with Mafalde			400

VEG Vegetarian **VE** Vegan **AV** Available Vegan **GF** Gluten Free

Our menu's contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten and eggs, whilst all reasonable efforts are taken to accomodate our guest's dietary requirements, we cannot guarantee that our food will be allergen free. Our menu is designed to be shared, as such, food will arrive in a 'free flowing' fashion. Sharing is strongly recommended. Alterations are respectfully declined A 10% Surcharge will apply on Sundays and 15% surcharge will apply on public holidays. We appreciate your understanding.



Prawnographic

Legalise Marinara Tomato Base, Garlic & Oregano	
Add Burrata +\$11Add Anchovies or Nduja +\$12	GF, VEG \$22
Margherita	\
Tomato Base, Fior Di Latte, Basil & Buffalo Mozzarella	VEG, AV \$24
Cheesus Christ	VFG \$27
Cream Base, Gorgonzola, Fior Di Latte, Buffalo Mozzarella, Honey, Thyme	
Funghitown	
Mushroom Base, Thyme, Field Mushrooms, Fior Di Latte, Fried Kale, Dried Ricotta & Truffle	VEG, AV \$28
PARMAAA! Just Killed A Man	
Tomato Base, Fior Di Latte, Eggplant, Bread Crumbs, Parmesan, Pesto & Ricotta	VEG, AV \$28
Gordon Hamsey	
Tomato Base, Fior Di Latte, Double Smoked Ham, Pineapple, Pickled Jalapeno & Red Onion	\$28
Lamborghini	
Tomato Base, Fior Di Latte, Lamb Sausage, Eggplant, Red Onion,	400
Goats Cheese & Mint	\$28
Anthony Bolog-Neezy	***
Tomato Base, Fior Di Latte, Bolognese, Ricotta, Basil & Parmesan	\$28
Dr. Pepper	***
Tomato Base, Double Pepperoni, Fior Di Latte & Parmesan	\$29
Netflix & Chilli	4
Tomato Base, Fior Di Latte, Ndjua, Ricotta, Salami, Chilli Flakes, Honey	\$29

ADD ONS

GF Base \$4 | Vegan Cheese \$3

CRUST SAUCE

Ranch \$2 | Vodka Sauce \$5 | Marinara Sauce \$3

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WINE

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Mandi Pinot Grigio Mildura, VIC	\$12	\$58
Big Easy Vermentino (Blanco) Langhorne Creek, SA		\$68
Athlete's of Wine Ambratino King Valley, VIC		
M.M.M. Rose Hunter Valley, NSW		\$62
Yokel Grenache (Chilled) Swan Valley, WA		\$73
Express Winemakers Grapefields Pink Margaret River, WA		
Palloncino Prosecco Murray Darling, NSW		
Super Plonk! Pet Nat Adelaide Hills, SA		

ROSSO

Lucky's Syrah Orange, NSW	\$12	\$58
Azurescens Pinot Noir Murray Darling, NSW	+	\$62
Mandi Sangiovese Mildura, VIC.	\$14	\$64
Disco Blend Dolcetto + Aglianico + Nero d'Avalo Adelaide Hills, SA	\$15	\$73
La Bollina Minetta Barbara Piedmont, Italy D.O.C.		
Two Tonne 'TMV' Pinot Noir Tamar Valley, TAS		
Alto Alto! Shiraz + Sangiovese + Merlot King Valley, VIC		+
Alberto Oggero Nebbiolo Piedmont, Italy		+440

BIRRA

Draught

Pocket Pizza Draught (AUS)	\$9
Grifter's Serpents Kiss (AUS)	+
Birra Moretti (ITALY)	+

Cans

Heaps Normal Quiet XPA 0.5% (A05)	6.8 ¢
Peroni Rosso (ITALY)	\$10
Ichnusa (ITALY)	
Yulli's Amanda IPA (AUS).	\$12.5
Yulli's Margot Cider (AUS)	\$10







COCKTAILS

Classics Available Upon Request

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Aperitivo Aperol, Soda, Prosecco, Fresh Orange	\$18
Limoncello Small Batch Limoncello, Soda, Prosecco, Fresh Lemon	\$18
Hugo Italian Elderflower, Soda, Prosecco, Mint	\$18
Torino Spritz Cocchi Rosa, Tonic, Prosecco, Peach Bitters, Fresh Grapefruit	\$18

HOUSE COCKTAILS

Aperitivo & Juice Campari, Fresh OJ	\$12
Grapefruit Americano Antica Formula, Pampelle Aperitif, Grapefruit Soda	
Good Negroni Martini Bitter, Antica Formula, Four Pillars Olive Leaf Gin	\$24
Classic Negroni	\$18
Crodino - Non Alcoholic 0% Spritz BTL	\$12
Honey and Spice Amaro Montenegro, Honey Syrup, Lemon, Soda	+
Select Your Destiny Cocchi Rosso, Select, Lemon, Soda	\$12
Paper Plane I Wild Turkey Rye Select Aperitivo Amaro Nonino Fresh Lemon	\$12

NON-ALCOHOLIC

Soft Drinks

San Pellegrino Cans: Blood Orange, Limonata (Lemon)	\$6
San Pellegrino Sparkling Water 1L \$10	ф10
Fresh Orange Juice \$8	÷-0
	\$8

BEER, WINE & SPRITZ

Crodino Italian Spritz 0%	\$12
Hiatus Pacific Ale Beer 0%	\$8
Heaps Normal XPA 0%	
Altina Shiraz 0%	\$45
Altina Sauvignon Blanc 0%	
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