

POCKET PIZZA

START WITH A SPRITZ

Aperitivo Spritz Fresh Orange	\$18
Hugo Spritz Fresh Mint	
Limoncello Spritz Fresh Lemon	

OR A BIRRA

Pocket Pizza Draught (AUS)	\$9
Birra Moretti (ITALY)	\$11

ANTIPASTO

Ricotta with Lemon & Black Pepper	VEG, GF	\$8
Marinated Olives	VE, GF	\$9
Focaccia	VE	\$10
White Anchovies	GF	\$12
Garlic Bread	VEG	\$13
Pork & Fennel Salami		\$15
18 Month Prosciutto		\$15
Cacio e Pepe Arancini with White Pepper Mayo & Parmesan	VEG	\$15
King Fish Crudo with Pink Grapefruit	GF	\$18
Copa with Melon, Stracciatella, Walnuts & Chilli	GF	\$19
Beef Carpaccio with Garlic Aioli, Parmesan & Rocket	GF	\$20
Calamari Fritti with Chilli Mayo		\$21
Burrata with Caponata, Chilli & Basil	VEG	\$24

SIDES

Rocket Salad with Pine Nuts, Balsamic and Parmesan	VEG, GF	\$15
Caprese Salad with Tomatoes, Buffalo Mozzarella, Strawberry and Vino Cotto	VEG, GF	\$20

PASTA BEFORE PIZZA

Fusilli & Vodka Sauce	Add Burrata + \$11	VEG	\$27
Cavolo Nero Pesto Macaroni		VE	\$25

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 accommodate 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.

PIZZA

Margherita

Tomato Base, Fior Di Latte, Basil & Buffalo Mozzarella..... **VEG, AV** \$24

Cheesus Christ

Confit Garlic Cream Base, Ricotta, Gorgonzola, Fior Di Latte, Buffalo Mozzarella, Caramelised Onions, Thyme **VEG** \$27

I'm a Fun-Gi

Mushroom Base, Field Mushrooms, Fior Di Latte, Taleggio, Parmesan, Truffle **VEG, AV** \$28

Parmaaa! Just Killed A Man

Tomato Base, Fior Di Latte, Eggplant, Bread Crumbs, Parmesan, Pesto & Ricotta..... **VEG** \$28

Gordan 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, Goats Cheese & Mint \$28

Prosciutto of Happiness

Tomato Base, Prosciutto, Fior Di Latte, Garlic, Oregano, Rocket, Buffalo Mozzarella, Parmesan..... \$28

Dr. Pepper

Tomato Base, Double Pepperoni, Fior Di Latte & Parmesan..... \$29

Netflix & Chill

Tomato Base, Fior Di Latte, Ndjua, Ricotta, Salami, Chilli Flakes, Honey..... \$29

Prawn To Be Wild

Tomato Base, Fior Di Latte, Garlic, Prawns, Ndjua, Zucchini & Prawn Oil..... \$30

ADD ONS

GF Base \$4 | Vegan Cheese \$3

CRUST SAUCE

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

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WINE

Chilled Wines

Mandi Pinot Grigio Mildura, VIC.....	\$12	\$58
Big Easy Fiano Vermentino Longhorne Creek, SA.....	\$14	\$68
Master Maker Merchant Chardonnay Orange, NSW.....	\$13	\$62
Yokel Grenache (served chilled) Swan Valley, WA.....	\$15	\$73
Animale Amber Gris Yarra Valley, VIC.....	\$14	\$68
M. M. M. Rosè Hunter Valley, NSW.....	\$13	\$62
Marquis Rosè Provence, FRA.....		\$72
Palloncino Prosecco Murray Darling, NSW.....	\$12	\$58

ROSSO

Lucky's Syrah Orange, NSW.....	\$12	\$58
Azurescens Pinot Noir Murray Darling, NSW.....	\$13	\$62
Mandi Sangiovese Mildura, VIC.....	\$13	\$63
Tornicola Negroamaro Salento Puglia, Italy.....	\$14	\$68
La Bollina Minetta Barbara Piedmont, Italy D.O.C.....		\$69
Big Easy Radio Montepulciano/Sangiovese McLaren Vale, SA.....		\$71
Little Reddie Bootleg Red: Grenache/Mourvèdre Nagambie Lakes VIC.....		\$64
Two Tonne 'TMV' Pinot Noir Tamar Valley, TAS.....		\$89
Havilah Shiraz - Malbec Tamar Valley, TAS.....		\$95

BIRRA

Draught

Pocket Pizza Draught, AUS.....		\$9
Birra Moretti, ITA.....		\$11

Cans + Bottles

Heaps Normal Quiet XPA 0.5%, AUS.....		\$8.5
Peroni Rosso, ITA.....		\$9
Ichnusa, ITA.....		\$11
Yulli's Amanda IPA, AUS.....		\$12.5
Yulli's Margot Cider, AUS.....		\$10

NON-ALCOHOLIC

Filtered Sparkling Water.....	\$4 PP	unlimited
Heaps Normal Quiet XPA.....		\$8.5
Crodino 0% Italian Spritz.....		\$12
Fresh OJ.....		\$8
San Pellegrino fruit drinks: Aranciata Rossa (blood orange), Limonata (lemon).....		\$6

COCKTAILS

Some Classics Available Upon Request

SPRITZ

Aperitivo Aperol, Soda, Prosecco, Fresh Orange.....	\$18
Limoncello Small Batch Limoncello, Soda, Prosecco, Fresh Lemon	\$18
Hugo Italian Elderflower, Soda, Prosecco, Mint.....	\$18

HOUSE COCKTAILS

Aperitivo & Juice Campari, Fresh OJ.....	\$12
Americano Pompelmo Vermouth, Pampelle Aperitif, Grapefruit Soda.....	\$18
Paper Plane Wild Turkey Rye, Select Aperitivo, Amaro Nonino, Fresh Lemon.....	\$21
Good Negroni Martini Bitter, Antica Formula, Four Pillars Olive Leaf Gin.....	\$24
Good Time Espresso Crème de Cacao, Espresso, Coffee Liqueur.....	\$18

APERITIVO & DIGESTIVO

Amaro Averna	\$9
Amaro Montenegro.....	\$10
Amaro Lucano	\$10
Amaro Nonino.....	\$13.5
Antica Formula.....	\$9
Banks & Solander Limoncello.....	\$9
Branca Menta.....	\$13
Braulio.....	\$9
Campar.....	\$9
Cynar.....	\$9
Disaronno Amaretto.....	\$9
Frangelico	\$9
Fernet Branca	\$11
Imbroglia	\$10
Lillet Blanc.....	\$9
Martini Bitter	\$9
Rinomato.....	\$9
Select Aperitivo.....	\$9
Suze Aperitif.....	\$9
Zucca.....	\$10