

Antipasti

MT ZERO OLIVES & FRIED ALMONDS	13
ZUCCHINE FRITTI, WHIPPED COD'S ROE, ANCHOVY (3PC)	18
PIZZE PALLONCINO, GARLIC OIL, SALT (VG)	14
GREEN MELON, CUCUMBER, STRACCIATELLA, ASH & MINT	20
FIOR DI LATTE MOZZARELLA, VIRGIN OIL, FLAKED SALT, ASH (V)	14
ZUCCHINE FLOWERS FRITTI	18
TUNA CRUDO, CAPERS, GREEN OLIVES & CREME FRIACHE	29
SAN DANIELE PROSCIUTTO, FEFFERONI, OLIVE	24
MORTADELLA, FEFFERONI, OLIVE	18
HEIRLOOM TOMATO, BURRATA, TOMATO DRESSING, FEFFERONI, CAPERS, BASIL OIL (V)	26
GNOCCHI POMODORO, BASIL & STRACCIATELLA (V)	28
PATATE FRITTE, SPICY MAYO (V)	14
CALAMARI SPIEDINI FRITTI, TARTARE ITALIANA, FRIED PARSLEY	26

Insalata

ITALIAN SLAW, WHITE CABBAGE, PEA, MINT, PARMIGIANO, GREEN CHILLI (V)	16
FENNEL & ORANGE (VG)	15

Dolce

TRADITIONAL PANNA COTTA	22
SICILIAN CANNOLI WITH PISTACHIO RICOTTA (V)	16
FIOR DI LATTE GELATO, BLACK PEPPERED & BALSAMIC FRAGOLA, FRAGOLA GRANITA, BASIL (V)	18

V = VEGETARIAN

VG = VEGAN

VGO = VEGAN OPTION

GLUTEN FREE PIZZA BASES AVAILABLE +5

PLEASE NOTIFY BAR STAFF OF ANY ALLERGIES

Pizze

48 HOUR SLOW FERMENT. NO HALF AND HALF, NO ALTERATIONS.

Pizza Bianca

TALEGGIO PATATE (V, VGO)	23
POTATO, LEEK, TALEGGIO, FIOR DI LATTE, STRACCHINO, PARMIGIANO, ROSEMARY	

ZUCCHINE (V, VGO)	26
GREEN ZUCCHINI RIBBONS, ZUCCHINI SUGO, STRACCHINO, PARMIGIANO, PINE NUTS, CURRANTS, GREEN CHILLI, COCKTAIL ONION, TORN FRESH MOZZARELLA DI BUFALA, MINT	

GORGONZOLA DOLCE & ROAST PEAR (V)	29
PROVALONE, GORGONZOLA DOLCE, HONEY ROASTED PEAR, RUCOLA, VINCOTTO	

FUNGHI (V, VGO)	24
SWISS BROWN, PORCINI, FIOR DI LATTE, SMOKED SCAMORZA, PARMIGIANO, PICKLED SHIITAKE, PARSLEY	

GAMBERETTI	27
PRAWN, PEAS, FIOR DI LATTE, STRACCHINO, GREEN CHILLI, LEMON, CAPERS, PARSLEY	

MORTADELLA FRESCA	26
MOZZARELLA DI BUFALA, PARMIGIANO, PISTACHIO PESTO, FRESH MORTADELLA	

SALSICCE	26
PORK AND FENNEL SAUSAGE, PANCETTA, AGRODOLCE PEPPERS, FIOR DI LATTE, PROVOLONE, STRACCHINO, CHILLI	

Pizza Rossa

MARINARA WITH MIELE & BURRATA (V)	32
S.MARZANO TOMATO, CONFIT GARLIC, OREGANO, ROASTED RED PEPPERS, BURRATA, CHILLI	

MARGHERITA (V)	24
S.MARZANO TOMATO, MOZZARELLA DI BUFALA, BASIL	

NAPOLITANA	25
S.MARZANO TOMATO, MOZZARELLA DI BUFALA, CONFIT GARLIC, ANCHOVY, OLIVES, OREGANO, CHILLI	

SOPRESSA	27
SALAMI, S.MARZANO TOMATO, FIOR DI LATTE, PARMIGIANO, OREGANO	

SAN DANIELE	35
FRESH SAN DANIELE PROSCIUTTO, RUCOLA, S.MARZANO TOMATO, MOZZARELLA DI BUFALA, OREGANO	

Cocktails —

APEROL SPRITZ	22
OUR VENETIAN MUSE. WE BUILT THE TERRAZZA JUST FOR HER.	
CAFFE' MARTINI	24
AN ODE TO ROMA, FRESH ESPRESSO, VODKA, REPOSADO, HOUSE AMARO.	
LIMONCELLO MARGARITA	26
FRESH LIME, HOUSE LIMONCELLO, BLANCO TEQUILA & BLACK SALT.	
PEPERONCINO MARGARITA	26
CALABRIAN CHILLI AGED TEQUILA, MEZCAL & PINEAPPLE. DRIZZLED WITH CHILLI OLIVE OIL & PRESSED INTO SPICED SALT.	
FIG LEAF NEGRONI	26
FIG LEAF INFUSED GIN, CAMPARI & SWEET VERMOUTH. A SUMMER TAKE ON THE ITALIAN ICON.	
MANDARIN MARTINI	25
VODKA, BIANCO VERMOUTH & BAGS OF MANDARINS.	
HUGO SPRITZ	23
THE CROWD FAVOURITE RETURNS. LIGHT, FRESH, AND TOO EASY TO LOVE.	
AMARETTO SOUR	24
CITRUS & SWEET. A CLASSIC COMFORT MADE WITH DISARONNO, AN EARL GREY INFUSION, AND FOAMED TO PERFECTION.	
POOL SERVICE	22
APEROL, VODKA & WATERMELON. RIVIERA LUXE WITH A RETRO TWIST.	
PEACH WINE COOLER	23
RINQUINQUIN, VERMOUTH, MOSCATO & LOTS OF PEACH POURED STRAIGHT OFF THE BOAT ON THE ITALIAN COAST.	
MODICA OLD FASHIONED	28
SCOTCH, HOUSE AMARO & HONEY BITTERS TOPPED WITH A PISTACHIO & RICOTTA CANNOLI.	
SPIKED ICED TEA	25
BLANCO TEQUILA, CRODINO & HOUSE AMARO. IT'S A LONG ISLAND, SICILIAN STYLE.	

Non Alc Cocktails, etc. —

SPRITZ VENEZIANO	15
CLASSIC ITALIAN BITTERS, RICH BOTANICALS & FRESH NOTES OF BLOOD ORANGE.	
ZERO HUGO SPRITZ	16
BUBBLING CHAMOMILE, ELDERFLOWER AND FRESH LIME.	
HIBISCUS ZERO	15
CAPI GINGER BEER, DRIED HIBISCUS FLOWER AND LIME.	
HEAPS NORMAL LAGER	12
CAPI GINGER BEER	7
CRODINO	12

Birra, Cidre —

	SCHOONER
JOHNNYS LAGER 4.5%	13
PERONI NASTRO AZZURRO 5%	15
BALTER XPA 5%	15
4 PINES PACIFIC ALE 3.5%	15
PIRATE LIFE STOUT 5.6%	15
STOMPING GROUND HOP STOMPER IPA 6%	15
CBCO MIDDY 3.5%	11
CBCO PALE ALE 4.4%	13
BODRIGGY SPECCY JUICE HAZY IPA 3.5%	12
BROOKVALE UNION GINGER BEER 4%	16
JETTY ROAD FLIPPIN' DRAUGHT 4.2%	15
HILLS CLOUDY APPLE CIDER 5%	14

Vini —

GLASS/BOTTLE

Frizzante —

NV DAL ZOTTO 'PUCINO' PROSECCO, KING VALLEY VIC	14/84
2021 PYREN VINEYARD, PET NAT, PYRENEES, VIC	13/78
NV LOUIS ROEDERER 'COLLECTION 244' EXTRA BRUT, CHAMPAGNE, FRANCE	180

Bianco —

2024 CANTINA TOLLO PINOT GRIGIO, ABRUZZO	13/65
2025 WERKSTATT RIESLING, MOUNT GAMBIER, SA	16/80
2023 FIANO, KING VALLEY, VIC (TAP)	12/65
2024 IN DREAMS CHARDONNAY, YARRA VALLEY, VIC	13/65
2022 BRUNO LAFON 'LES FLEURS' VERMENTINO & GRENACHE BLANC BLEND, LANGUEDOC, FRANCE	13/65
2023 STEFANI SETE TREBBIANO, YARRA VALLEY, VIC	14/70
2022 PYREN 'DUNK' SAUVIGNON BLANC, PYRENEES, VIC	85

Aranciate —

2023 JUMPING JUICE 'ORANGE SKIN CONTACT ZIBBIBO BLEND, RIVERLAND, SA	13/65
2023 KOERNER 'PIGATO' VERMENTINO, CLARE VALLEY, SA	75
2022 SETTE 'QUESTO E IL VINO BIANCO UN LITRO' MOSCATO PIEDMONT	95

Rosé —

2024 RAMEAU D'OR ROSE, PROVENCE, FRANCE	17/85
2023 OSCAR HERMANN 'SPRING' ROSE, YARRA VALLEY, VIC	80

Chilled Rosso —

2023 TRUTTA 'STREAMSIDE' SHIRAZ/CABERNET, BENDIGO, VIC	16/80
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Rosso —

2022 NERO D'AVOLA, MURRAY DARLING, VIC (TAP)	12/65
2023 CATALINA SOUNDS PINOT NOIR, MALBOROUGH, NZ	15/75
MV CASTELMAURE 'LA BUVETTE' GRENACHE BLEND, LANGUEDOC, FRANCE	15/75
2022 POGGIO ANIMA 'BELIAL' SANGIOVESE, TUSCANY	15/75
2025 GUM SHIRAZ SHIRAZ, HEATHCOTE, VIC	12/60
2022 SETTE 'QUESTO E IL VINO ROSSO UN LITRO'	95
2021 MORTELITTO 'CALANIURU' FRAPPATO, SICILY	90
2023 POLIZIANO CHIANTI COLLI SENESI, TUSCANY	85

Dolce —

2022 BORGO MARAGLIANO MOSCATO D'ASTI, ITALY	15/75
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