

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
FIORI DI ZUCCA (3PC) _____	18
TUNA CRUDO, CAPERS, GREEN OLIVES & CREME FRAICHE _____	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 —

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
BACARDI RUM, MANGO AND LIME. 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
STOMPING GROUND HOP STOMPER IPA 6%	15
CBCO MIDDY 3.5%	11
CBCO PALE ALE 4.4%	13
BROOKVALE UNION GINGER BEER 4%	16
JETTY ROAD HAZY PALE ALE 4.5%	15
HILLS APPLE CIDER 5%	14

Vini

GLASS/BOTTLE

Frizzante

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

Bianco

2024 CANTINA TOLLO PINOT GRIGIO, ABRUZZO, IT	13/65
2025 WERKSTATT RIESLING, MOUNT GAMBIER, SA	16/80
2023 FIANO, KING VALLEY, VIC (TAP)	12/65
2024 FULL SWING CHARDONNAY, YARRA VALLEY, VIC	13/65
2023 STEFANI SETE TREBBIANO, YARRA VALLEY, VIC	14/70
2022 PYREN 'DUNK' SAUVIGNON BLANC, PYRENEES, VIC	85

Aranziata

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 PIEMONTE, IT	95

Rosé

2024 RAMEAU D'OR ROSE, PROVENCE, FRA	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 HESKETH 'UNFINISHED BUSINESS' PINOT NOIR, LIMESTONE COAST SA	15/75
NV CASTELMAURE 'LA BUVETTE' GRENACHE BLEND, LANGUEDOC, FRA	15/75
2022 POGGIO ANIMA 'BELIAL' SANGIOVESE, TUSCANY, IT	15/75
2023 SYRAMHI 'DEMI' SHIRAZ HEATHCOTE, VIC	18/90
2022 SETTE 'QUESTO E IL VINO ROSSO UN LITRO', PIEMONTE, IT	95
2021 MORTELITTO 'CALANIURU' FRAPPATO, SICILY, IT	90
2023 POLIZIANO CHIANTI COLLI SENESI, TUSCANY, IT	85

Dolce

2022 BORGIO MARAGLIANO MOSCATO D'ASTI, PIEMONTE, IT	15/75
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