

## *Antipasti* —

|                                                                                         |    |
|-----------------------------------------------------------------------------------------|----|
| MT ZERO OLIVES & FRIED ALMONDS                                                          | 13 |
| WHIPPED COD ROE, ANCHOVY, ALEPPO PEPPER                                                 | 18 |
| PIZZA PALLONCINO, GARLIC OIL, SALT (VG)                                                 | 14 |
| FRIED ARTICHOKE, STRACCIATELLA, ASH & MINT                                              | 20 |
| FIOR DI LATTE MOZZARELLA, VIRGIN OIL, FLAKED SALT, ASH (V)                              | 14 |
| SAN DANIELE PROSCIUTTO, FEFFERONI, OLIVE                                                | 24 |
| MORTADELLA, FEFFERONI, OLIVE                                                            | 18 |
| BLACK RUSSIAN WINTER TOMATO, BURRATA, TOMATO EMULSION, FEFFERONI, CAPERS, BASIL OIL (V) | 26 |
| CALAMARI SPIEDINI FRITTI, TARTARE ITALIANA, FRIED PARSLEY                               | 26 |
| POLPETTE RIPIENE                                                                        | 26 |
| GNOCCHI AL POMODORO, BASIL & STRACCIATELLA (V)                                          | 28 |
| L'HAMBURGER                                                                             | 32 |
| BEEF, CHEESE, WINTER LEAVES, PICKLES, BURGER SAUCE, SERVED WITH FRIES                   |    |
| CHIPS, SPICY MAYO (V)                                                                   | 14 |

## *Insalata* —

|               |    |
|---------------|----|
| WINTER LEAVES | 15 |
|---------------|----|

## *Dolce* —

|                                             |    |
|---------------------------------------------|----|
| TORTA CAPRESE WITH CITRUS WHIPPED CREAM (V) | 13 |
|---------------------------------------------|----|

## *Pixxe* —

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

## *Pizza Bianca* —

|                                                                                                    |    |
|----------------------------------------------------------------------------------------------------|----|
| TALEGGIO PATATE (V, VGO)                                                                           | 23 |
| POTATO, LEEK, TALEGGIO, FIOR DI LATTE, PARMIGIANO, ROSEMARY                                        |    |
| GORGONZOLA DOLCE & FIGS (V)                                                                        | 29 |
| PROVOLONE, GORGONZOLA DOLCE, FIGS, ENDIVE, BURNED HONEY                                            |    |
| FUNGHI (V, VGO)                                                                                    | 24 |
| SWISS BROWN, FIOR DI LATTE, SMOKED SCAMORZA, PARMIGIANO, FRIED ARTICHOKE                           |    |
| GAMBERETTI                                                                                         | 27 |
| PRAWN, PEAS, FIOR DI LATTE, PARMIGIANO, 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, PARMIGIANO, 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                                         |    |
| SOPRESSA                                                                              | 27 |
| SALAMI, S.MARZANO TOMATO, FIOR DI LATTE, PARMIGIANO, OREGANO, CHILLI                  |    |
| SAN DANIELE                                                                           | 35 |
| FRESH SAN DANIELE PROSCIUTTO, RUCOLA, S.MARZANO TOMATO, MOZZARELLA DI BUFALA, OREGANO |    |

V = VEGETARIAN

VG = VEGAN

VGO = VEGAN OPTION

GLUTEN FREE PIZZA BASES AVAILABLE +5

PLEASE NOTIFY BAR STAFF OF ANY ALLERGIES

## Cocktails —

|                                                                                                               |    |
|---------------------------------------------------------------------------------------------------------------|----|
| APEROL SPRITZ                                                                                                 | 22 |
| OUR VENETIAN MUSE. WE BUILT THE TERRAZZA JUST FOR HER.                                                        |    |
| ANGELO AZZURO                                                                                                 | 26 |
| COINTREAU, FOUR Pillars RARE DRY GIN, MARIONETTE BLUE CURAÇAO, ITALICUS, LIMONCELLO.                          |    |
| AMARETTO SOUR                                                                                                 | 24 |
| CITRUS & SWEET. A CLASSIC COMFORT MADE WITH DISARONNO, AN EARL GREY INFUSION, EGG WHITE.                      |    |
| CAFFE' MARTINI                                                                                                | 24 |
| AN ODE TO ROMA, FRESH ESPRESSO, VODKA, REPOSADO, HOUSE AMARO.                                                 |    |
| DEUCE LEBOWSKI                                                                                                | 25 |
| SKYY VODKA, CAMPARI, TIA MARIA COFFEE LIQUEUR, CHINOTTO.                                                      |    |
| THE HAPPY MARTINI                                                                                             | 24 |
| FOUR Pillars RARE DRY GIN, DOLIN DRY VERMOUTH, DOLIN BLANC VERMOUTH, PICKLED SEASONING.                       |    |
| LIMONCELLO MARGARITA                                                                                          | 26 |
| FRESH LIME, HOUSE LIMONCELLO, BLANCO TEQUILA & BLACK SALT.                                                    |    |
| NEGRONI SBAGLIATO                                                                                             | 24 |
| CAMPARI, SWEET VERMOUTH, SPICE BLEND, PROSECCO, SODA.                                                         |    |
| PEACH ON THE BEACH                                                                                            | 24 |
| FOUR Pillars THREE PEACH GIN, APEROL, PEACH BITTERS, CRANBERRY JUICE, COINTREAU JELLY.                        |    |
| PEPERONCINO MARGARITA                                                                                         | 26 |
| CALABRIAN CHILLI AGED TEQUILA, MEZCAL & PINEAPPLE. DRIZZLED WITH CHILLI OLIVE OIL & PRESSED INTO SPICED SALT. |    |
| PISTACCHIO MACCHIATO                                                                                          | 25 |
| PISTACCHIO CREAM LIQUEUR, APPLETON RUM, HUNTED & GATHERED 60% CACAO, MAPLE SYRUP, SALT.                       |    |
| THE SICILIAN                                                                                                  | 26 |
| DISARONNO, COCONUT WASHED WILD TURKEY RYE WHISKEY, JOHNNIE WALKER BLACK, AVERNA, PINEAPPLE, SALT.             |    |
| SPICY LAMBRETTA                                                                                               | 24 |
| ESPOLON AÑEJO, CAMPARI, ANCHO REYES, GINGER SYRUP, LIME.                                                      |    |

## Non Alc Cocktails, etc. —

|                                                                         |    |
|-------------------------------------------------------------------------|----|
| SPRITZ VENEZIANO                                                        | 15 |
| CLASSIC ITALIAN BITTERS, RICH BOTANICALS & FRESH NOTES OF BLOOD ORANGE. |    |
| ZERO DARK N STORMY                                                      | 16 |
| LYRE'S DARK RUM ALTERNATIVE, CINNAMON, LIME, CAPI GINGER BEER           |    |
| ZERO KIWI DAIQUIRI                                                      | 16 |
| LYRE'S WHITE RUM ALTERNATIVE, KIWI, LIME                                |    |
| HEAPS NORMAL LAGER                                                      | 12 |
| CAPI GINGER BEER                                                        | 7  |
| CRODINO                                                                 | 12 |
| CHINOTTO                                                                | 14 |

## Vini —

GLASS/BOTTLE

### Frizzante —

|                                                              |       |
|--------------------------------------------------------------|-------|
| NV DAL ZOTTO PROSECCO, KING VALLEY 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 SETTE TREBBIANO, YARRA VALLEY VIC  | 14/70 |
| 2022 PYREN 'DUNK' SAUVIGNON BLANC, PYRENEES VIC | 85    |

### Aranciata —

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

### Rosso —

|                                                                    |       |
|--------------------------------------------------------------------|-------|
| 2022 NERO D'AVOLA, MURRAY DARLING VIC (TAP)                        | 12/65 |
| 2023 HESKETH PINOT NOIR, LIMESTONE COAST SA                        | 15/75 |
| NV CASTELMAURE 'LA BUVETTE' GRENACHE BLEND, LANGUEDOC FRA          | 15/75 |
| 2022 POGGIO ANIMA SANGIOVESE, TUSCANY IT                           | 15/75 |
| 2023 SYRAMHI 'DEMI SHIRAZ' HEATHCOTE, VIC                          | 18/90 |
| 2022 SETTE 'QUESTO E IL ROSSO UN LITRO' BARBERA BLEND, PIEMONTE IT | 95    |
| 2023 POLIZIANO CHIANTI COLLI SENESI, TUSCANY IT                    | 85    |

### Dolce —

|                                          |       |
|------------------------------------------|-------|
| 2022 BORGO MARAGLIANO MOSCATO D'ASTI, IT | 15/75 |
|------------------------------------------|-------|

### Birra, Cidre —

SCHOONER

|                                    |    |
|------------------------------------|----|
| JOHNNYS LAGER 4.5%                 | 13 |
| PERONI NASTRO AZZURRO 5%           | 15 |
| GUINNESS 4.2%                      | 17 |
| 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 |
| JETTY ROAD HAZY PALE ALE 4.5%      | 15 |
| BROOKVALE UNION GINGER BEER 4%     | 16 |
| HILLS APPLE CIDER 5%               | 14 |

# *Johnny's Green Room*

## **Banquet Menu - \$50pp**

Mt Zero Olives & Fried Almonds

Pizze Palloncino (garlic, oil, salt)

Fior di Latte Mozzarella, olive oil, flaked salt

Mortadella, fefferoni, olive oil

Pizza Margherita

Pizza Sopressa

Patatine fritte, spicy mayo

Winter leaves

