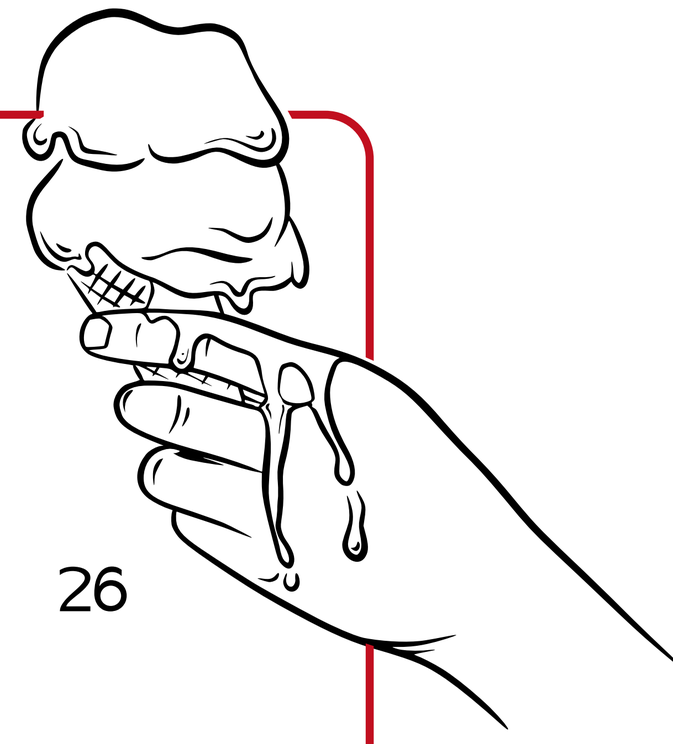


Treat Yo'Self!

DESSERTS

PIZZA WITH GELATO

Lemonated (VG) 26
Lemon sorbet, strawberry topping, flair floss

Double Choco 28
Chocolate gelato, white chocolate glaze, hazelnut

Rumming 29
Zuppa inglese gelato(rum/custard), white chocolate glaze, chocolate dust

Smurfs Pizza 28
Smurfs gelato, nutella topping, sweet popcorns

Triple Blue (VG) 28
Blueberries sorbet, blueberry topping, fresh blue berries

Sweet Treat (V) 29
Vanilla gelato, peanut buttercup and nutella

***Option Gluten Free base $5**

Tartufo di Pizzo 18
Traditional gelato dessert from south Italy. Half hazelnut, half chocolate gelato, filled up with a melted chocolate heart. Hand crafted as per tradition

Sicilian Brioche with Gelato 22
Fresh baked daily, filled with up to 3 different flavours of your choice

Gelato
See what flavours we are scooping today!
1 Scoop - 5.50
2 Scoops - 8.50

ENTREES

Mussels Calzone 25
Folded pizza with mussels, fresh chilli, parsley, cracked black pepper, fresh garlic, extra virgin olive oil

Chips (VG) 8
Side of ketchup, mayo or aoili $2 each

Olive Ascolane 14
Hand made fried crumbed olives filled with the original Italian recipe and pecorino shaved on top

Au Vent (V) 12
Pastry shells filled with Ciccio's grandma's mushroom cream secret recipe

Mozzarelline Fritte (V) - 6 pieces 13
Crumbed fried mozzarella's balls topped with parmesan cheese

Focaccia Bread (V) 20
Topped with garlic oil, salt, oregano and rosemary
Tip: Add on Mortadella or Stracciatella cheese and make it unforgettable
$4 each

Garlic Cheese Pizza (V) 25
Pizza with local fresh mozzarella, garlic oil and parsley

Crocchette di Baccala' - 3 pieces 7
Crumbed fried Cod potatoes croquet

Crumbed Olives (VG) (GF) - 6 pieces 15
Hand made vegan filled olives, crumbed with Gluten free bread.

The Ultimate Pizza Wrap

CALZONI (FOLDED PIZZA)

Calzone Estivo - Summer Calzone 28
Fresh local cow mozzarella, mild salami, stracciatella, cracked black pepper, basil, extra virgin olive oil
PAIRS WITH BALADIN ISAAC

Calzone Invernale - Winter Calzone 28
Tomato D.O.P., fresh local cow mozzarella, Italian fennel pork sausage, olives, roasted capsicum, basil, extra virgin olive oil
PAIRS WITH JJ HAHN 'Hermanns' Shiraz

Kiddos' Favorites

BAMBINI (KIDS MENU)

Bunny shaped Pizza (V) 15
Red sauce and mozzarella cheese

Pasta Bites (V) - 3 pieces 6.5
Deep fried pasta bites

Cheese Balls (V) - 3 pieces 6.5
Crumbed fried mozzarella's balls topped with parmesan cheese

DRINKS

Sips Without the Buzz

NON-ALCOHOLIC

SOFT DRINKS

Coke	4.50
Chinotto San Pellegrino	4.50
Aranciata Rossa San Pellegrino	4.50
Limonata San Pellegrino	4.50
Acqua Panna 1l	8
San Pellegrino Sparkling Water 500ml	5

COFFEE & TEA

Espresso	4
Cappuccino	6
Green Tea	3.5

Extras: $0.50 Extra Shot, $1 Oat Milk

By the Glass or the Whole Experience

WINE

WHITE WINE	GLASS	BOTTLE
TEN ROCKS Sauvignon Blanc - Marlborough, NZ	12	43
PASQUA Pinot Grigio DOC - Veneto, IT	12	43
Montedidio DOC 2023 - Grillo, IT		60
Nativ - Greco di Tufo DOC 2023 - Campania, IT		65

RED WINE	GLASS	BOTTLE
FANTINI Sangiovese - Abruzzo, IT	12	43
JJ HAHN 'Hermanns' Shiraz - Barossa Valley, SA	13	46
Montedidio - Nero d'Avola DOC 2022, Sicilia, IT		65

Birra

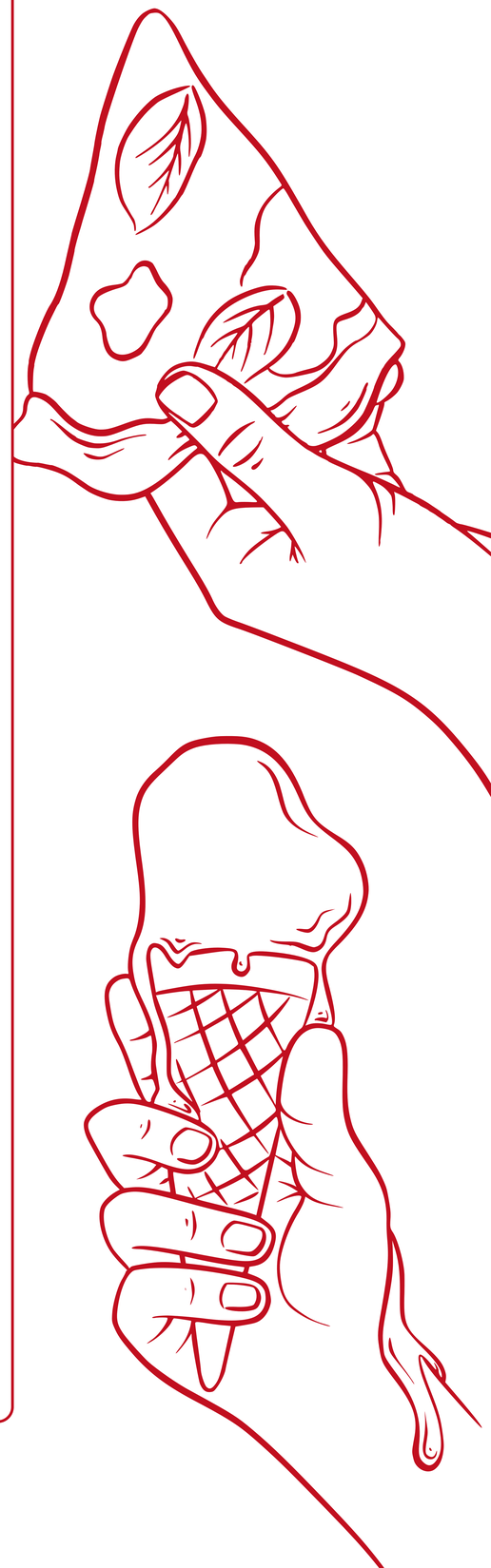
BEERS

BOTTLE

PERONI Red, IT	9
BALADIN Isaac, IT	13
ICNUSA, IT	10
150 LASHES, AUS	9
COOPERS Light, AUS	8

COCKTAILS

Aperol Spritz	18
Campari Spritz	18
Limoncello Spritz	19
Negroni	19
Espresso Martini	19
Martini Dry Gin or Vodka	18
Gin & Flavoured Tonic Choice of Elderflower, Mediterranean or Pink Grapefruit	12
Sunrise Mocktail Made with orange, apple and strawberry.	10



PIZZA

Just Like Nonna Used to Make

CLASSIC RED

Marinara (the traditional one) (VG) 24
Tomato sauce D.O.P., fresh Australian chopped garlic, extra virgin olive oil, oregano.
PAIRS WITH ICNUSA

Margherita (V) 26
Tomato sauce D.O.P., fresh local cow mozzarella, basil, extra virgin olive oil
PAIRS WITH PERONI RED

The Fisherman 30
Tomato sauce D.O.P., home made semi-dry tomatoes, prawns, octopus, mussels, fresh Australian chopped garlic
PAIRS WITH TEN ROCKS Sauvignon Blanc

Diavola 27
Tomato D.O.P., fresh local cow mozzarella, hot salami, fresh chili, basil, extra virgin olive oil
PAIRS WITH FANTINI Sangiovese

Capricciosa 29
Tomato D.O.P., fresh local cow mozzarella, ham, mild salami, mushrooms, artichokes, roasted capsicum, olives, basil, oregano, extra virgin olive oil
PAIRS WITH ICNUSA

Quattro Stagioni 28
Tomato D.O.P., fresh local cow mozzarella, ham, mushrooms, artichokes, olives, basil, oregano, extra virgin olive oil
PAIRS WITH ICNUSA

Crudolina 30
Tomato D.O.P., fresh local cow mozzarella, Italian Parma ham, rocket, parmesan, extra virgin olive oil
PAIRS WITH BALADIN ISAAC

Cotto e Funghi 28
Tomato D.O.P., fresh local cow mozzarella, Italian style ham, mushrooms, basil, oregano, extra virgin olive oil
PAIRS WITH PERONI RED

Eoliana 27
Tomato D.O.P., fresh local cow mozzarella, capers, Sicilian anchovies ,olives, oregano, basil, extra virgin olive oil
PAIRS WITH PASQUA Pinot Grigio

Al Salame 27
Tomato D.O.P., fresh local cow mozzarella, mild salami, basil, oregano, extra virgin olive oil
PAIRS WITH JJ HAHN 'Hermanns' Shiraz

Margherita di Stracciatella (V) 29
Tomato D.O.P., home made semi-dry tomatoes, fresh stracciatella cheese, cracked black pepper, basil, extra virgin olive oil
PAIRS WITH FANTINI Sangiovese

10% surcharge on Sundays
15% surcharge on public holidays

No Tomato, No Problem

CLASSIC WHITE

Sweet Lady 30
Fresh local cow mozzarella, gorgonzola, dry figs, Italian Parma ham, fresh stracciatella cheese, basil, extra virgin olive oil
PAIRS WITH BALADIN ISAAC

Mushrooms (V) 28
Truffled cooking cream base, fresh local cow mozzarella mushrooms, pecorino, parsley, extra virgin olive oil
PAIRS WITH FANTINI Sangiovese

Lazio 30
Fresh local cow mozzarella, Italian m--ortadella, stracciatella cheese, salty crushed pistachio, cracked black pepper, basil, extra virgin olive oil
PAIRS WITH BALADIN ISAAC

Poverella 27
Fresh local cow mozzarella, fried zucchini, Sicilian anchovies, bread crumbs, parsley, extra virgin olive oil
PAIRS WITH PASQUA Pinot Grigio

Mimosa 28
Cooking cream base, fresh local cow mozzarella, Italian style ham, sweet corns, cracked black pepper, basil, extra virgin olive oil
PAIRS WITH FANTINI Sangiovese

Simple Vegetarian (V) 28
Fresh local cow mozzarella, artichokes, olives, pecorino, cracked black pepper, basil, extra virgin olive oil
PAIRS WITH PASQUA Pinot Grigio

Ai Gamberi - Prawns 30
Fresh local cow mozzarella, prawns, home made semi-dry tomatoes, fresh stracciatella cheese, parsley, cracked black pepper, garlic, extra virgin olive oil
PAIRS WITH TEN ROCKS Sauvignon Blanc

Some Extra Love

ADD ONS

Stracciatella	5
Fresh Local Buffalo Mozzarella	4
Mortadella	4
Truffle Oil	3

* Notes for pizza menu:
Make it gluten-free for $5
Double baked (fried and baked pizza base) for $4

(GF) - Gluten Free (V) - Vegetarian (VG) - Vegan

D.O.P. -The DOP label guarantees that your favorite cheese, prosciutto, olive oil, etc., is produced, processed, and packaged in a specific geographical zone and according to tradition

Feeling Fancy? Try These!

GOURMET

Meat Experience 32
Foie gras base, smoked local cow mozzarella, Italian fennel pork sausage, crispy guanciale, beef cheek, basil, extra virgin olive oil
PAIRS WITH JJ HAHN 'Hermanns' Shiraz

Vegetarian 2.0 (V) 30
Smoked eggplant base, fresh local cow mozzarella, fried zucchini, roasted capsicum, rocket, carrot's puree, basil, oregano, extra virgin olive oil
PAIRS WITH PASQUA Pinot Grigio

Tonnara 32
Fresh local cow mozzarella, tuna fillet, shallots, sesame seeds, honey and balsamic cinnamon glaze
PAIRS WITH BALADIN ISAAC

Purple Rain 30
Purple potatoes cream base, Italian pork fennel sausage, golden onion, olive dust, basil, oregano, extra virgin olive oil
PAIRS WITH FANTINI Sangiovese

Ciccio's Favourite 32
Carrot's pure base, pulled beef, pecorino, cherries, fresh stracciatella cheese, shallots, extra virgin olive oil
PAIRS WITH JJ HAHN 'Hermanns' Shiraz

Smoked 30
Smoked eggplant base, smoked fresh local cow mozzarella, Italian fennel pork sausage, mushrooms , dust of walnuts, basil, extra virgin olive oil
PAIRS WITH FANTINI Sangiovese

Veganism (VG) 29
Purple potatoes puree base, vegan cheese, mushrooms, olives, semi-dry tomatoes, carrot's puree, basil, extra virgin olive oil
PAIRS WITH PASQUA Pinot Grigio

Polipo - Octopus 32
Truffled wild mushrooms cream base, fresh local cow mozzarella, marinated octopus, parsley, extra virgin olive oil
PAIRS WITH PASQUA Pinot Grigio

French Opinion 32
Foie gras base, smoked local cow mozzarella, mushrooms, olives, rocket, salty orange reduction, extra virgin olive oil
PAIRS WITH PASQUA Pinot Grigio

Little Pig 30
Cooking cream base, fresh local cow mozzarella, mild salami, crispy guanciale, rocket, extra virgin olive oil
PAIRS WITH JJ HAHN 'Hermanns' Shiraz

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