

COFFEE

Espresso	4
Lungo	5
Long Black	5
Flat White	6
Cappuccino	6
Macchiato	6
Latte	6
Mocha	7
Espresso Tonic	8
Iced +1	
Oat +1	
Extra shot +1	

TEA

Riesling	6
Italian Earl Grey	6
Chamomile	6
Mint	6

HOUSEMADE SPECIALS

Iced Lemonade	7
Iced Peach Lemonade	7
Iced Strawberry Lemonade	7
Iced Lemon Tea	7
Iced Honey Chamomile Tea	7
Thyme-infused Chamomile Tea, Honey, Fresh Lemon Juice	

BEVERAGES

Still 330ml Mondariz	5
Sparkling 330ml Mondariz	5
Coke Classic	6
Coke Original Taste	6
Coke Zero	6
Chocolate	7

BEER

Menabrea Lager HALF 12 / FULL 16

COCKTAILS

Peach Ballini 18	Fresh Peach Puree, Botter Prosecco N.V.
Strawberry Ballini 18	Fresh Strawberry Puree, Botter Prosecco N.V.
Aperol Spritz 18	Aperol, Botter Prosecco N.V.
Campari Spritz 18	Campari, Botter Prosecco N.V.
Negroni 18	Widges Gin, Campari, Mancino Rosso Vermouth
Gin Tonic 15	Widges Gin, Fevertree Mediterranean Tonic Water
Cuba Libre 15	Plantation Dark Rum, Coke
Whisky Highball 15	Rebel Bourbon, Soda

WINE

GLS/ BTL (125ML)

RED

Cantine Pellegrino 2023 14 / 65	Nero d'Avola, Sicily
Buccia Nera Guarniente 2022 16 / 75	Sangiovese, Tuscany
Renato Ratti Ochetti 2022 18 / 85	Nebbiolo, Piedmont

WHITE

Reguta Giuseppe e Luigi 2023 14 / 65	Sauvignon Blanc, Trevenezie
Le Monde 2023 16 / 75	Pinot Grigio, Friuli

SPARKLING

Botter Prosecco N.V. 14 / 65	Glera, Vento
Perlino Scanavino 2023 16 / 60	Moscato d'Asti, Piedmont

CASA VOSTRA

ANTIPASTI

Baked Scamorza 6	Baked Scamorza Cheese, Mixed Herbs, Honey
Arancini alla Bolognese 6/pc	House-cured Pancetta, Risotto, Béchamel, Beef Bolognese, Garlic Mayonnaise, Parmigiano Reggiano
Pizza Bread 8	Freshly Baked Newpolitan® Pizza Bread, Oregano, EVOO
Calamari Fritti 12	Fried Calamari, Garlic Mayonnaise, Paprika
Broccolini al Forno 12	Oven-baked Broccolini, Sicilian Breadcrumbs, Calabrian Chilli Pepper
Flan di Zucca 12	Roasted Pumpkin, Parmigiano Reggiano Fondue, Guanciale, EVOO
Zuppa ai Funghi 14	Clear Mushroom Soup, Porcini, Guanciale, Roasted Vegetables
Polpette 14	Beef Meatballs, San Marzano Tomatoes DOP, Parmigiano Reggiano
Porchetta 18	Slow-roasted Pork, Spinach, Fennel, Paprika
Peposo 22	Braised Beef Cheek, Rosemary Roasted Potatoes, Black Pepper
Burrata Tomato e Pesto 25	Burrata, Roasted Tomatoes, Basil Pesto, Parmigiano Reggiano

HOUSE CURED

Lardo 8	House-cured Iberico Lard, 1 year aged
Salame 8	House-cured Salami, 60 days aged
Bresaola 14	House-cured Wagyu Bresaola, Rocket, Parmigiano Reggiano

Add Pizza Bread +\$1

Signature

Prices are exclusive of GST and service charge.

Signature Vegetarian Spicy

Prices are exclusive of GST and service charge.

PIZZA

NEWPOLITAN® RED

Marinara ▼	15
San Marzano Tomatoes DOP, Garlic, Oregano, Parmigiano	
Margherita ▼	16
San Marzano Tomatoes DOP, Fiordilatte, Fresh Basil, Parmigiano	
Diavola 🍷🔥	20
Spicy Salame, San Marzano Tomatoes DOP, Fiordilatte, Fresh Basil, Parmigiano Reggiano	
Pancetta e Funghi	22
House-cured Pancetta, Mushrooms, San Marzano Tomatoes DOP, Fiordilatte, Parmigiano	
Prosciutto e Rucola	24
Parma Ham, Rocket, San Marzano Tomatoes DOP, Fiordilatte, Parmigiano Reggiano	
Burrata ▼	25
Burrata, San Marzano Tomatoes DOP, Fresh Basil, Parmigiano Reggiano	
Prosciutto e Figura	26
Parma Ham, Fig Puree, Rocket, Fiordilatte, Parmigiano Reggiano, Candied Walnuts	
Gamberi 🍷	28
Argentinian Prawns, San Marzano Tomatoes DOP, Prawn Jus, Lemon Zest, Parmigiano	

DOUBLECRUNCH®

Caprese ▼	16
Fiordilatte, Roasted Tomatoes, Basil Pesto, Parmigiano Reggiano	
Prosciutto e Parmigiano	20
Parma Ham, Rocket, Burrata, Parmigiano Reggiano	
Mortadella 🍷	22
Mortadella, Burrata, Pistachio, Lemon Zest, Fresh Basil, Parmigiano Reggiano	
Salmone	25
Smoked Salmon, Onion, Rocket, Burrata, Capers	

NEWPOLITAN® WHITE

Acciughe	20
Anchovies, Roasted Yellow Tomatoes, Fiordilatte, Olives, Fresh Basil	
4 Formaggi ▼	22
Four Cheese; Fiordilatte, Taleggio, Gorgonzola, Parmigiano Reggiano	
Mortadella	23
Mortadella, Pistachio, Lemon Zest, Fresh Basil, Parmigiano Reggiano	
Pesto ▼	23
Basil Pesto, Roasted Yellow Tomatoes, Stracciatella, Pine Nuts, Parmigiano Reggiano	
Gorgonzola e Salsiccia	24
Sausage, Gorgonzola, Fiordilatte, Onion, Fresh Basil	
Salsiccia e Friarielli	25
Sausage, Broccoli Rabe, Smoked Provola, Parmigiano Reggiano	
Tartufo e Funghi 🍷▼	28
Fresh Black Truffle, Truffle Oil, Mushrooms, Fiordilatte, Taleggio, Thyme	

SALAD

Insalata Mista ▼	15	Panzanella	16
Mesclun, Cherry Tomatoes, Cucumber, Pine Nuts, Onion, Parmigiano Reggiano		Cherry Tomatoes, Cucumber, Onion, Guanciale, Fresh Basil, Bread Crumbs	

PASTA

Mamma's Aglio e Olio 🍷▼🔥	15	Sausage, Parpadelle	20
Sundried Tomatoes, Garlic, Red Chilli, Fresh Parsley, EVOO		Pork Sausage Ragu, San Marzano Pomodoro, Sofritto, Parmigiano Reggiano	
Cacio e Pepe, Spaghetti ▼	16	Ravioli Ricotta e Spinaci ▼	22
Pecorino Romano, Parmigiano Reggiano, Black Pepper		Pasta filled with Ricotta & Spinach, in a Sage & Butter Sauce	
Pesto, Trofie 🍷▼	17	Ravioli alla Zucca ▼	22
Fresh Basil, Green Beans, Pine Nuts, Pecorino Romano, Parmigiano Reggiano		Pasta filled with Pumpkin, in a Sage & Butter Sauce, Crumbled Hazelnuts	
Funghi, Mafaldine ▼	18	Vongole, Linguine	22
Black Truffle, Mushroom Duxelle, Parmigiano Reggiano		Clams, Garlic, Fresh Parsley, EVOO	
<i>Add Truffle Shavings +\$5</i>		Gamberi, Tonnarelli	24
Gricia, Spaghetti	18	Argentinian Prawns, Prawn Jus, Garlic, Lemon Zest, Fresh Parsely, EVOO	
Guanciale, Pecorino Romano, Parmigiano Reggiano, Black Pepper		Beef Cheek, Parpadelle	25
Amatriciana, Chitarra	18	Beef Cheek Ragu, Smoked Speck, San Marzano Tomatoes DOP, Sofritto, Parmigiano Reggiano	
Guanciale, San Marzano Tomatoes DOP, Pecorino Romano, Parmigiano Reggiano		Crab, Tagliatelle 🍷🔥	26
Bolognese, Tagliatelle	18	Crab, Tomato Confit, Garlic, Fresh Basil, EVOO, Chilli Flakes	
House-cured Pancetta, Beef, San Marzano Tomatoes DOP, Parmigiano Reggiano		Agrolotti del Plin 🍷	28
Carbonara, Rigatoni 🍷	19	Pasta filled with Pork Stew, in a Chicken Jus & Butter Sauce	
Guanciale, Egg Yolk, Pecorino Romano, Parmigiano Reggiano, Black Pepper			

DESSERT

Panna Cotta	8	Tiramisù 🍷▼	13
Cream, Vanilla, Strawberry, Fresh Basil, EVOO		Mascarpone, Savoiardi, Coffee (decaf), Cocoa	
Coppa al Cioccolato ▼	11		
72% Dark Chocolate Gelato, Cream, Rum, Hazelnut Crumble			