



SPUNTINI

Woodfired Bread **VE**
Confit Garlic, Rosemary 12

House Olives **GF, V**
Marinated Mt Zero Olives 10

Arancini **V**
Cacio e Pepe, Aioli 6pp

Burrata **GF**
Salumi XO, Aleppo 21

Crispy Sprouts **GF, V**
Labneh, Za'atar, Mint 22

Caprese **GF, V**
Tomato, Buffalo Mozzarella, Basil 24

Peppers Aqua Pazza **GF**
Capers, Anchovies, Oregano 20

Cured Trout **GF**
Crème Fraîche, Capers, Dill 29

Meatballs
Wagyu Beef, Sugo, Parmigiano 26

PIZZA

Margherita **V**
Tomato, Fior di Latte, Basil 23

Monte Carlo
Tomato, Fior di Latte, Smoked Ham,
Mascarpone, Chives 29

Big Peppa
Tomato, Fior di Latte, Pepperoni,
Chimichurri 30

Killa Beez
Tomato, Fior di Latte, Hot Sopressa,
Honey, Pecorino 30

Boscaiola **V**
Fior di Latte, Wild Mushroom,
Confit Garlic, Pecorino 29
add Prosciutto 6

Queen Envy **V**
Pea Purée, Fior di Latte, Zucchini,
Feta, Mint, Pine Nut 30

Scampino
Fior di Latte, Roasted Garlic Cream,
Prawns, Capers, Parsley 32

PASTA

Gin **V**
Tomato, Chilli, Parmigiano,
Rigatoni 32

Bolognese
Beef Ragu, Parmigiano,
Spaghetti 36

SIDES

Butter Lettuce **V, GF**
House Dressing 15

Roasted Cabbage **V**
Umami Butter, Pangrattato 20

Braci Fries **VE**
House Seasoning 14

V - VEGETARIAN VE - VEGAN GF - GLUTEN FREE

Card payments are subject to surcharge from provider
10% Surcharge for groups of 8 or more.
10% Sunday Surcharge.