

PANE

Calzone ai formaggi

Wood fired pizza folded over with mozzarella, parmigiano and garlic (v)

\$ 15.00

Schiacciata

Hand pressed dough baked in the woodfired oven. (vg)

- **erbe e sale grosso** (herbs and organic salt flakes) \$ 8.00
- **con aglio al forno** (with roasted garlic) \$ 8.00
- **cacio e aglio** (traditional garlic and cheese) \$ 9.00
- **sporca rossa** (bit of sauce mixed herbs and garlic) \$ 9.00

La bruschetta al pomodoro

Made by our pizza dough, fresh tomato finely chopped, basil and extra virgin olive oil.

\$ 13.00

INSALATE

Caprese classica

Tomato, buffalo mozzarella, fresh basil and extra virgin olive oil.

\$ 17.00

Bresaola e finocchio

Cured beef, fennel, tomatoes and rocket.

\$ 15.00

Pollo ruspante

Roasted chicken breast, mixed leaves, tomatoes, olives, parmesan shavings, croutons and balsamic reduction.

\$ 15.00

Rocket salad

Rocket, shaved grana padano, balsamic reduction and extra virgin olive oil

\$ 10.00

Garden salad

Add buffalo mozzarella on your salad \$5.00

\$ 10.00

MOZZARELLA BAR

Your choice of mozzarella
\$ 12.00

Bufala Classica

delicata

Bufala affumicata

naturally smoked

Burrata

deliciously creamy

Your choice with mozzarella

Tagliere misto di salumi (perfect to share)

prosciutto crudo S. Daniele 13 month aged, mortadella Lanzarini from Italy, and wagyu beef bresaola.

\$ 23.00

Prosciutto crudo (about 120g. of San Daniele, finely sliced)

\$ 10.00

Bresaola dried wagyu beef (about 80 gr. per serve)

\$ 10.00

Roasted potato and capsicum (vg)

\$ 12.00

Ciambotta (v) Classic Basilicata's dish of zucchini, potatoes, onions, eggplants, egg cooked in terra cotta.

\$ 13.00

SMALL PLATES / ANTIPASTI

Funghi misti al forno (vg)

A medley of seasonal mushrooms baked in the wood fired oven with dad's fresh herbs and truffled oil.

\$ 20.00

Cacio cavallo al tartufo (v)

Grilled italian hard cheese with grilled tomato, radicchio and truffle oil at the end.

\$ 17.00

Gamberi in tegame

Australian's king prawns cooked in cast iron pan with garlic chilli, tomato and fresh parsley.

\$ 18.00

Calamari in padella

Calamari flash cooked in pan marinated in lemon, garlic and parsley, served with onion capsicum relish.

\$ 18.00

Cozze al pomodoro

Black mussels cooked in white wine, basil, black pepper and a bit of napoletana sauce.

\$ 18.00

ARTISAN PASTA FROM BASILICATA

Ferrietti alla mollica	\$ 20.00
Handmade pasta by wire cooked with garlic, fresh chilli, breadcrumbs and extra virgin olive oil. (vg)	
Cavatelli con ricotta e salsiccia	\$ 22.00
Baby short pasta made by ricotta, tossed in house made sausages and fresh ricotta.	
Cavatelli alla boscaiola di monte pollino	\$ 23.00
Mixed mushrooms, pancetta, sausage with fennel seeds, napoli sauce and cream.	
Fettuccine e ceci	\$ 21.00
Long flat pasta cooked with pieces of tomato, chick peas, chilli and garlic. (v)	
Fettuccine ai funghi del bosco	\$ 24.00
Long flat pasta served with mixed mushrooms, porcini mushrooms and truffle oil.	
Spaghetti al sugo di pomodoro e basilico	\$ 19.00
Spaghetti tossed in vito's tomato sauce and fresh basil (vg)	
Ferrietti al ragu	\$ 26.00
The sauce made by sausages, veal and pork neck, slow cooked in tomato served with hand made ferrietti.	
Gnocchi alla sorrentina	\$ 24.00
Potato gnocchi cooked in a light napolitana sauce served with slices of buffalo mozzarella and basil. (v)	
Ravioli di mamma	\$ 24.00
Pasta filled with ricotta, parmesan Reggiano, tossed in butter and sage (v).	
Spaghetti alle vongole	\$ 25.00
Fresh clams with garlic, chilli and parsley tossed with extra virgin olive oil .	
Spaghetti ai frutti di mare	\$ 26.00
Selection of fresh seafood pan fried with garlic, chilli, extra virgin olive oil, white wine, tomato and parsley.	

WOOD FIRED PIZZA

Margherita: tomato sauce, fior di latte mozzarella, extra virgin olive oil and Vito's basil. (v)	\$ 18.00
Crudo: margherita pizza with prosciutto di parma, rocket and parmesan cheese.	\$ 23.00
Bufalina: Tomato, buffalo mozzarella, Vito's basil, evoo (v).	\$ 23.00
Salerno-Reggio Calabria: tomato, 'nduja, basil, evoo, topped with fresh buffalo mozzarella.	\$ 25.00
Napoletana: anchovies, capers, olives, garlic, cherry tomato, oregano, tomato and fior di latte.	\$ 21.00
Capricciosa: tomato, fior di latte, ham, mushroom, olives, half boiled egg and artichoke.	\$ 22.00
Diavola: tomato, fior di latte, italian sausage, hot salami and sauteed spanish onion.	\$ 22.00
Gamberi: tomato, fior di latte, garlic prawns, Vito's basil and evoo.	\$ 25.00
Badabing: tomato, mozzarella, shaved parmesan, hot salami, roasted capsicum, olives and chilli.	\$ 22.00
Nonna Maria: tomato, mozzarella, ricotta, ham, salami, mushrooms, Vito's basil and evo.	\$ 24.00
Puntino: prosciutto crudo, mixed seasonal mushrooms with porcini mushrooms and shaved parmesan.	\$ 26.00
Swimming with the fishes: calamari, prawns, mussels, their own tomato sauce and parsley.	\$ 26.00
Parmigiana: tomato, mozzarella, parmigiano, eggplant, cherry tomato and basil with extra virgin olive oil. (v)	\$ 22.00
Ortolana: tomato, mozzarella, roasted capsicum, onions, mushrooms, eggplant, artichokes, basil and evoo. (v)	\$ 21.00
La bomba: pizza pie filled with mozzarella Italian sausage, rosemary, sauteed Spanish onions, potatoes and egg.	\$ 28.00
Quattro salumi: fior di latte, ham, sausage, mild salami and hand made pancetta. (w)	\$ 22.00
Quattro formaggi : four cheeses mixed with fresh summer herbs, topped with some fresh rocket (v)(w).	\$ 21.00
Zucca: roasted pumpkin, fior di latte mozzarella, dry ricotta cheese, rosemary and evoo. (v)(w)	\$ 21.00
Trevigiana: mozzarella, taleggio cheese, dressed radicchio and prosciutto (w).	\$ 23.00
Mr. potato head: mozzarella, roasted potato, truffle oil, grana padano and rosemary (v)(w).	\$ 22.00
Fun guy: fior di latte, mix mushrooms truffle oil, porcini, thyme and Vito's basil. (v) (w)	\$ 22.00

Sorry no half and half pizza.

MAINS

Main course specials available daily. Choose from dishes such as pork, fish, lamb and beef, specializing in wood fired cooking, ask our wait staff