

PIZZA!

Schmokin Chicken \$25

House made Napoli base, fior di latte, smoked chicken breast and pickled red onion topped with BeerBQ sauce and spring onions.

A Little Salami (As A Treat) \$25

House made Napoli base, kalamata olives, fior di latte, crispy calabrese salami.

Leonardo Dicapricciosa \$25

House made Napoli base, seasonal mushrooms, artichokes, kalamata olives, pancetta, fior di latte.

Jamon Sandiego \$27

House made Napoli base, fior di latte topped with Jamon, Grana Padano, rocket, E.V.O and cracked pepper.

Zigazig Ah Spicy Za \$25

House made Napoli sauce, fior di latte, spicy salami, red onion, pickled chilli, jalapeños.

Spudnik 1 \$24

Garlic confit base, roasted potatoes, pancetta, goats cheese, fior di latte topped with gremolata.

Raffaele Esposito (v) \$19

House made Napoli base, fior di latte, topped with basil oil.

There Ain't Mushroom In This Town For... (v) \$24

Garlic confit base, seasonal mushrooms, thyme, fior di latte.

Viva Las Vegan (vg) \$20

House made napoli sauce topped with fresh rosemary, basil, oregano and E.V.O.

Take It Cheesy (v) \$24

Pizza bianca with fior di latte, provolone and blue cheese topped with grana padana, rosemary, E.V.O and black pepper.

Extras

Goats cheese \$5 Anchovies \$4 Pickled chilli \$2

All pizzas can be made with vegan cheese and/or a gluten free base. Add \$2 each.

NOT PIZZA!

Bread Pitt(ed) Olives (vg) \$8

Freshly baked bread, warm olives.

OG GB (vg) \$12

Freshly baked Italian style bread with garlic, basil and Cavallo Nero. Served with aioli.

Get The Focaccia Outta Here \$15

Freshly baked focaccia, house made hummus and dukkah, whipped feta dip.

You Don't Make Friends With (Rocket) Salad \$10

Rocket salad with grana padana and house made balsamic vinaigrette.

'Nduja Really Like It? Is It, Is It Wicked?

Freshly baked Italian style bread topped with 'nduja, grana padana and E.V.O.
Served with aioli.



\$14

Order via Me&U beacon on the table or at the bar!