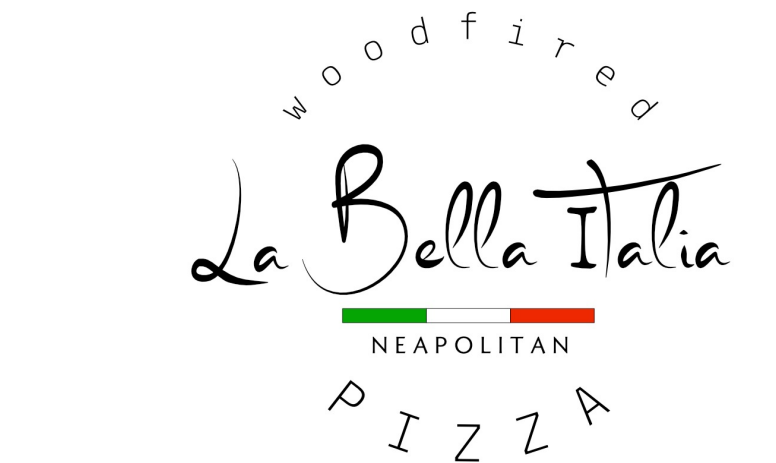




STARTERS AND SALADS

Montanara Classica (V)	15.00
Deep fried pizza dough served with Napoli sauce, grated Parmigiano. (3 pieces)	
Garlic and Cheese Pizza (V)	19.00
Confit garlic base, mozzarella and Herbs.	
Burrata and Prosciutto	27.00
Prosciutto di Parma 24 mth served with rocket, Fresh mozzarella bomb (burrata),shaved Parmigiano and truffle oil.	
Bruschetta (V)	18.00
2 Slices of bread served with diced truss tomato, herbs and balsamic. Add Buffalo stracciatella (creamy mozzarella)	
Arancini Siciliani (V)	17.00
Deep fried porcini mushrooms and truffle rice ball. Served with truffle mayo (3 per serves)	
Truffle crocchette (V)	15.00.
Truffle and potatoes crochets served with truffle mayo(3 pieces)	
Crab Claws	17.00
Crumbed crab claw served served with mayo (3 pieces)	
Marinated Olives (V)	10.00
Seasoned Marinated mix olives.	
Fried Chips (V)	11.00
Deep fried potatoes chips.	
Caprese Salad (V)	18.00
Sliced truss tomato, sliced buffalo Mozzarella, Herbs and Balsamic glazed.	
Burrata Salad (V)	19.00
Bed of cherry tomatoes with fresh mozzarella bomb(burrata), herbs and truffle oil.	
Rocket Salad (V)	17.00
Rocket, Pear, Shaved Parmigiano, Walnuts, extra virgin olive oil and Balsamic.	

NOT PIZZA

WOOD-FIRED LASAGNA	27.00
Traditional 8 hours slow cook Ragú all Bolognese, Mozzarella, Parmigiano, Besciamella, egg lasagna, cooked in our wood-fired oven and served with a small rocket and Parmigiano salad.	
(watch-out for the hot plate)	

(V)= VEGETARIAN

PIZZA (LARGE 12” 30CM)

Margherita Verace (V)	23.00
San Marzano tomatoes base, Mozzarella, grated Parmigiano and Basil.	
Napoletana	26.00
San Marzano tomato base, Mozzarella, anchovies, olives oregano.	
Diavola (spicy)	25.00
San Marzano tomato base, Mozzarella, Salami chilli.	
Calabrese (spicy)	28.00
San Marzano tomato base, Mozzarella, Salami, olives and Nduja.	
Quattro Formaggi (V)	27.00
Mozzarella Base, Parmigiano, Gorgonzola, Goat cheese and Parsley.	
Vegetariana (V)	26.00
San Marzano Tomato Base, Mozzarella, Eggplant, Zucchini, Capsicum, Garlic and Parsley.	
Tre Carni	29.00
San Marzano Tomato Base, Mozzarella, Ham, Salami and Italian Sausage.	
Hawaiian	26.00
San Marzano Tomato Base, Mozzarella, Ham and Pineapple.	
Prosciutto	30.00
San Marzano tomato base, Mozzarella,Rocket, Prosciutto 24 mth Shaved Parmigiano and Balsamic glaze.	
Pescatora	31.00
San Marzano Tomato Base, Mozzarella, Mussels, Prawns(4), Calamari, Garlic and Parsley.	
Patata Piccante (spicy)	27.00
San Marzano tomato base, Mozzarella, roasted potatoes, Italian sausage and Nduja.	
Tartufo	29.00
Truffle cream base, Mozzarella, Mix Wild Mushroom, pancetta, rocket, shaved Parmigiano and truffle oil.	
Bella Italia	33.00
Mozzarella base, Cherry tomatoes, Mozzarella Bomb(burrata), Prosciutto 24 mth, Shaved Parmigiano and Truffle oil.	
Funghi (V)	26.00
Mozzarella base, Mix Wild Mushrooms, cherry tomato, rocket, Goat cheese cream and truffle oil.	
Zucca (Spicy)	26.00
Pumpkin base, mozzarella, pancetta, Nduja, rocket and goat cheese cream .	
Capricciosa	28.00
San Marzano tomato base, Mozzarella, Ham, Mix Wild Mushrooms, artichokes and olives.	
Amore Mio (V)	25.00
San Marzano tomato base, Mozzarella,Mix Wild Mushroom, Caramelised onions and Balsamic glaze.	
Gamberi	29.00
Garlic confit base, Mozzarella, prawns(6), Zucchini, parsley and chilli.	
Messicana	29.00
San Marzano tomato base, Mozzarella, Salami, Capsicum, Mix Wild Mushroom and Caramelised onions.	
Parmigiana	28.00
San Marzano tomato base, Mozzarella, Eggplant, Italian sausage, stracciatella and shaved Parmigiano.	

Patatona (V)	27.00
Mozzarella base, roasted potatoes, caramelised onion, Mix Wild Mushroom, rocket and shaved Parmigiano.	
Silana	29.00
Mozzarella base, roasted Potatoes, Italian Sausage/ Wild Porcini mushrooms and Truffle oil	
La Greca Lamb (Spicy)	31.00
San Marzano tomato base, Mozzarella, roasted potatoes, slow cooked Lamb shoulder Nduja and Tzatziki sauce.	

KIDS/BAMBINI

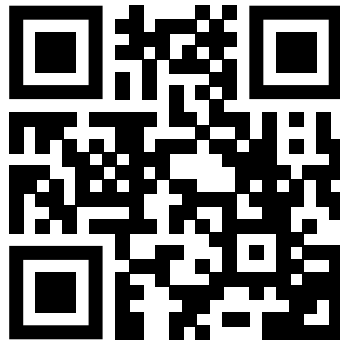
Kids Ham	17.00
Margherita with Ham	
Kids Margherita	15.00

DESSERT/DOLCI

Nutella Calzone	17.00
(Folded pizza) with Nutella, strawberries and icing sugar. Perfect for sharing. Add Vanilla Ice-cream	
Cannolo Siciliano(Serve X1)	8.00
Traditional cannoli with Sweet ricotta, Pistachio and Amarena	
Tiramisu	16.00
Traditional savoiardi biscuits, mascarpone, coffee and chocolate.	
Affogato al Caffé	10.00
Vanilla Ice cream served with espresso. Add Frangelico	
Rum Babà	15.00
Traditional Neapolitan rum babà with whipped cream, strawberries and pistacchio.	

ADD Extra toppings

Basil1.00/ Ketchup1.50/Mayo2.00/ Truffle mayo3.00/ Truffle oil 2.50
Garlic confit 2.5/ Anchovies 3.00 Rocket3.00/ Eggplant2.50/
Zucchini2.50/ Capsicum2.50/ Roasted Potatoes2.50/ Caramelised
onions2.50/ Mix Wild Mushroom3.50/ Cherry Tomatoes 3.00/
Mozzarella3.00/ GoatCheese3.00/ Gorgonzola3.00/ Buffalo
Stracciatella(creamy mozzarella)5.00 /Pineapple 3.00/ Buffalo
Mozzarella5.00 /VeganMozzarella4.00 / Pramigiano 2.00/Ham4.00/
Salami4.00/ Sausage4.00/ Nduja (**spicy** spreadable Salami)3.00/
Porcini mushroom5.00/ Homemade Gluten Free 5.00/ Prawns(4
Pieces)5.00/ Prosciutto7.00/ Buffalo Burrata (mozzarella Bomb)8.00



SCAN THE QR CODE TO

START THE ORDER

OR PLEASE

ORDER AT THE COUNTER.

IF YOU NEED ANY ASSISTANCE

PLEASE ASK TO ONE OF OUR

FRIENDLY STAFF.

CHECK THE SPECIALS ON OUR BOARDS AROUND THE RESTAURANT.

*we cannot guarantee 100% gluten free for Coeliacs.

*15% surcharge on public holidays

*1.4% surcharge for cards payments