

PIZZA

All Pizza have tomato base and mozzarella
Gluten free pizza base available – Surcharge \$3

-Margherita (V) with basil.....	\$13
-Capricciosa - artichokes, ham, mushrooms, black olives.....	\$18
-April – Hot salami, red onions, zucchini.....	\$17
-Cristallo – Cooked ham, mushrooms, anchovies, black olives.....	\$18
-Prosciutto e Funghi - Cooked ham, mushroom.....	\$15
-Diavola - Hot Salami, capsicum, chilli.....	\$15
-Carne - Mild salami, Cooked ham, chicken, pork sausage.....	\$18
-Hawaian - Cooked ham, pineapple.....	\$15
-Puttanesca - Capers, anchovies, black olives basil and chilli.....	\$17
-Obesa - Mild salami, sausage, chicken, Mushrooms, black olive.....	\$18
-Verdure (V)- Capsicum, zucchini, mushrooms.....	\$15
-Four cheese - Fresh mozzarella, blue cheese and parmesan cheese.....	\$17
-Ciao belli - Parma ham, fresh mozzarella.....	\$18

DOLCI

-Panna Cotta Crème custard topped with chocolate sauce.....	\$10
-Tiramisu Classic dessert with savoiardi soaked in espresso coffee layered with mascarpone cream.....	\$12

SPECIAL DEALS

Tuesday and Wednesday.
Pasta or Pizza only \$13



503 New North Road - Kingsland
PH: 09 8153834



We are BYO restaurant.(wine only)

Corkage fee \$7 per bottle (750ml)

APERITIVI

Aperol spritz – Aperol, sparkling wine, soda.....	\$10
Campari spritz – Bitter Campari, sparkling wine, soda.....	\$10

VINO - WINE

WHITE WINE

Pinot grigio - Sparkling Prosecco.....\$8 per glass / \$40 per bottle

RED WINE

Chianti – Montepulciano.....\$8 per glass / \$40 per bottle

BIRRA - BEER

Peroni - Moretti (330ml Bottle).....	\$8
Amstel Lighti (330ml Bottle).....	\$7

CIDER

The Sunchaser with blue berries.....	\$8
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SOFT DRINK

Coke –coke zero –sprite.....	\$4
Ginger beer - Lemon Lime bitter – Orange Juice.....	\$4
Sparkling water San Pellegrino (285ml Bottle).....	\$4

CAFFE - COFFEE

Segafredo Italian brand

Short black – Espresso – Macchiato.....	\$3.5
Flat white – Long black – Latte.....	\$4 Regular / \$5 Large Mug

DIGESTIVE

Italian home-made Limocello.....	\$7 shot
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**Our MENU is based on a well-known Italian food home-cooked.
Proudly to serve regional Italian food with a kiwi touch.**

ANTIPASTI – STARTERS

-Pizza garlic bread (VG,V) Topped with Sicilian oregano.....	\$9
-Pizza pugliese (VG,V) Topped with garlic, truss tomato and Italian herbs.....	\$12
-Bruschetta - Roasted home made bread, choose your topping:	
Chopped tomato (VG,V).....	\$7
Chopped tomato and fresh mozzarella (V).....	\$9
Fresh mozzarella and capsicum (V).....	\$8
Truffle pesto and mozzarella cheese (V).....	\$8
- Arancini - Deep fried crumbed rice balls (three) filled with:	
Mozzarella (V).....	\$12
Pork and truffle pesto.....	\$13
-Frittura mista Deep-fried calamari and prawns served with aioli.....	\$18
-Gnocco fritto Deep-fried bread served with parma ham and salami.....	\$18
-Polenta e funghi (VG,GF) Panfried diced polenta served with mushrooms and black olives in tomato sauce	\$14
-Calamari e olive (GF) Panfried squid with black olives in white wine and garlic sauce.....	\$15
-Melanzana alla parmigiana (V) Oven baked deep fried eggplants layered with tomato sauce mozzarella cheese and parmesan cheese.....	\$14
-Timballo di peperoni Oven baked roasted capsicum topped with anchovies, pitted black olives and crumbed bread.....	\$14

SIDES (GF)

-Insalata Mista Mixed green salad with chopped tomato, fresh mozzarella and olives.....	\$10
-Caprese Salad with fresh mozzarella, sliced tomato and basil.....	\$10

Please advise our friendly staff of any dietary requirement.

VG = Vegan V = Vegetarian GF = Gluten free

PASTA

“fresh grated parmesan cheese on top “ (except seafood pasta).

Extra parmesan \$3

-Spaghetti al pomodoro (V) Our delicious tomato sauce.....	\$12
-Penne Arrabiata (V) Red pepper, Chilli and basil in a tomato sauce.....	\$15
-Penne alla Vegetariana (V) Mushrooms, zucchini, black olives and basil in tomato sauce.....	\$17
-Penne zola (V) Italian blue cheese and walnuts.....	\$17
-Spaghetti Bolognese Beef and pork slow cooked for 6 hours in tomato sauce.....	\$15
-Spaghetti Carbonara Italian bacon and black pepper in a creamy egg sauce.....	\$17
-Linguine Pollo Chicken and Mushrooms in a creamy sauce.....	\$17
-Linguine Puttanesca Anchovies, capers, black olives, chili and basil in a tomato sauce.....	\$17
-Linguine allo scoglio Squid, mussels, prawns, garlic and parsley in white wine sauce.....	\$19

HOMEMADE PASTA

- Gnocchi di patate Choose your favorite sauce:	
Pomodoro (V).....	\$15
4 Cheese (V).....	\$19
Bolognese	\$17
Salsiccia - pork sausage, mushrooms, tomato sauce and chilli.....	\$20
-Tortellini al Pollo Chicken and parmesan cheese ravioli in cream garlic sauce.....	\$20
-Lasagna beef and pork ragu layered with béchamel sauce.....	\$20
-Cannelloni di Carne Beef and mushroom cannelloni with tomato sauce and mozzarella cheese.....	\$20
-Cannelloni Vegetariani (V) Spinach and ricotta cheese cannelloni in creamy sauce.....	\$19

PIATTI UNICI –MAIN COURSE

Served with green salad

-Pollo alla Cacciatora grilled chicken breast topped with Parma ham tomato sauce mozzarella and parmesan cheese.....	\$27
-Scaloppine ai Funghi Panfried beef schnitzel with mushrooms in creamy sauce.....	\$27