



THE AUTHENTIC NEAPOLITAN PIZZA

The Neapolitan Pizza is an artisan product and may vary slightly from pizzeria to pizzeria.

It is roundish and is approximate 30cm in diameter. The crust ("cornicione") at the edges is generally puffed and the base is thin towards the centre. The colour should be golden with a few burns and bubbles.

The Neapolitan pizza must be soft and fragrant, and easy to fold (a libretto)

The dough is made with just water, salt, yeast and flour and is left to proof for at least 8 hours. The disk of dough is stretched exclusively by hand. This technique moves the air from the centre outwards so that the edge becomes puffy and forms the crust during cooking

<i>Pizze Rosse</i> (with tomato base)		
MARGHERITA (v) Fior di latte mozzarella, basil	\$18.00	
MARINARA Oregano, garlic oil	\$20.00	
NAPoletANA Capers, anchovies, black olives, garlic oil, oregano	\$20.00	Add fior di latte mozzarella +\$2.00
CALABRESE Fior di latte mozzarella, fennel sausage, olives, capsicum, basil, olive oil	\$22.00	
DIAVOLA Fior di latte mozzarella, hot salami, basil, olive oil	\$20.00	
MEATLOVERS Fior di latte mozzarella, ham, fennel sausage, pancetta, basil, olive oil	\$24.00	
CAPRICCIOSA Fior di latte mozzarella, ham, black olives, artichokes, mushroom, basil, olive oil	\$26.00	
GAMBERI Fior di latte mozzarella, prawns, chilli oil, rocket	\$24.00	
COTTO E FUNGHI Fior di latte mozzarella, ham, mushroom, basil, olive oil	\$23.00	
CALZONE NAPoletANO (folded pizza) Fior di latte mozzarella, ricotta cheese, smoked cheese, mild salami Topped with tomato sauce, parmesan cheese, basil, olive oil	\$22.00	

<i>Focaccia</i>		
ROSEMARY FOCACCIA (v) Olive oil, salt, roasted rosemary	\$10.00	Add fior di latte mozzarella +\$2.00
GARLIC FOCACCIA (v) Garlic oil, salt	\$10.00	Add fior di latte mozzarella +\$2.00

<i>Pizze Bianche</i> (without tomato base)		
QUATTRO FORMAGGI (v) Fior di latte mozzarella, gorgonzola, smoked cheese, parmesan cheese	\$20.00	
RUSTICA Fior di latte mozzarella, smoked cheese, fennel sausage, roasted rosemary potatoes, olive oil	\$22.00	
VEGETARIANA (v) Fior di latte mozzarella, cherry tomato, charred grilled zucchini, eggplant, capsicum, basil, olive oil	\$24.00	
VERGINE Fior di latte mozzarella, ricotta cheese, charred grilled zucchini, cherry tomato, prosciutto, olive oil	\$24.00	
PRIMAVERA Fior di latte mozzarella, cherry tomato, rocket, prosciutto, shaved parmesan	\$26.00	

<i>Kids' Pizza</i>		
MARGHERITA (v) Tomato base, fior di latte mozzarella	\$10.00	
HAM Tomato base, fior di latte mozzarella, ham	\$12.00	
HAWAIIAN Tomato base, fior di latte mozzarella, ham, pineapple	\$12.00	

<i>Additional Ingredients</i>		
Sausage, ham, pancetta (Italian bacon), hot salami, mild salami, prosciutto, prawns, anchovies	+\$2.00	
Mushroom, capsicum, zucchini, cherry tomatoes, rocket, eggplant, tomato sauce, olives, artichokes, pineapple, potatoes, capers, basil	+\$2.00	



<i>Something Sweet</i>		
TIRAMISÙ	\$10.00	
NUTELLA PIZZA (ideal to share) With banana and icing sugar	\$14.00	

<i>Caffe</i>		
Espresso	\$3.00	
Piccolo, Macchiato	\$3.50	
Doppio espresso, Long macchiato	\$4.00	
Caffe Latte, Flat White, Cappuccino, Long Black	\$4.50	
Tea Pot	\$4.00	
English breakfast	Earl grey	
Peppermint	Green tea	
Chai	Chamomile	
Forest berry		

<i>Drinks</i>		
Lurisia Sparkling Special Italian (275ml) Chinotto from Savona Gazzosa with Amalfi lemon Aranciata with Gargano orange	\$5.00	
Schweppes Tonic water, Soda water	\$5.00	
Cascade (330ml) Ginger beer, Ginger Ale, Lemon lime and bitters	\$4.00	
Coca Cola (330ml) Coke, Coke zero, Sprite	\$4.00	
Juice Apple, Orange, Pineapple, Tomato	\$5.00	
Water Mt Franklin Mineral Water Still (330ml) Mt Franklin Mineral Water Sparkling (330ml)	\$3.50 \$4.00	