

SALUMERIA	<i>Traditional Italian cured meats, produced by a local artisanal company, 100% natural. Meticulously sliced the old-fashioned way—with a manual slicer.</i>	80g	150g
	"PRINCIPE" MORTADELLA WITH PISTACCHIO	14	24
	"QUATTRO STELLE" CALABRIAN NDUJA	14	24
	"QUATTRO STELLE" SALAME AL TARTUFO	16	26
	PROSCIUTTO SAN DANIELE 24 MONTH CURED	19	34
	"QUATTRO STELLE" 12 MONTH DRY-AGED MB 9+ WAGYU BRESAOLA	22	37

STUZZICHINI	CROSTINI CON ALLCI CANTABRICO	9 EA
	Breaded croutons, Spanish anchovies, garlic mousse, Italian butter spaghetti	
	POLENTA CHIPS	14
	Deep fried polenta chips, gorgonzola sauce, Pecorino Romano	
	GNOCCO FRITTO & SAN DANIELE PROSCIUTTO (2)	16
	Fried pizza dough bites	
	PUMPKIN ARANCINI (2) (V)	16
	Taleggio cheese & black olives	
	OLIVE ALL'ASCOLANA (6)	18
	Pork, beef & turkey stuffed Tenera Ascolana Olives, lime mayonnaise	
	PARMIGANA FRITTA (2) (VE)	18
	Crumbed vegan eggplant parmigana bites	

PIZZETTE	<i>Hand stretched, artisan mini pizzas, ideal for sharing</i>	
	SCHIACCIATINA (VE)	8
	talian herbs, garlic, EVOO	
	MARINARA (VE, DF)	14
	San Marzano tomato, garlic, oregano	
	MARGHERITA (V)	16
	San Marzano tomato, buffalo mozzarella, basil	
	AMATRICIANA	18
	Crispy guanciale, cherry tomato, fior di latte, Pecorino Romano, black pepper	
	NOSTROMO	18
	San Marzano tomato, tuna, Spanish onion, black olives, capers	
	AMANDOLA (V)	19
	Pumpkin cream base, potato, toasted almond, amaretti, sage, buffalo mozzarella	

GF - GLUTEN FRIENDLY, V - VEGETARIAN, VE - VEGAN, O - OPTION

Please note a 1.9% surcharge applies to all credit card transactions.

A 10% surcharge applies on Sundays, 15% on Public Holidays