

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		
PIZZETTE	PUMPKIN ARANCINI (2) (V)		16
	Taleggio cheese & black olives		
	OLIVE ALL'ASCOLANA (5)		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
	Italian herbs, garlic, EVOO		
	MARINARA (VE, DF)		14
	San Marzano tomato, garlic, oregano		
	MARGHERITA (V)		16
	San Marzano tomato, buffalo mozzarella, basil		
	AMATRICIANA		19
PIZZETTE	Crispy guanciale, cherry tomato, fior di latte, Pecorino Romano, black pepper		
	NOSTROMO		19
	San Marzano tomato, tuna, Spanish onion, black olives, capers		
	AMANDOLA (V)		19
PIZZETTE	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