

TO START & SHARE

FLAT BREAD garlic oil (ve)	10
OLIVES garlic, rosemary, lemon zest, chilli flakes (ve) (gf)	9
AMATRICIANA ARANCINI (3) guanciale crumbs, fior di latte, chilli sugo	15
FRIED SQUID salsa verde, charred lime	16

MAINS

PANZANELLA SALAD heirloom tomatoes, cucumber, red onion, basil, olives, croutons, vinaigrette (ve) (gfo) chicken + 6	22
MUSHROOM GNOCCHI blue cheese sauce, rocket, pistachio (v)	26
SLOW COOKED BEEF RAGOUT rich tomato sauce, linguine, parmesan	34
CRAB MEAT LINGUINE cherry tomato, basil, rose sauce, chilli	38
CHICKEN BREAST mixed greens, shaved fennel, pickled orange, fried dill (gf)	34
300G ICON ANGUS SCOTCH FILLET truffle fries creamy peppercom +2, red wine jus +2, hollandaise +2	54

Menu

PIZZAS

We make our dough fresh daily and hand roll every base, creating a light, fluffy foundation full of flavour. Each pizza is crafted with care, letting every topping shine. The hand-rolled dough adds a subtle artisanal touch, making every slice a deliciously unique experience.

gluten free base + 5

MARGHERITA pomodoro, fior di latte. basil (v)	20
MELLANEZE pomodoro, marinated eggplant, fior di latte, parmesan (v)	22
FUNGHI bechamel, mushroom, blue cheese, truffle paste, rocket (v)	22
PEPPERONI pomodoro, sliced pepperoni, fior di latte	23
POLLO AL PESTO chicken, basil & pistachio pesto, cherry tomatoes, fior di latte, lemon zest	24
LAMB RUSTICO lamb strips, potato, rosemary, pomodoro, fior di latte	24
CARNE E FUOCO ¹ pomodoro, wagyu ground beef, nduja, chicken, jamon	25

BURGERS

FRIED CHICKEN BURGER maple aioli, bacon, provolone, lettuce, truffle salted fries	24
WAGYU BURGER baconnaise, bacon, lettuce, tomato, provolone, truffle salted fries	25

SIDES

TRUFFLE FRIES truffle salt, aioli (ve)	9
PICKLED ORANGE SALAD fennel, dill (gf) (ve)	8
CHARRED ASPARAGUS flaked almonds (gf)	10

DESSERTS

TIRAMISU vanilla, mascarpone, savoiardi, espresso	12
CANNOLI (2) vanilla crème patisserie, pistachio crumb	12

(v) vegetarian (ve) vegan (gf) gluten free (o) option available

