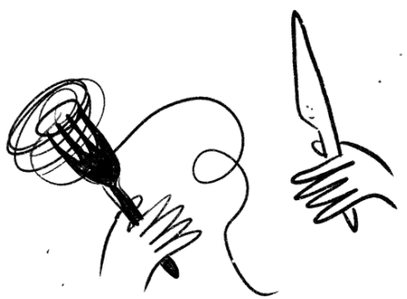
SUNDAYS

to start

Warm sicilian olives, citrus, garlic (vgn, nga, df)	14
Wood-fired flatbread, EVOO, sea salt, herbs (vgn)	16
+ add wood-fired tuscan cheese (v)	+10
+ add cannellini bean dip (vgn)	+9
Cacio e pepe arancini, black garlic, pecorino (nga, v)	21
Tuna tartare, salsa verde, giardiniera, egg, potato (nga, df)	32
Calamari fritti, spring onions, lemon aioli (nga, df)	26
Nonna's meatballs, pomodoro, pecorino, pickled onions (nga, dfo)	28

parmigiana 51

Chicken parmigiana, pancetta, mozzarella, parmesan, vodka sauce (nga, dfo)



dietaries

NGA no gluten added | DF dairy free | DFO dairy-free option
VGN vegan | VGNO vegan option | NFO nut friendly option
CN contains nuts | V vegetarian | VO Vegetarian option

We are unable to guarantee that our food is completely allergen or gluten free due to the risk of cross-contamination.
If you have any allergies, please let our friendly servers know.
Please note there is a 15% surcharge on all public holidays.

pizza

Margherita, basil, mozzarella, pecorino, lemon (vgno, v)	30
Pepperoni, nduja, coppa, mozzarella, parmesan	35
Oyster mushroom, truffle duxelles, crème fraîche, confit garlic, mozzarella (v, vgno)	33
Fennel sausage, mornay, asparagus, scamorza, pepperoncini, potato, egg	34
Goats cheese, roasted peppers, jalapeños, olives, mozzarella, dukkah (v)	32
Mortadella, salsa verde, giardiniera, mozzarella, stracciatella, pistachios (cn)	37

+ gluten free base	+3	+ add good anchovies	+6
+ add hot honey	+3	+ add nduja	+6

pasta

Rigatoni, vodka sauce, crème fraîche, almonds, stracciatella, basil oil (vgno, ngao)	33
+ add nduja	+6
Casarecce, lamb sausage, pesto, spring peas, broccolini, rocket, pecorino (cn)	36

sides

Agria fries, lemon aioli (df, nga, vgno)	13
Baby cos, green goddess, breadcrumbs, pecorino (v, dfo, ngao, vgno)	20
+ add good anchovies	+6
Wood-fired zucchini, fennel, eggplant, rocket, salsa verde (nga, vgn, cn)	24