



STUZZINCHINI

NAPOLI STYLE GARLIC BREAD (V) 19

Folded pizza with mozzarella, garlic and oregano

PARMIGIANO REGGIANO (V) 27

12 month-aged parmesan, warmed marinated olives & focaccia

PROSCIUTTO E MOZZARELLA 28

Fresh buffalo mozzarella & 18 month-aged prosciutto

'POLPETTE' | MEATBALLS 28

Pork & beef meatballs, tomato sauce, parmesan

BURRATA AL TARTUFO (V) 28

Burrata, Rocket, Truffle Pesto, Cherry Tomatoes

FOCACCIA 10

Pizza bread with oregano, salt and olive oil



INSALATE

FORMAGGIO E PERE (V) 18

Rocket, walnuts, parmesan, pear, balsamic dressing

CAPRESE SALAD (V) 20

Tomato, buffalo mozzarella, basil, olive oil

GAETA SALAD (VE) 18

Mix leaves, cucumber, tomato, olives, lemon dressing

OUR PROCESS

Our authentic Italian wood-fired pizza is perfection because of its simplicity. Our chefs use a high-quality organic mix of flour, water, and salt, as well as innovative processing methods rooted in the Neapolitan tradition.

The dough is fermented for at least 48 hours in order to create our signature soft, airy base that is ready to be topped with our traditional San Marzano tomato sauce and our fresh mozzarella.

Choose from our diverse range of fresh, locally sourced toppings, and watch as we put your pizza into our state-of-the-art wood fire oven designed, built, and transported from Napoli.

Then prepare your tastebuds for bite of Napoli!



PASTA

(gluten free penne/gnocchi + \$3.5)

BLACK TRUFFLE GNOCCHI (V) 32

Black truffle & gorgonzola sauce

GNOCCHI ALLA SORRENTINA (V) 28

Tomato sauce, mozzarella, parmesan & basil

GNOCCHI BASIL PESTO (V) 36

Basil Pesto, sun-dried tomato, parmesan, pinenuts

RIGATONI CARBONARA 32

Egg yolks, pecorino & parmesan, guanciale, fresh ground pepper

PAPPARDELLE LAMB RAGÚ 36

10 hour slow cooked lamb ragú topped with parmesan

PAPPARDELLE ALLA AMATRICIANA 27

Napoletana sauce, guanciale, pecorino & chili

PIZZE CLASSICHE

(gluten free base + \$6)

MARGHERITA (V) 24

Mozzarella, tomato sauce, basil, grated parmesan

ROMANA 26

Tomato sauce, garlic, anchovies, olives, capers, basil, oregano

MARINARA (VE) 22

Tomato sauce, garlic, oregano, basil, olive oil

DIAVOLA 26

Mozzarella, tomato sauce, salami, chili oil

CAPRICCIOSA 29

Mozzarella, ham, mushroom, artichoke, olives

QUATTRO FORMAGGI (V) | CREAM BASE 28

Mozzarella, gorgonzola, provolone, parmesan

PROSCIUTTO E RUCCOLA | WHITE BASE 30

Mozzarella, cherry tomatoes, finished with rocket, prosciutto, parmesan

10% surcharge on weekends
15% surcharge on Public Holidays
Split Bills in Equal Parts Only





SIGNATURE PIZZE

(gluten free base + \$6)

NAPOLI CENTRALE 32

Mozzarella, tomato sauce, ham, salami, eggplant, artichoke, mushroom

GIARDINIERA (V) 29

Mozzarella, tomato sauce, mushroom, artichoke, eggplant, olives

CHIATTA 29

Mozzarella, tomato sauce, ham, salami, porchetta, olives, chilli oil

CAPONATA (VE) 27

Tomato Sauce, capsicum, eggplant, olives, capers

SANTA LUCIA (VE) 30

Tomato sauce, artichoke, eggplant, walnuts, rocket, tomatoes

MARI E MONTI | WHITE BASE 32

Mozzarella, prawns, crispy pancetta, D.O.C. tomatoes, rocket, garlic, chili oil

PROCIDA 35

Mozzarella, tomato sauce, roasted capsicum, porcini mushrooms, pork & fennel sausage, truffle pecorino

D.O.C. (V) 32

Piennolo tomato D.O.C., buffalo mozzarella, parmesan, olive oil, basil

PARMIGIANA PIZZA (V) 28

Mozzarella, tomato sauce, eggplant, parmesan, basil

TRADIZIONALE CALZONE

(folded pizza)

CALZONE CLASSICO 28

Ricotta, salami, mozzarella, tomato sauce

CALZONE COTTO 28

Ricotta, ham, mushroom, mozzarella, tomato sauce

CALZONE VEGETARIANO (V) 28

Ricotta, eggplant, capsicum, mozzarella, tomato sauce

V - Vegetarian
VE - Vegan



CHEF SPECIAL PIZZE

(gluten free base + \$6)

MORTAZZA | WHITE BASE 35

Mozzarella, mortadella, pistacchio, burrata, truffle

CONTADINA 32

Smoked mozzarella, roasted potatoes, sausage, chilli oil

A'SCUGNIZZA 32

Ricotta, smoked mozzarella, sausage, friarielli cooked with chili and fresh garlic

PERE E PROSCIUTTO | WHITE BASE 32

Mozzarella, pear, gorgonzola, walnuts, cherry tomatoes, rocket, prosciutto, honey

PIZZA DELLA NONNA 32

Ricotta, mozzarella, meatballs, tomato drizzle, parmesan, basil

BAMBINI

KOALA PIZZA 10

Tomato sauce and mozzarella

SHARK PIZZA 10

Tomato sauce, mozzarella, ham

PASTA SUGO 10

Tomato sauce, parmesan

PASTA BURRO E PARMIGIANO 10

Butter and parmesan

SCARPETTA

Don't waste your crust! Dip it into the extra sauce of your pasta or polpette.

We also offer dipping sauces!

Napoletana Sauce & Parmesan 5
Olive Oil & Vinegar 5
Basil Pesto & Pecorino 6
House Made Chili Oil 2

This action of sopping up sauce with bread is called *scarpetta* which literally translates to little shoe.



Wines

PROSECCO & SPARKLING

GLASS | BOTTLE

Casa Gheller Extra Dry Millesimato Prosecco DOC

\$12 | \$46

📍 Veneto, Italia | Crisp Green Apple, Stone Fruit, Citrus w. Silky Palate

WHITE WINES

Lunardi Soave

\$9 | \$40

📍 Veneto, Italia | White Flowers, Exotic Fruit, Bright Acidic w. Mineral Finish

La Valentina Trebbiano d'Abruzzo

\$11 | \$51

📍 Abruzzo, Italia | Apple, Mixed Citrus, Fresh & Smooth w. Herbal Finish

Lunardi Pinot Grigio

\$12 | \$53

📍 Veneto, Italia | Stone Fruit, Light Bodied w. Brisk Earthy & Dry Finish

La Pieve Vermentino

\$14.5 | \$68

📍 Toscana, Italia | Tropical Fruit & Honey w. Rich Taste & Complex Mouth Feel

ROSE WINES

Molly Morgan Rosé

\$12 | \$54

📍 Hunter Valley, NSW | Notes of red currant, sweetness, full red fruit flavor

RED WINES

Borgofiero Chianti DOCG

\$14.5 | \$68

📍 Toscana, Italia | Ripe Dark Cherry, Subtle Dark Chocolate, Spicy Cedar Vanilla

La Valentina Montepulciano

\$12.5 | \$56

📍 Abruzzo, Italia | Currant w. Velvety Berry & Licorice Notes, Energetic Tannins

Le Vigne di Sammarco Primitivo Diade IGP

\$14.5 | \$68

📍 Puglia, Italia | Black Cherry, Coffee, Smokey Notes w. Soft & Silky Tannins

Riondo Valpolicella Superiore

\$14.5 | \$68

📍 Veneto, Italia | Blueberry, Licorice, Balsamic w. Oak, Vanilla & Plum on the Palate

Le Vigne di Sammarco Negroamaro

\$14.5 | \$68

📍 Puglia, Italia | Black Cherry, Red Plum, Thyme w. a Leather & Smokey Palate

Beverages

SPRITZ | PROSECCO + SODA

PRICE

Aperol Spritz

\$17

Flavor | Orange, Herbal, Vanilla

Campari Spritz

Flavor | Bitter, Citrus, Spice

Limoncello Spritz

Flavor | Lemon, Bright

Amaro Averna Spritz

Flavor | Bittersweet, Orange, Juniper, Rosemary

Braulio Spritz

Flavor | Clove, dried fruit, cola, licorice

Montenegro Spritz

Flavor | Floral, rose, orange, lavender, vanilla, root beer

COCKTAILS

PRICE

Espresso Martini

\$19

Vodka, Coffee Liqueur, Sugar Syrup, Espresso Shot

Margarita

\$19

Tequila, Triple Sec, Sugar Syrup, Lime

Traditional Sangria

\$19

Red Wine, Brandy, Triple Sec, Fresh Fruit, Soda

Negroni

\$19

Campari, Gin, Vermouth

Amaretto Sour

\$21

Disaronno Liqueur, Lemon, Sugar Syrup, Aquafaba

BIRRA

PRICE

Peroni Red Lager | *Italia*, 4.7%

\$10

Peroni Light | *Italia*, 3.5%

\$10

Ichnusa Lager | *Sarda*, 4.7%

\$12

Birra Menabrea Lager | *Italia*, 4.8%

\$12

Peroni 0.0% | *Italia*, 0.0%

\$8

MOCKTAILS

Raspberry Lemon Fizz

\$10

Raspberry & Lemon Cordials, Soda

Nojito

\$13

Lime Juice, Mint, Sugar Syrup, Soda

SOFT DRINKS

Coke, Coke No Sugar, Sprite,

\$6.5

Ginger Beer, Lemon Lime Bitters

Limonata, Aranciata, Chinotto

\$6.5

Apple Juice, Orange Juice

\$5.5

SPARKLING WATER

Italian Sparkling Mineral Water | 750ml \$9

Summer Specials

AZZURRO CRUSH | \$21

Tequila, Coconut Syrup, Blue Curacao, Lime

MANGO SUNSET | \$22

Vodka, Aperol, Mango, Sugar Syrup, Lemon, Aquafaba

LEMON DROP | \$23

Vodka, Orange Liqueur, Limoncello, Sugar Syrup, Lemon