

antipastí

FOCACCIA & OLIVE OIL	7.50
SUPPLI AL TELEFONO	6.50
CARNAROLI RICE, MOZZARELLA, TOMATO	
OLIVES BELLA DI CERIGNOLA	8.00
BURRATA	19.00
WITH PICKLED ZUCCHINI	
CARCIOFI ALLA GIUDIA	16.00
FRIED GLOBE ARTICHOKEs, GREEN OLIVE SALSA VERDE, LEMON	
CANTABRIAN ANCHOVIES	16.00
WITH PEPPERS AND 'NDUJA MAYO	
SALUMI	29.00
LUPA'S FAVOURITE MIX OF ARTISAN CURED MEATS	
FORMAGGI	24.00
HOUSE BLEND PICKLED SEASONAL VEGETABLES & ARTISAN CHEESE	
FRITTO MISTO	27.00
FRIED CALAMARI, WHITEBAIT, SCHOOL PRAWN & ZUCCHINI	

sides

INSALATE	17.00
ROCKET, PEAR & PECORINO	
VERDURE	18.00
ITALIAN GREENS, GARLIC, EVOO	
CAPRESE	21.00
POMODORO DI PIZZUTELLO, FRESH FRUIT, MOZZARELLA BUFALA, BASIL	

pasta

SPAGHETTI AL POMODORO	28.00
TOMATO & STRACCIATELLA	
CARBONARA TUBETTONE	29.00
GUANCIALE, EGG YOLK, PECORINO, PARMIGIANO	
CACIO E PEPE SPAGHETTI	28.00
TRE FORMAGGI, BLACK PEPPER	
AMATRICIANA FUSILLI	29.00
GUANCIALE, POMODORO, CHILLI, GARLIC	
PORK RAGU TORTIGLIONI	33.00
SALSICCIA, PORK SHOULDER, FENNEL, VINO BIANCO	
SCOGLIO CALAMARATA	36.00
CALAMARI, VONGOLE, PRAWN, CHILLI, GARLIC	

GLUTEN FREE PIZZA & PASTA AVAILABLE ON REQUEST + 5.00

Please tell your waiter of any food allergies.

All card transactions incur a 1.6% surcharge.

A 10% surcharge applies on Sundays and a 15% surcharge applies on Public Holidays, grazie!



pizza tonda 13"

MARGHERITA	25.00
SAN MARZANO, FIOR DI LATTE, BASIL	
TRADIZIONALE	29.00
SAN MARZANO, ENDIVE, CARAMELISED ONION, TUNA & STRACCIATELLA, SMOKED FIOR DI LATTE	
NORMA	29.00
SMOKED FIOR DI LATTE, FRIED EGGPLANT, ROASTED TOMATO, RICOTTA SALATA, BASIL	
AEOLIAN	29.00
SAN MARZANO, FRIED CAPERS, BLACK OLIVES, OREGANO, ANCHOVIES	
SAN DANIELE	33.00
SAN MARZANO, FIOR DI LATTE, 24MTH SAN DANIELE, ROCKET, BUFALA	
CULATTA	34.00
FIOR DI LATTE, ROASTED TOMATO, CULATELLO, BURRATINA	
CALABRESE	29.00
SAN MARZANO, FIOR DI LATTE, HOT SALAMI, 'NDUJA, PEPPERONATA	
GAMBERI	33.00
TIGER PRAWN, ROASTED TOMATO, FIOR DI LATTE, ZUCCHINI, CHILLI	
SALSICCIA	30.00
PORK & FENNEL SAUSAGE, CHICORY, YELLOW TOMATO, SMOKED FIOR DI LATTE, CARAMELISED ONION	
VEGANA	28.00
YELLOW TOMATO SAUCE WITH VEGGIES	
PORCINI	31.00
PORCINI MUSHROOM, FIOR DI LATTE, FRIED SAGE, PECORINO ROMANO	

pizza extras

MOZZARELLA BUFALA + 7.00, STRACCIATELLA + 5.00,
ROCKET +2.00, CANTABRIAN ANCHOVIES +5.00

dolce

SWEET PIZZA	17.00
TIRAMISU	16.00

aperitivi & cocktails

SPRITZ VENEZIA SPIRITO, PROSECCO, SODA	17.00
GIARDINIERA MARTINI ORIENT GIN, DOLIN, BRINE.....	22.00
CAFFE AMARO VODKA, OKAR MOCHA, ST. ALI ITALO DISCO ..	22.00
PALOMA LUPA METORO MEZCAL, MANDARIN, CHILLI RIM	21.00

negroni

CLASSICO CAMPARI, DOLIN, BEEFEATER	22.00
BIANCO SUZE, COCCHI, BEEFEATER.....	22.00
ORANGE BLOSSOM CAPPELLETTI, COCCHI, GIN.....	23.00
POMEGRANATE MOLASSES, CAMPARI, COCCHI, GIN	23.00

beer & other tins

BIRRA PERONI ROSSA LAGER, 4.5% ABV, ITALY	12.00
BODRIGGY UTOPIA PALE ALE, 4.8% ABV, MELB.	13.00
SOPRA SICILIAN BLOOD ORANGE SELTZER ABV 4.5%, MELB.....	13.00
SOLBEVI LIMONCELLO SPRITZ 4.2%, MELB.	14.00
NAPOLEONE APPLE CIDER 4.7% ABV, MELB.	12.00



non-alcoholic

LYRE'S SPRITZ YUZU LOW BALL	15.00
HEAPS NORMAL XPA	11.00

soft drink

STRANGELOVE SPARKLING / STILL MINERAL WATER 750ML	12.00
MOLECOLA / MOLECOLA NO SUGAR.....	7
LURISIA CHINOTTO / LIMONATA.....	7

caffe & tea

ESPRESSO ST. ALI ITALO DISCO BLEND	4.00
CAFFE LATTE, CAPPUCCINO ETC ETC	5.50
+ OAT , + SOY, + ALMOND	1.00
TEA: ENG. BREAKFAST, EARLY GREY, LEMONGRASS+GINGER, GREEN	4.50

wine by the glassGLS/500ML/BTL

NV ZIRO PROSECCO GLERA VENETO (FIZZ)	14/ - /68
CREAMY, VIVACIOUS, FRESH PEAR & GREEN APPLE SKIN	
2024 KRIS PINOT GRIGIO VENETO (WHITE)	14/49/69
TANGERINE, APRICOT & ALMOND, CLEAN & REFRESHING FINISH	
2024 SANTADI VERMENTINO SARDEGNA (WHITE)	16/58/78
LEES MATURATION, TEXTURAL, CRISP & MINERAL NOTES	
2023 MADA NEBBIOLO STH NSW (ROSATO)	15/52/75
WATERMELON, SMASHED NECTARINE & ORANGE RIND	
2023 ROULEUR RONDA NERO DAVOLA MCLAREN VALE (RED)	16/56/78
CANDY LIKE RED CHERRY, BRIGHT ACIDITY & FINE TANNINS	
2023 FIORINI CHIANTI SUPERIORE TUSCANY (RED)	14/49/69
RED CURRANT, OAK & VANILLA WITH MEDIUM TANNINS	

digestivi

AMARO CAMATTI	13.00
AMARO RUCCOLINO	13.00
OKAR CAFFE MOCHA	13.00
GRAPPA NONINO MOSCATO	15.00
SOLBEVI LIMONCELLO	13.00

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