
PANINI (FRESHLY BAKED ROLLS IN OUR WOODFIRED OVEN)

CONTI \$13

Mixed meats, provolone cheese and antipasto mix

PORCHETTA \$13

Roasted porchetta with our apple infused jus and crackle

POLPETTE \$14

Meatballs in pomodoro sauce and mozzarella

POLLO \$15

Marinated chicken, camembert cheese, spinach and mayo

All our pizzas are rested 48hrs with a certified blended flour. Ingredients used are all D.O.P

Gluten-free and Vegan cheese available: \$6 extra

evoo = Extra Virgin Olive Oil / gf = Gluten Free / v = Vegetarian

PIZZA BIANCHE/MOZZARELLA BASE

FOCACCIA AGLIETTO (V) \$11

Garlic, sea salt and Italian herbs served with balsamic EVOO dip

DELIZIA \$23

Mozzarella, pancetta, pecorino, cracked pepper, drizzled with swan valley honey

VEGETARIANA \$24

Fior di latte mozzarella, mushrooms, zucchini and red capsicum

QUATTRO FORMAGGI (V) \$25

Fior di latte mozzarella, gorgonzola, scamorza and parmesan

PRIMO AMORE \$26

Fior di latte mozzarella, roquette, cherry tomatoes, shaved parmesan and prosciutto

CONTADINA \$26

Fior di latte mozzarella, roasted potatoes, red onions, home-made Italian sausage and scamorza cheese

PIZZA ROSSE/TOMATO BASE

MARGHERITA (V) \$19

Fior di latte mozzarella and fresh basil

PEPPERONI \$23

Fior di latte mozzarella and pepperoni

AUSTRALIANA \$24

Fior di latte mozzarella, cured leg ham and pineapple

SICILIANA \$24

Fior di latte mozzarella, olives, anchovies and capers

SAN LUCA \$26

Fior di latte mozzarella, home-made Italian sausage, nduja, red capsicum and olives

MARCO POLO \$26

Fior di latte mozzarella, chicken, roasted potato, red onion and bbq sauce

CARNIVORA \$27

Fior di latte mozzarella, home-made Italian sausage, salami and cured leg ham

CLASSICO \$28

Burrata, prosciutto di parma and shaved parmesan

SUPREMA \$28

Fior di latte mozzarella, mushrooms, red onion, red capsicum, olives and salami

GAMBERI \$29

King prawns, zucchini, cherry tomato and chilli flakes

CALZONE

COLOSSEO \$26

Fior di latte mozzarella, tomato, cured leg ham and mushrooms

VATICANO \$26

Fior di latte mozzarella, salami and ham

PASTA (+5 FOR GF PASTA)

SPAGHETTI POLPETTE \$25

Homemade spaghetti meatballs and napoletana sauce

FETTUCCINE AI FUNGHI (V) \$27

Fettuccine, wild mushrooms and white wine reduction sauce

GNOCCHI (V) \$27

Stracciatella and napoletana sauce

FILEJA CALABRESE \$29

Nduja, porchetta and cherry tomato

CASARECCE RAGU \$32

Fresh casarecce and lamb shoulder ragu

SPAGHETTI MARINARA \$32

WA mixed seafood/prawn bisque (gf)

SIDES

TRUFFLE MASH (V/GF) \$12

INSALATA FRESCA (V/GF) \$14

Mixed salad, red onion, cucumber, tomatoes, celery and balsamic vinaigrette

INSALATA CASA DELIZIA (V/GF) \$14

Baby spinach, roasted baby beets, cherry tomatoes, goats cheese and pine nuts

INSALATA CALDA (V/GF) \$14

Sautéed seasonal greens

DESSERT

TIRAMISU \$12

Traditional coffee flavoured

AFFOGATO \$12 (+\$5 for franglico shot)

Italian coffee and vanilla ice cream

BOMBOLONI CARMELLO \$14

Sugar coated doughnuts with salted caramel sauce

CANNOLI \$14

Homemade cannoli, sweetened ricotta, chocolate drops and pistachio

LIMONCELLO PANACOTTA \$14

Lemon crumbed biscuits