

Son of a Pizzaiolo

ENTREES

Wood Fired Bread	5.5
Wood Fired Italian Olives Served with house made wood fired bread	9.5
Antipasto Board 2 People Sharing Board	23
4 People Sharing Board	34
Meatballs with Ragu Slow cooked meatballs in rich tomato sauce	13
Octopus Wood fired Octopus, with lemon and parsley	14
Sliced potato chips	7
Arancini Serve of 3 Pumpkin Arancini with pancetta, served on a bed of rocket	12
Polenta Chips Stuffed with porcini mushrooms and a gorgonzola dipping sauce	14

SALADS

Rocket Salad Fresh rocket, shaved Grana Padano cheese, pear, walnut, EVOO & balsamic glaze	9
Buffalo Mozzarella Cherry tomato, olive oil, balsamic vinegar, parmesan	14

12" GF BASE \$3

VEGAN CHEESE \$3

PLEASE NOTE A 10% SUNDAY & PUBLIC HOLIDAY WILL APPLY

Son of a Pizzaiolo

VEGGIE PIZZA

All pizzas can be made vegan and gluten free

GARLIC & CHEESE	17.5
Garlic, herbs & Fior di Latte cheese	
MARGHERITA	18.5
San Marzano tomatoes, Fior di Latte, basil	
MUSHROOM	22
White, shimeji, and king oyster mushrooms with Fior di Latte, truffle oil and herbs	
PUMPKIN	22
Pumpkin with garlic and rosemary, Fior di Latte, semi dried tomatoes, chilli, and walnuts	
POTATO	22
Sliced potatoes, Fior di Latte, caramelised onion, garlic confit and rosemary	
ARTICHOKE	22
Ligurian olives, garlic, Fior di Latte, artichokes, sun dried tomatoes, basil & Gran Padano	
BROCCOLI	22
Roasted broccoli, chilli, sliced almonds, sundried tomatoes, and Fior di Latte	
EGGPLANT	22
San Marzano tomatoes with eggplant, Fior di Latte, Grana Padano, and basil	
MEAT PIZZA	
PROSCUITTO	24
San Marzano tomatoes, 24-month prosciutto di Parma, basil, rocket, and Grana Padano	
CAPRICCIOSA	22
San Marzano tomatoes, Fior di Latte, artichokes, field mushrooms, leg ham & Ligurian olives	
PORK & FENNEL	23
Porcini mushrooms, field mushrooms, pork sausage, pancetta, Provolone cheese & truffle oil	
PEPPERONI SOPRESSA	22
Nduja salami, Calabrese salami, marinated green olives, Ligurian olives, Grana Padano, & Fior di Latte	
HAWAIIAN	22
San Marzano tomatoes, Fior di Latte, leg ham, & freshly roasted pineapple	
THE BUTCHER	23
San Marzano tomatoes, salami, pancetta, pork sausage, Provolone, salsa verde & Grana Padano	
PRAWN	24
Prawns with garlic, cherry tomatoes, Fior di Latte, and parsley	
NAPOLETANA	22
Anchovies, kalamata olives, tomato, oregano, garlic, and basil	

12" GF BASE \$3

VEGAN CHEESE \$3

PLEASE NOTE A 10% SUNDAY & PUBLIC HOLIDAY WILL APPLY