

SOURDOUGH TOSTATO *(Add meat 5)*

PANE E STRACCIATELLA 18
Toasted sourdough with stracciatella cheese

PANE E BURRO 10
Toasted sourdough, butter
Add homemade jam 3

PANE, UOVO, PROSCIUTTO 22
Toasted sourdough, fried egg, prosciutto
Add extra egg 3

PANE E SARDINE 21
Toasted sourdough, sardines, tomato, salsa verde

VINNIE 18
Toasted sourdough, tomato, lemon

FORMAGGIO 19
Grilled cheese on sourdough

PANINI *(Add meat 5/ Torres chips 7)*

SANDWICHES

MORTADELLA 25
Focaccia, mortadella, smoked provola, pistachio pesto

CAPRESE POMODORO 23
Focaccia, tomato, mozzarella, pistachio pesto, rocket, balsamic

TONNO 22
Focaccia, chunky tuna mayo, tomato, rocket

FUNGHI 21
Focaccia, confit mushrooms, caramelised onion ricotta, rocket

BOSSI SALSICCIA 26
Focaccia, homemade pork sausage, smoked provolone, salsa verde, rocket

PROSCIUTTO COTTO 22
Focaccia, ham, mozzarella, tomato
Add mustard + pickles 3

BURRATA 23
Focaccia, burrata, pistachio pesto, rocket, balsamic, chilli oil

SOTTACETO DI MANZO 25
Focaccia, pickled beef, mozzarella, rocket, balsamic

INSALATA *(Add meat 5)*

SALADS

PANZANELLA INSALATA 25
Fresh tomato, olives, croutons, capers, red onion

CAPRESE INSALATA 25
Fresh tomato, stracciatella cheese, basil

INSALATA ESTIVA 28
Burrata, rock melon, prosciutto, rocket, basil

CAESAR SALAD 27
Chicken, baby cos, croutons, anchovies, egg, pancetta

APERITIVO

CHEF'S CURATED SELECTION OF MEAT / CHEESE + WINE PAIRING MATCH

SALUMI + WINE GLASS PAIRING 25
FORMAGGI + WINE GLASS PAIRING 25

CICCHETTI

STREET FOOD

PIZZA AL TAGLIO 12
Pizza by the slice. Check today's flavour

PIZZA FRITTA 24
Passata, mozzarella, tomato and basil
Add meat 5

DOLCE

TIRAMISU 14

TIRAMISU SPECIALE 14

LEMON & OLIVE OIL CAKE 6

TORTA CAPRESE 8
Italian flourless chocolate cake

CANNOLI (3 FOR 18) 6.9

CANTUCCI 2.5

CHIACCHIERE 3

COOKIES PISTACHIO 3

FRESH JUICES & SODAS

ORANGE 12

APPLE 11

PINEAPPLE 12

ORANGE/BEETROOT/CARROT 12

ORANGE/ROCK MELON/CUCUMBER 13

SANTA VITTORIA ITALIAN SODA 6

SANTA VITTORIA MINERAL WATER 6/8/12
250mls / 500mls / 1L (Still or Sparkling)

COFFEE/TEA

ESPRESSO 4.5

LONG BLACK 5

FLAT WHITE / LATTE / CAPPUCCINO 5 / 5.5 / 6

MOCHA/ MATCHA/ HOT CHOC 5.5 / 6 / 6.5

MACCHIATO 5.5 / 6

ICED LATTE / MOCHA / CHOC / MATCHA 8

BABYCCINO 3.5

EXTRA SHOT 1

ALT MILK / POURING CREAM 1

BLACK TEA 5.5

English Breakfast, Classic Earl Grey

HERBAL TEA 5.5

Peppermint Breeze, Ginger Limoncello, Green

ROOIBOS 5.5

Vanilla Cacao

INFUSION 5.5

Chamomile, Jasmine Pearl,

PLEASE ORDER AT COUNTER. GRAZIE!

Please let us know if you have any dietary requirements. Kitchen closes at 3pm (2pm Saturdays).
 Please be aware that we can't guarantee the absence of any allergens, but we will do our best to accommodate.

	GLASS / BOTTLE
BEER	
PERONI	<i>Italy</i> 13
MENABREA	<i>Italy</i> 14
MCLEODS NORTHERN LIGHT	<i>Waipu</i> 13
PERONI LIBERA 0%	<i>Italy</i> 12
WINE	
LAURENT PERRIER LA CUVÉE	<i>Champagne</i> 33 / 190
DIVICI PROSECCO	<i>Veneto</i> 16 / 80
DOG POINT SAUVIGNON BLANC	<i>Marlborough</i> 16 / 80
PROPHET'S ROCK DRY RIESLING	<i>Central Otago</i> 20 / 100
JK14 NONNA SILVANA PINOT GRIGIO	<i>Veneto</i> 15 / 75
PIEROPAN SOAVE CLASSICO	<i>Veneto</i> 18 / 90
MAHI CHARDONNAY	<i>Marlborough</i> 17 / 85
ANTINORI 'BRAMITO DELLA SALA' CHARDONNAY	<i>Sicily</i> 23 / 115
BANFI 'CENTINE' ROSE	<i>Tuscany</i> 16 / 80
TE KANO 'KIN' PINOT NOIR	<i>Central Otago</i> 16 / 80
ANTINORI PEPPOLI CHIANTI CLASSICO	<i>Tuscany</i> 21 / 100
TENUTA ULISSE MONTEPULCIANO	<i>Abruzzo</i> 21 / 105
MENHIR SALENTO 'QUOTA 29' PRIMITIVO	<i>Puglia</i> 16 / 80
COCKTAILS	
HUGO Prosecco, Elderflower, Mint, Lime, Soda	21
APEROL SPRITZ Aperol, Prosecco, Soda	18
LIMONCELLO SPRITZ Limoncello, Prosecco, Soda	21
CAMPARI & SODA Campari, Soda, Orange	18

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