

Menu

Salumi

Warmed nduja (soft spicy spreadable salami), served with charred bread	15
Prosciutto, bresola, cacciatore salami, chunks of aged parmasen, house pickled vegetables & marinated olives	28
Sheeps milk buratta with San Daniele prosciutto, arugla, cherry tomato and balsamic glaze	22

Salads

Beetroot salad with goats curd, blackberries, pistachios, raspberry vinaigrette and crisp bread	14
Raw zucchini salad with stracciatella cheese, zucchini flowers and aromatized bread crumbs	14
Green salad with lemon and extra virgin olive oil	9

Wood Fired Pizzas

Our pizzas are made with in house stone milled flour and slowly fermented for over 30 hours

Tomato, fior di latte, cherry tomatoes, garlic, prawns, calamari & parsley	24
Tomato, buffalo mozzarella & basil	18
Salami & roast peppers, chilli & olives	24
Tomato, fior di latte, prosciutto, buffalo mozzarella	25
Caciocavallo cheese, potato, rosemary	18
Mixed fungi with fior di latte, taleggio and pecorino	24
Sautéed broccolini with pork and fennel sausage	22
Leg ham, wood roasted pineapple, tomato, mozzarella	20
Special – please ask the staff for details	

Extra Pizza Toppings

Wood roasted mushrooms	4
Local nduja (soft spicy spreadable salami)	4
San Danielle prosciutto	3
Anchovies	4
Salami	4
Olives	2
Smoked provolone	5

Dessert

A selection of house made pies – served with gelato from our friends at Gelato Messina	12
Tiramisu	12