

A La Carte Menu



Small Plates

Hand cut chips **9 v**

Mount Zero olives **9 vv, df, gf**

House made dips and flatbread **15 v**

Crispy Potatoes w/ green romesco, grana padana **13 v, gf**

Arancini - Bolognese, mozzarella, napoli **14**

Polpette - Beef and pork meatballs, ciabatta, grana padana **16**

Calamari Fritti - chilli, shallots, parsley **16 gf**

Crispy skin Pork belly, onion broth, sage **18 gf**

Pasta (GF +\$3)

Arrabiata - Linguini, Napoli, chilli oil **23 v (vv option)**

Zucca - Gnocchi, pumpkin, sage, leek, bianco **24 v**

Salmon - Squid ink Linguini, smoked salmon, bianco, capers, dill **25**

Sobrassada - Orecchiette, bianco, sobrassada **24**

Salad

Heirloom tomato - basil oil, smoked mozzarella, snowpea tendrils **16 v, gf**

Panzanella - Crusty ciabatta, roma tomato, Spanish onion, capers, red wine vinegar **14 vv**

Caesar - Baby cos, crispy pancetta, cured egg yolk, grana padana, anchovies **16**

Pizza (Vegan cheese +\$3 GF base +\$3)

Traditional - Napoli, heirloom tomato, basil, mozzarella **20 v**

Cheesus - Napoli, mozza, gorgonzola dolce, ricotta salata **21 v**

Magic Mushroom - Bianco, swiss brown, mozzarella, truffle oil, chestnut **24 v**

Chorizo - Napoli, chorizo, mozzarella, Meredith pepperberry cherve **25**

This Little Piggie - onion cream, pancetta, fig, mozzarella, pecorino romano, rocket **26**

Blue Pig - Napoli, pork, Nduja Mawson blue **26**

v - vegetarian, vv - vegan, gf - gluten free, df - dairy free