

ZUPPA/SOUP

pappa al pomodoro rustic tomato soup with house made bread 65

WOOD GRILLED BRUCHETTE

bruschette di pachino tomato 65
organic vine ripened pachino tomatoes, oregano, fresh basil & tuscan E.V olive oil

bruschette di salame 90
salame spianata, stracciatella cheese, pachino tomatoes, oregano, fresh basil & tuscan E.V olive oil

bruschette di acciughe 95
ortiz anchovies, organic vine ripened pachino tomatoes, oregano, fresh basil & tuscan E.V olive oil

PRIMI

antipasto D.O.C a daily assortment of selected appetizers 100

italian olives 65
choose from belle di cerignola (giant green), taggiasca (black) or wood-fired baked olive mix

a selection of italian D.O.P cheeses 125

a selection of italian artisanal cold cuts 135

king of hams “principe” san daniele prosciutto board 155

bresaola air cured beef arugula & artichoke paste D.O.P 95

burrata 100gm 140
sun kissed cherry tomatoes, arugula, fresh basil & E.V olive oil

D.O.P “jet-fresh” buffalo mozzarella “deliziosa”
vine ripened cherry tomatoes, taggiasca olives 100gm 100 200gm 190

calamari fritti sant’ andrea 110
arugula, capirete jerez sherry vinegar D.O.C, parmigiano shavings

focaccia nemi 90
house made focaccia cooked in our pizza oven, porchetta, green olive pesto & E.V olive oil

INSALATA

insalata di spinaci add calamari fritti +60 90
baby spinach leaves with sun kissed semi dried tomatoes, balsamic cream, mozzarella bocconcini cheese, garlic wood fired sourdough crostone.

arugula, pear & truffle honey salad 80
with sardinian D.O.P pecorino cheese

prosciutto melone e rughetta con stracciatella 120
san daniele principe D.O.P cured ham IGP, fresh melon, arugula, sololatte stracciatella cheese

insalata di coscia di pollo al forno 98
wood roasted yoghurt marinated free range chicken thigh, quinoa, arugula, romaine lettuce, cherry tomatoes, fennel and avocado

insalata di tonno 110
fresh yellow fin tuna, romaine lettuce, goats cheese, cherry tomatoes, avocado, olives, spelt, organic egg

saltinbocca sacca di pan pizza ripiena add 30
have your salad served inside ‘saltinbocca’ a wood fire pizza bread bag

ARANCINI BALLS risotto rice balls

arancini arborio 65
D.O.P mozzarella, tomato and mortadella ham

arancini con funghi 65
with mushrooms, D.O.P mascarpone

arancini con melanzane with eggplant, parmigiano 65

our pizzas are made from imported italian flour & san pellegrino water
our wood fired oven is stoked with cherry, apple & apricot wood

D.O.C WOOD FIRED PIZZAS

margherita 100
mutti tomato D.O.P, mozzarella D.O.P, pettinicchio & fresh basil

porcini 145
wild porcini mushrooms, truffle oil & mozzarella in bianco, D.O.P pecorino romano cheese

salsiccia 140
spicy fennel sausage, cream of broccoletti & mozzarella D.O.P

bianca alla romana 155
mortadella ham D.O.P, fontina cheese D.O.P, buffalo mozzarella pettinicchio D.O.P, vine ripened roma tomatoes & fresh oregano

D.O.C 150
vine ripened cherry tomatoes, D.O.P jet buffalo mozzarella & fresh basil

san daniele “principe” (trieste) D.O.P 190
mutti tomato D.O.P, arugula, D.O.P jet buffalo mozzarella & D.O.P san daniele

cornuto 150
mutti tomato D.O.P, mozzarella, wood roasted peppers, arugula lettuce & hot spianata salame

pizza capricciosa 155
organic vine ripened cherry tomatoes. buffalo mozzarella pettinicchio D.O.P, portobello organic mushrooms, belle di cirio gnata green olives, organic egg, san daniele D.O.P

“a pizza ch’e friarelle” 175
a traditional naples pizza. imported wild broccoli shoots & flowers (friarielli), spicy pork & fennel pollen sausage, mozzarella D.O.P

incazzata 185
5 kinds of D.O.C cold cuts, fresh oregano, organic quail eggs, chili oil, dried chili, fresh chili, stracciatella cream mozzarella cheese, nduja montana smoked calabrese pork chili sausage D.O.P

catamarano abruzzese 145
with home made porchetta nemi, wood fired pork belly, mustard fruits, sololatte stracciatella cheese & radicchio.

calzone 135
mozzarella, fresh ricotta, baby spinach, mortadella D.O.P & vetricinia salame

NEW WORLD WOOD FIRED PIZZAS

diana ross 150
pepperoni, ham, onion, mushroom, roasted capsicum, olives, pineapple, anchovies & pesto

swine ‘n pine 140
ham & pineapple

cinderella 145
roasted pumpkin, baby spinach, caramelized red onion, goats cheese, pine nuts

mick jagger 150
pepperoni, ham, chorizo, onion & pesto

americano 140
pepperoni

marco ‘pollo’ 145
chicken, bbq sauce base, onion, mushroom, garlic

leggera pizza a lower calorie pizza 160
our margherita pizza served on a classic-sized ring of wood fired pizza dough; the hole in the middle filled with your choice from our salads.

PASTA E RISOTTO

all our pasta is cooked to order and ‘al dente’

pasta di afeltra vesuvio con melanzane 115
pasta afeltra vesuvio, fried eggplant, caper berries, sun kissed semi dried tomatoes, pecorino sardo cheese I.G.P, sicilian breadcrumbs

bucatini amatriciana con pasta di gragnano (napoli) 135
gragnano bucatini pasta from naples. imported peppered guanciale pork cheek D.O.P, tomato cubes, pecorino romano D.O.P cheese

handcrafted lasagna emiliana style 140
with a classic rich bolognese sauce, minced pork & beef

risotto ai funghi 125
a classic risotto with mixed mushrooms and italian D.O.P mascarpone

spaghetto chitarra alla marinara 150
square spaghetti pasta from naples with mixed seafood, chives, bottarga D.O.P, garlic & E.V olive oil **also available with black squid ink spaghetti**

gnocchi sorrentina 138
house made potato gnocchi, sololatte stracciatella fresh cheese, organic tomato concasse, fresh basil, E.V olive oil

penne alla carbonara con pasta guerrieri 145
D.O.P penne pasta carbonara, peppered air cured pork cheek D.O.P, organic egg yolk, grana padano and lots of black vanilla pepper

pappardelle fatte in casa al ragu 130
house made pappardelle pasta, slow braised tomato and uruguayan oxtail ragu

lobster tagliolini 285
house made semolina tagliolini pasta with whole nova scotia lobster, roasted garlic butter, chives and tomato concasse

SECONDI

costolette di agnello al forno a legna 295
western australian hormone free “jet-fresh” roast rack of lamb, sautéed garlic, pine nuts, chili baby spinach & oven roasted rosemary potatoes and red wine sauce

sigaro rustico 135
australian black angus 200gm tenderloin minute steak with artichoke, grana padano cheese D.O.P, arugula, lemon & E.V. olive oil

bistecca di wagyu 395
australian M7 wagyu ribeye steak (350g), with black garlic paste, 15 year aged gianni calogiuri must, lemon and roasted rosemary potatoes

costoletta di vitello 255
pan grilled australian northern rivers 300gm veal rib french trimmed, chimichurri sauce, rosemary potatoes, semi dried cherry tomato salad

wild sustainable atlantic red fish 225
oven roasted in a baking paper parcel, with mixed greens & rosemary potatoes

DESSERT

coppa gelato artigianale 70
artisan sorbets and gelati w/ whipped cream & amarena cherries

tarte tatin alle mele 70
caramelised organic apple tart with cinnamon ice cream

tiramisu D.O.C’s famous tiramisù 80

flourless valrhona 70% chocolate cake with clotted cream 80

dolcetti a smaller serving of any dessert above with coffee or tea 75



D.O.P: Denominazione d’Origine Protetta.
“Protected Designation of Origin”