

MENU



OUR MENU IS DESIGNED FOR SHARING
WE RECOMMEND 3-4 ITEMS BETWEEN 2 PEOPLE

SMALL PLATES

FOCCACIA	\$12
Extra virgin olive oil, balsamic (pb)	
TWICE COOKED POTATOES	\$14
Herb salt, chilli kewpie mayo (gf, df, pbo)	
FRIED CALAMARI	\$24
Marinara, sumac onion (gf, df)	
CHARCUTERIE	\$48
Local cheeses, cured meats, pickles, lavosh (gfo)	

SKEWERS (2)

CHICKEN THIGH	\$17
Tare, pickled daikon (gf, df)	
CHICKEN DRUM	\$17
spring onion / tare / pickled cucumber (gf/df)	
BEEF SERLOIN	\$26
Togarashi, pickled peppers (gf, df)	
VENISON LEG	\$25
Pickled plum, whipped goats cheese (gf)	
COURGETTE	\$15
Whipped goats cheese, dukkah (gf,v,pbo)	
BROCCOLI	\$14
Sesame dressing, chilli crisp (gf,v,pbo)	

PIZZETTAS

HAND-STRETCHED, 2 DAY FERMENTED DOUGH (7 INCH)	
MARGHERITA	\$19
Tomato, mozzarella (v)	
QUATTRO FORMAGGI	\$26
Honey, pistachio, four cheeses (v)	
CAPRICCIOSA	\$23
Mushroom, artichoke, olives, capers, onion, mozzarella (v)	
MUSHROOM	\$21
Taleggio, chives (v)	
PEPPERONI	\$26
Black garlic, onion, mozzarella	
DIAVOLA	\$26
Hot salami, mozzarella	
PRAWN	\$25
Black garlic, tomato, onion, smoked provolone, olives	

PB/PLANT-BASED GF/GLUTEN-FREE DF/DAIRY-FREE V/VEGETARIAN O/OPTION