

DINE IN FOOD MENU

PANE

GARLIC PIZZA M 19.90 L 22.90 F 24.90
Cheese, olive oil, garlic, oregano

HOUSE-BAKED FOCACCIA 9.90
Evoo, balsamic

HOUSE-MADE GARLIC BREAD 7.50
Pane di casa, garlic butter (3) Extra slice 2.50

HOUSE-MADE CHEESY GARLIC BREAD 9.00
Pane di casa, garlic butter, mozzarella cheese (3) Extra slice 3

CICCHETTI

SALUMI PLATE 28
Bresaola, fennel soppressata, prosciutto with peppers & pickled fennel

HOUSE OLIVES 11
Served warm with Italian herbs in oil

BURRATA 26
Walnut pesto, evoo, sea salt, pepper

DEEP FRIED CAMEMBERT 16
Red currant jelly, fennel & thyme bark lavosh

CANNED ANCHOVIES 10
Olive oil

BRUSCHETTA 16
Tomato, Spanish onion, balsamic, parmesan, basil, olive oil, garlic butter

GARLIC MUSHROOMS 16
Champignon mushrooms, shallots, garlic, chilli, oil

SIZZLING GARLIC PRAWNS 29
Prawns, garlic, shallots, white wine, olive oil

POLPETTE POMADORO 20
Italian veal and pork meatballs in Napolitana sauce, parmesan (5)

CHIPS 10
With tomato sauce and aioli

INSALATE

ITALIAN 15
Lettuce, capsicum, onion, olives, cucumber, tomato, Italian house dressing

CAPRESE 20
Heirloom tomato salad, basil, buffalo mozzarella, evvo, pepper

PEAR & ROCKET 16
Parmesan, Italian house dressing, balsamic

PASTA

MAIN SHARE

Choose: Spaghetti, Fettucine, Penne, GF Penne
Add Beef Tortellini or Gnocchi for 4.00
Add Chicken or Prawns to your favourite dish for 5.50

AMATRICIANA 20.60 23.60
Pancetta, bacon, Napolitana, cream, parmesan

ARRABIATTA 20.60 23.60
Pepperoni, Napolitana, chilli, olives

BOLOGNESE 24.90 29.90
Beef, wine, Napolitana, parmesan

BOSCAOILA 18.70 24.00
Bacon, mushroom, shallots, cream

CARBONARA 18.70 24.00
Bacon, cream, egg, shallots, parmesan, pepper

CHICKEN AVOCADO 21.20 27.10
Chicken, creamy avocado, parmesan, lemon

CHICKEN PESTO 21.20 27.10
Chicken, basil, pesto, spinach, pine nuts, garlic

GAMBERI 28.90 34.00
Prawns, Napolitana, chilli

GORGONZOLA 19.80 25.30
Gorgonzola cheese, cream, spinach, parsley, walnuts

MARINARA 28.90 34.00
Napolitana, calamari, mussels, fish, prawns, garlic, chilli

MEATBALLS 24.90 29.90
Veal and pork, garlic, Napolitana

NAPOLITANA 18.60 23.60
Tomatoes, garlic, onion, herbs

PRIMAVERA 19.90 24.90
Seasonal Italian vegetables, Napolitana, garlic, chilli, parsley

RISOTTO

MAIN SHARE

RISOTTO GAMBERI 22.30 26.50
Prawns, Napolitana, chilli

RISOTTO E FUNGHI 22.30 26.50
Porcini, enoki, button mushrooms, garlic

RISOTTO PRIMAVERA 21.20 25.70
Seasonal Italian vegetables, Napolitana, garlic, chilli, parsley

While most ingredients are listed some dishes may contain onion, garlic, wine, basil, parsley and parmesan. Please advise one of our friendly team members of any dietary requirements.

PIZZA

11" MEDIUM 13" LARGE 15" FAMILY

AMERICANA M 23.00 L 27.80 F 31.70
Mozzarella, pepperoni

AUSSIE M 23.00 L 27.80 F 31.70
Mozzarella, bacon, sunny side up egg

CHICKEN SUPREME M 25.50 L 29.20 F 32.00
Mozzarella, chicken, mushroom, capsicum, onion, pineapple, olives

CAPRICE M 23.00 L 25.80 F 31.70
Mozzarella, ham, mushroom, capsicum, olives, garlic, oregano

CHEESE M 19.20 L 23.60 F 27.30
Mozzarella, oregano

CHEF'S SPECIAL M 23.00 L 27.80 F 31.70

CHRISTINA M 25.50 L 29.20 F 32.00
Mozzarella, pepperoni, capsicum, onion, beef

DOM'S M 25.50 L 29.20 F 32.00
Mozzarella, mushroom, onion, artichokes, sundried tomatoes, basil, olives, garlic, chilli

FRANCESCA M 25.50 L 29.20 F 32.00
Mozzarella, ham, pepperoni, mushrooms, onions, artichokes, oregano, garlic

GARLIC PRAWNS M 29.90 L 34.90 F 37.90
Mozzarella, prawns, garlic, chilli

HAWAIIAN M 23.00 L 27.80 F 31.70
Mozzarella, ham, pineapple

MARGHERITA M 23.00 L 27.80 F 31.70
Bocconcini, mozzarella, cherry tomato, garlic, basil

MARIA M 29.00 L 34.30 F 37.70
Mozzarella, ham, mushroom, capsicum, prawns, garlic

MEXICANA M 23.00 L 27.80 F 31.70
Mozzarella, pepperoni, capsicum, onion, jalapeños, chilli

MEAT LOVERS M 29.00 L 34.30 F 37.70
Mozzarella, ham, cabanossi, pepperoni, bacon, beef

NAPOLI M 23.00 L 25.80 F 31.70
Mozzarella, olives, oregano, garlic, anchovies

SUPREME M 23.00 L 27.8 F 31.70
Mozzarella, ham, cabanossi, pepperoni, mushroom, capsicum, onion, pineapple, olives

TERRIGAL M 23.00 L 27.80 F 31.70
Mozzarella, ham, mushroom, olives, anchovies

VEGETARIAN M 23.00 L 27.80 F 31.70
Mozzarella, mushroom, capsicum, onion, pineapple, olives

VEGAN M 23.00 L 27.80 F 31.70
Cherry tomato, mushroom, capsicum, onion, artichoke, capers, jalapeños, oregano, garlic, olives

EXTRA TOPPINGS M 2 L 3 F 4

Pepperoni, Bacon, Egg, Cabanossi, Mushroom, Capsicum, Onion, Pineapple, Olives, Anchovies, Ham, Bolognese Beef, Garlic, Mozzarella, Fetta, Fresh Cherry Tomatoes, Italian Vegetables, Artichokes, Oregano, Fresh Basil, Jalapeños or Bocconcini.

Prawns or Chicken M 3 L 4.50 F 5.50

Gluten-free base is 5 (only available in 11 inches)
Add Burrata for 16

SECONDI

GAMBERI ALLA BUSARA 40
Prawns, tomato, garlic, oil, chilli, croutons, parsley

MUSSELS FRA DIAVOLO 34
Tomato, garlic, white wine, shallots, parsley, chilli

BISTECCA 44
250g scotch fillet, Italian potatoes, seasonal vegetables

PAN-FRIED CHICKEN/VEAL SCALOPPINE 35 C / 39 V
Your choice of creamy mushroom, limone, puttanesca or avocado sauce with Italian potatoes and seasonal vegetables

HOUSE-MADE LASAGNA 30
With pear and rocket salad

HOUSE-MADE VEGETARIAN LASAGNA 30
With pear and rocket salad

BAMBINI

SMALL CHEESE PIZZA OR MAIN NAPOLITANA PASTA + KIDS PINK LEMONADE + KIDS ICE CREAM 25

ORANGE POPPER 4
APPLE POPPER 4

KIDS MILKSHAKE 6
(Chocolate/Vanilla/Caramel)
SPOTTY FACE GELATO 9.90

DOLCE

AFFOGATO 16
Vanilla gelato, fresh espresso, your choice of Italian hazelnut or coffee liqueur

TIRAMISU 15
Ladyfingers, coffee liqueur, espresso, mascarpone, cocoa

CANNOLI (3) 12.50
Zesty lemon curd

CHOCOLATE MOUSSE 9.90
Dark chocolate, cream, sugar, house-made biscotti

PANNA COTTA 9.90
Cream, vanilla, fruit

MR PISA VANILLA BEAN GELATO 2.90 per scoop

MR PISA GELATO 9.90
Reach out to our friendly team for today's offerings

MADE WITH AMORE

DINE IN DRINKS MENU

VINO (C) CARAFE (G) GLASS (B) BOTTLE

HOUSE VINO CARAFE 600ml Vino Rosso or Vino Bianco **C 40**

FRIZZANTE

Spring Seed 'Gypsy' Blanc De Blanc (Organic) Chardonnay, McLaren Vale, S **B 52**
 Farina Prosecco Extra Dry Treviso DOC Veneto, IT **G 13 | B 69**
 Balter Trento DOC Brut Alto-Adige, IT **B 99**
 Champagne Margaine 'Le Brut' Montagne de Reims, FR **B 165**

BIANCO

Ca Erto Soave DOC Garganega Veneto, IT **G 11 | B 58**
 Makipai Sauvignon Blanc Marlborough, NZ **G 11 | B 57**
 Greywacke Sauvignon Blanc Marlborough, NZ **B 80**
 Fervor 'Nonna Diana' Vermentino Northwest, VIC **G 13 | B 62**
 Le Pezze Pinot Grigio Delle Venezie DOC Veneto, IT **G 11 | B 55**
 Seguinot Bordet Petit Chablis Burgundy, FR **B 125**
 Fattoria San Lorenzo Verdicchio Marche, IT **G 13 | B 61**
 Colterenzio-Schreckbichl Altkirch Chardonnay Alto Adige, IT **G 16 | B 73**

ROSATO

Ete d'Elodie Rose Provence, FR **B 60**
 Domenica Nebbiolo Rose Beechworth, VIC **B 66**
 Villa Raiano Rosato IGT Aglianico Campania, IT **G 11 | B 57**

ROSSO

Wilhelm Walch Pinot Noir Alto Adige, IT **G 13 | B 69**
 Devasari Org/Bio Chianti Aretino DOCG Sangiovese Tuscany, IT **G 11 | B 55**
 Tenuta Ghiaccio Forte Morellino Di Scansano Sangiovese/Shiraz Tuscany, IT **B 73**
 Cantine Di Dolianova Anzenas Cannonau DOC Grenache Sardinia, IT **B 78**
 Molino A Vento Nero d'Avola Sicily, IT **G 11 | B 55**
 Wines By KT 'Pazzo' Tempranillo/Shiraz Clare Valley, SA **G 11 | B 54**
 Rocca Rossovero Salento IGT Primitivo Puglia, IT **G 11 | B 55**

COCKTAILS

SEASONAL BELLINI 18
 Fresh Fruit, Prosecco

APEROL SPRITZ 19
 Aperol, Prosecco, Soda, Orange

AMERICANO 19
 Campari, Sweet Vermouth, Soda

LIMONCELLO & THYME SPRITZ 19
 Limoncello, Prosecco, Thyme Syrup, Lemon

DAIQUIRI 22
 Bacardi, Lime, Sugar

TOMMY'S MARGARITA 22
 El Jimador, Lime, Agave

CHINOTTO ICED TEA 24
 Absolut, Bacardi, El Jimador, Orange Liqueur,
 Tanqueray, Chinotto, Citrus

WOLF'S MARTINI 24
 Amaro, Coffee Liqueur, Espresso

NEGRONI 24
 Tanqueray, Campari, Sweet Vermouth

WHISKEY SOUR 24
 Buffalo Trace or Talisker, Lemon,
 Sugar, Wonderfoam

**HUNGRY WOLF'S MOCKTAIL
 OF THE WEEK 12**

SPIRITS

ABSOLUT VODKA 10
SOUL VODKA 13
BELVEDERE VODKA 14
TANQUERAY DRY GIN 11
MOORE'S DRY GIN 12
BACARDI BLANCA WHITE RUM 10
PLANTATION DARK RUM 13
KRAKEN SPICED RUM 13
EL JIMADOR TEQUILA 10
GRAN CENTENARIO ANEJO TEQUILA 16
BUFFALO TRACE BOURBON 11
BASIL HAYDEN'S BOURBON 13
JAMESON IRISH WHISKEY 12
MONKEY SHOULDER BLENDED SCOTCH 13
TALISKER 10YO SINGLE MALT SCOTCH 16
ARBEG 10YO SINGLE MALT SCOTCH 18

CIDER & BIRRA

SIDRO DEL BOSCO Apple Cider, 330ml, 6%, Italy 16
PERONI Pilsner, 330ml, 5%, Italy 13
MENABREA Crisp Lager, 330ml, 4.8%, Italy 12
ICHNUSA Blonde Lager, 330ml, 4.7%, Italy 13
MORETTI Italian Lager, 330ml, 4.6%, Italy 11
MESSINA Classica Lager, 330ml, 4.7%, Italy 12
COOPERS Pale Ale, 375ml, 4.5%, South Australia 11
SIX STRING BREWING CO. Coastie Lager, 375ml, 4.8%, Erina, NSW 11
SIX STRING BREWING CO. On Tour Mid, 375ml, 3.5%, Erina, NSW 11
HEAPS NORMAL, Quiet XPA, 375ml, 0.5%, Victoria 10

SOFT DRINKS

**COKE, COKE ZERO, SPRITE, FANTA, LEMON SQUASH,
 LEMON, LIME & BITTERS, PINK LEMONADE, FIRE ENGINE,
 ORANGE JUICE, APPLE JUICE, PINEAPPLE JUICE** 5.90
SAN PELLEGRINO CHINOTTO OR ARANCIATA (330ml) 6.50
SAN PELLEGRINO SPARKLING WATER (500ml) 7.50
SPIDER (your choice of soda and ice cream) 7.90

COFFEE BY GRAND CRU

Espresso, Latte, Flat White, Cappuccino, Long Black, **CUP 5**
 Macchiato, Piccolo, Mocha, Chai Latte **MUG 6**

MILKSHAKES

Chocolate, Vanilla, Caramel 7