

# PIZZA

|  |    |
|--|----|
| <b>MARGHERITA</b><br>San Marzano tomato, bocconcini, basil   | 27 |
| <b>MARGHERITA DI BUFFALA</b><br>San Marzano tomato, bocconcini fresh buffalo mozzarella                                    | 30 |
| <b>SAN DANIELE</b><br>San Marzano tomato, mozzarella, prosciutto, rocket   | 31 |
| <b>FUNGHI</b><br>Mixed mushrooms, mozzarella, thyme  | 29 |
| <b>CAPRICCIOSA</b><br>San Marzano tomato, ham, mushroom, artichokes, olives, mozzarella, oregano                           | 30 |
| <b>SALSICCIA</b><br>San Marzano tomato, mozzarella, Italian sausage, nduja, fennel seeds, basil                            | 29 |
| <b>SALUMI CELIO</b><br>San Marzano tomato, mozzarella, sopressa, prosciutto, buffalo mozzarella, oregano, basil, olive oil | 31 |
| <b>OUR HAWAIIAN</b><br>San Marzano tomato, speck, mozzarella, fresh pineapple, jalapeños, herbs                            | 29 |
| <b>PEPPERONI</b><br>San Marzano tomato, salami, chilli flakes, mozzarella, herbs   | 29 |
| <b>PROSCIUTTO TARTUFO</b><br>Truffle cream, mozzarella, mushrooms, prosciutto, rocket, parmesan, truffle oil               | 31 |
| <b>SPICY NAPOLETANA</b><br>San Marzano tomato, mozzarella, garlic, capers, olives, chilli, white anchovies                 | 29 |
| <b>GAMBERI</b><br>Garlic, mozzarella, prawns, fresh chilli, parsley, olive oil   | 31 |
| <b>VEGETARINO</b><br>San Marzano tomato, mozzarella, mushroom, capsicum & olives   | 29 |
| <b>BBQ CHICKEN</b><br>BBQ sauce, garlic, chicken, chorizo, mozzarella & oregano  | 30 |
| <b>The Greek Boy</b><br>Lamb, mint yoghurt, tomato, mozzarella, onion, feta & herbs  | 31 |
| <b>Santoni Greco</b><br>San Marzano tomato, mozzarella, salami, spring onion, feta, basil, garlic & oregano                | 30 |
| <b>The Glenferrie</b><br>San Marzano tomato, mozzarella, ham, mushroom, salami, onion, capsicum, olives, garlic & herbs    | 31 |
| <b>Mexicana</b><br>San Marzano tomato, mozzarella, salami, onion, capsicum, jalapeños, chilli flakes                       | 30 |

# SHARE PLATES

|   |    |
|---|----|
| Burrata w olive oil, cracked pepper w housemade focaccia                | 24 |
| Salumi plate, cured meats & housemade focaccia + mozzarella di bufala 9 | 26 |
| Garlic, cheese, herb focaccia   | 18 |
| Fried Artichokes w lemon, aioli   | 16 |
| Olives from Puglia  | 8  |
| Mortadella roll w djon mustard, mayo, provolone cheese                  | 18 |
| Bolognese Arancini w parmesan cream                                     | 17 |
| Pop Corn Chicken w sriracha mayo  | 18 |
| Yellow fin tuna w crème fraîche, pickled shallots, nduja oil, dill      | 29 |
| Fried squid w green tabasco, aioli                                      | 34 |
| 250g Scotch Fillet w watercress   | 52 |

# PASTA

|   |    |
|---|----|
| Mafaldine w wagyu ragu  | 38 |
| Sedani Rigati w bolognese ragu  | 36 |
| Lumache w thick cut pancetta, napoli, garlic, chilli                    | 35 |
| Pan Fried Gnocchi w chestnut mushrooms, truffle butter, thyme, parmesan | 37 |
| Vesuvio w napoli, prawns chili, garlic                                  | 42 |
| Spaghetti Aglio E Olio  | 28 |
| <b>Gluten Free 7</b>  |    |
| <b>Anchovies 3</b>  |    |
| <b>Buffalo Mozzarella 9</b>   |    |
| <b>Prosciutto 7</b>   |    |
| <b>Truffle Oil 3</b>  |    |

# SIDES

|   |    |
|---|----|
| Rocket, pear, parmesan, caramelised walnuts               | 17 |
| Chargrilled broccolini, almonds, chilli                   | 17 |
| Heirloom tomatoes, fromage blanc, pickled shallots, basil | 19 |
| Chips   | 15 |

# DOLCE

|                   |    |
|-------------------|----|
| Tiramisu          | 17 |
| Cannoli           | 15 |
| Chocolate Tartufo | 14 |
| Affogato          | 16 |

# BEER

|                                 |    |
|---------------------------------|----|
| Bottle                          |    |
| Peroni Red (Italy)              | 11 |
| Stone & Wood (Byron Bay, AUS)   | 10 |
| Apple Cider (Yarra Valley, AUS) | 12 |
| Moretti 0%                      | 12 |

# SOFT

|                  |    |
|------------------|----|
| Lychee NonTini   | 13 |
| Almost Garibaldi | 13 |
| Limonata         | 6  |
| Aranciata Rossa  | 6  |
| Chinotto         | 6  |
| + vodka          | 10 |

## VINO

### Sparkling & Champagne

|   |    |     |
|---|----|-----|
| Loredan Gasparini Asolo Prosecco DOCG, Italy      | 15 | 65  |
| La Zona Moscato, King Valley, Australia           | 15 | 62  |
| Bellussi Prosecco Di Valdobbiadene, Italy         |    | 85  |
| Stefano Lubiana Brut Reserve, Derwent Valley, TAS |    | 120 |
| Ruinart Brut Champagne, Reims, France             |    | 290 |

### WHITE

|   |    |    |
|---|----|----|
| Jules Taylor Sauvignon Blanc, Marlborough, NZ       | 15 | 60 |
| Montevento Pinot Grigio, Delle Venezie, Italy       | 16 | 65 |
| Onannon Chardonnay, Mornington Peninsula, Australia | 16 | 65 |
| Rockbare Riesling, Clare Valley, Australia          |    | 81 |
| Grüner Veltliner Lössterrassen, Kremstal, Austria   |    | 80 |

### ROSÉ

|   |    |    |
|---|----|----|
| Casa Lluch Rosé, Valencia, Spain        | 16 | 65 |
| Le Fou Grenache Rosé, Languedoc, France | 16 | 70 |

### RED

|  |    |    |
|--|----|----|
| Chilled 'NebNoir', Yarra Valley, Australia                         | 15 | 60 |
| Pandolfa Federico Sangiovese, Tuscany, Italy                       | 16 | 68 |
| Villa Wolf Pinot Noir, Pflaz, Germany                              | 17 | 72 |
| Tellurian Redline Shiraz, Heathcote, Australia                     | 16 | 65 |
| Tiger Moth Marshall Montepulciano, Adelaide Hills, Australia       |    | 80 |
| Ten Minutes by Tractor Pinot Noir, Mornington Peninsula, Australia |    | 98 |
| Mother's Ruin Cabernet Sauvignon, McLaren Vale, Australia          |    | 78 |

## COCKTAILS

|  |           |
|--|-----------|
| <b>Lychee Martini</b><br>vodka, lychee                                       | <b>25</b> |
| <b>Spiced Rum</b><br>spiced rum, citrus, ginger beer                         | <b>25</b> |
| <b>Montenegro Manhattan</b><br>amaro montenegro, rye whisky, bitters, orange | <b>25</b> |
| <b>Torino Bambino</b><br>gin, amaretto, citrus                               | <b>22</b> |
| <b>Bees Kneez</b><br>fireball, lemon, honey                                  | <b>24</b> |
| <b>Bloody Shiraz</b><br>bloody shiraz gin, citrus                            | <b>27</b> |
| <b>Espresso Martini</b><br>vodka, coffee liqueur, espresso                   | <b>25</b> |
| <b>Finalé</b><br>gin, luxardo maraschino liqueur, citrus                     | <b>26</b> |



## SOURS

|   |           |
|---|-----------|
| <b>Limoncello Sour</b><br>gin, limoncello, citrus     | <b>23</b> |
| <b>Amaretto Sour</b><br>disaronno amaretto, citrus    | <b>24</b> |
| <b>Mezcal Sour</b><br>espolon tequila, mezcal, citrus | <b>25</b> |
| <b>Aperol Sour</b><br>aperol, citrus                  | <b>24</b> |
| <b>Whiskey Sour</b><br>wild turkey whiskey, citrus    | <b>25</b> |



## APERITIVO



|   |           |
|---|-----------|
| <b>CLASSIC NEGRONI</b><br>Tanqueray Gin, Campari, Antica Formula Vermouth | <b>25</b> |
| <b>MIMOSA</b><br>Prosecco, Orange Juice                                   | <b>17</b> |
| <b>GARIBALDI</b><br>Rosemary infused Vermouth, Campari, Blood Orange      | <b>18</b> |
| <b>SBAGLIATO</b><br>Campari, Italian Vermouth, Prosecco                   | <b>20</b> |
| <b>APEROL SPRITZ</b><br>Aperol, Prosecco, Orange                          | <b>19</b> |
| <b>TONI'S SPRITZ</b><br>Lillet Blanc, Elderflower, Prosecco               | <b>21</b> |