

LET'S EAT

// WOOD OVEN PIZZA //

When it comes to making the perfect pizza, Chef Luigi (Joe's brother) knows exactly what's involved ... let's just say he's been practising for over four decades!

In fact, the perfect ingredients he uses to perfect his dough, dates back to over 50 years ... a recipe he holds close to his heart, passed down to him by his grandparents in his home town of Marina Di Gioiosa Jonica, Italy.

Luigi has selected his favourite traditional toppings, using fresh, quality and seasonal produce, sourced from growers and suppliers locally and across South Australia.

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| MARGHERITA | 20 | PRAWN | 29 |
| SUGO AL POMODORO, FIORE DI LATTE, FRESH TOMATO, FRESH BASIL, OLIVE OIL | | SUGO AL POMODORO, FIORE DI LATTE, PRAWNS | |
| VEGETARIAN | 27 | PIZZA BIANCA | 10 |
| OLIVES, MUSHROOMS, CAPSICUM, EGGPLANT, SPANISH ONION, FRESH TOMATO, SUGO AL POMODORO, FIORE DI LATTE | | GARLIC, BUTTER & OLIVE OIL | |
| CARNIVORA | 27 | ITALIAN | 27 |
| SALAMI, BACON, BBQ CHICKEN, HAM, SUGO AL POMODORO, FIORE DI LATTE | | OLIVES, ANCHOVIES, OREGANO SUGO AL POMODORO, FIORE DI LATTE | |
| M.Y.O. | 29 | KIDS PIZZA | 13 |
| | | ASSORTED TOPPINGS (ASK OUR FRIENDLY STAFF FOR CHOICES) | |

// DOLCI // (SWEETS)

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| SELECTION OF HOME-MADE DESSERTS – ASK US FOR TODAY'S CHOICES | 15 |
| NUTELLA & STRAWBERRY PIZZA | 15 |
| VANILLA ICE CREAM (CHOCOLATE TOPPING OR SPRINKLES) | 7 |

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| MIXED PLATTERS | 25 Per Person |
| VEGETARIAN PLATTERS | 25 Per Person |
| VEGAN PLATTERS | 25 Per Person |

Our platters have a variety of homemade treats which are cooked fresh every weekend. Ask us what's on the menu today.

// GLUTEN FREE OPTIONS AVAILABLE – ADDITIONAL CHARGES MAY APPLY //
*OUR GLUTEN FREE PRODUCTS ARE PREPARED USING GLUTEN FREE INGREDIENTS BUT
THE FOOD IS PREPARED IN THE SAME KITCHEN AS OUR NON GLUTEN FREE FOOD SO PLEASE
MAKE STAFF AWARE OF ANY ALLERGIES*