the menu

Peter Eva

Gusto Italiano

Peter Eva

the story of PeterEva

Peter and Eva, are the
husband-and-wife team who dreamed a big dream and made it come true.

Peter, born in Australia from Italian (Sardinian) parents who decided to move the family back to Italy when he was only 10 years old. Peter then spent most of his life in Italy. In his teenage/adult years in Italy he found passion for cooking, pizza and gelato.

Eva, born in Italy from Italian (Calabrese) parents and raised in Italy, grew up with her Nonna and Mother and learnt from them the biggest secrets of traditional Italian cuisine.
Eva worked alongside with her parents in their pizzeria/restaurant for many years which led her to study to become a pastry chef and gelato maker. She then had the wonderful experience of opening her own bakery/ pizzeria in Tuscany.
It was at Eva's Shop that Peter met Eva and they fell in love. They married in Italy with their children by their side. Together with their family of 4 wonderful children they decided to come to the fabulous Australia to share all their experience, and bring the true Italian taste!!!!
They left Italy for Australia on 28 October 2017 with only 5 suitcases and a big dream: to open a wonderful seaside restaurant and bring the flavour of Italy.

When they immigrated to Australia they settled in Raby (Sydney).
Peter started working with his cousin's construction company. Eva studied English and began to engage in some cake decorating and sell Italian food from home.
They slowly started to build their savings and in March 2020 they purchased a pizza trailer and opened PETER EVA PIZZA, they began to sell pizza and Italian food from home only on weekends and immediately was a big success.
They both worked tirelessly to keep saving and in December 2020 they purchased a house all of their own in the Coastal Area of Jervis Bay, they left their jobs and with only the pizza trailer the family moved to St Georges Basin. They were scared and worried but a new adventure awaited them.
With the support of customers and friends in their new area, after only 1 year their BIG dream become reality ….
They were able to finally open a restaurant in the picturesque seaside town of Huskisson !!!

Thanks to everyone who has supported us and continues to support us.
Our secret is the love for our land, of which we try to keep the gastronomic tradition alive, and the Pizza & Italian food is the first of all passions!

Peter Eva

la storia

di Peter Eva

Peter e Eva sono marito e moglie.
Hanno sognato in grande e hanno trasformato il loro sogno in realta'.

Peter, nato in Australia da genitori italiani (sardi) che decisero di trasferire la famiglia in Italia quando aveva solo 10 anni. Peter trascorre la maggior parte della sua vita in Italia. Durante la sua adolescenza/età adulta in Italia trovò la passione per la cucina, la pizza e il gelato.

Eva, nata in Italia da genitori italiani (calabresi) e cresciuta in Italia, è cresciuta con la nonna e la madre e ha imparato da loro i più grandi segreti della cucina tradizionale italiana.
Eva ha lavorato a fianco dei suoi genitori nella loro pizzeria/ristorante per molti anni, il che l'ha portata a studiare per diventare pasticcera e gelatiera. Ha poi avuto la meravigliosa esperienza di aprire la sua panetteria/pizzeria in Toscana.
È stato all'Eva's Shop che Peter ha incontrato Eva e si sono innamorati. Si sono sposati in Italia con i loro figli al loro fianco. Insieme alla loro famiglia di 4 meravigliosi bambini hanno deciso di venire nella favolosa Australia per condividere tutta la loro esperienza e portare il vero gusto italiano!!!! Hanno lasciato l'Italia per l'Australia il 28 ottobre 2017 con solo 5 valigie e un grande sogno: aprire un meraviglioso ristorante sul mare e portare il sapore dell'Italia.

Quando sono emigrati in Australia si sono stabiliti a Raby (Sydney).
Peter ha iniziato a lavorare con l'impresa edile di suo cugino. Eva ha studiato inglese e ha iniziato a dedicarsi alla decorazione di torte e a vendere cibo italiano da casa.
Hanno iniziato lentamente a mettere da parte i loro risparmi e a marzo 2020 hanno acquistato un rimorchio per pizza e hanno aperto PETER EVA PIZZA, hanno iniziato a vendere pizza e cibo italiano da casa solo nei fine settimana e subito è stato un grande successo.
Hanno lavorato entrambi instancabilmente per continuare a risparmiare e a dicembre 2020 hanno acquistato una casa tutta loro nella zona costiera di Jervis Bay, hanno lasciato i loro lavori e con solo il rimorchio per pizza la famiglia si è trasferita a St Georges Basin. Erano spaventati e preoccupati ma una nuova avventura li attendeva.
Con il supporto di clienti e amici nella loro nuova zona, dopo solo 1 anno il loro GRANDE sogno diventa realtà.... Sono finalmente riusciti ad aprire un ristorante nella pittoresca cittadina costiera di Huskisson!!!

Grazie a tutti coloro che ci hanno sostenuto e continuano a sostenerci.
Il nostro segreto è l'amore per la nostra terra, di cui cerchiamo di mantenere viva la tradizione gastronomica, e la Pizza & Cibo Italiano è la prima di tutte le passioni!

Peter Eva

entrées

TUSCANY FOCACCIA | 19

Extra virgin olive oil, salt (V/Vg)

FOCACCIA OIL SALT & KALAMATA OLIVES | 21

Extra virgin olive oil, salt, kalamata olives (V)

GARLIC FOCACCIA | 20

Garlic, Extra virgin olive oil, Italian herbs incl. hint of chili (V)

GARLIC FOCACCIA WITH CHEESE | 22

Garlic, Extra virgin olive oil, mozzarella, Italian herbs incl.hint of chili (V)

GARLIC CHEESE PIZZA | 25

Garlic, Extra virgin olive oil, mozzarella, Italian herbs incl. hint of chili (V)

MARINATED WARM OLIVES | 18

Mixed warm marinated olives, garlic, hint of chili served with 2 slides of focaccia (V,Vg)

ARANCINO AI FUNGHI | 24

Crumbed ball of rice stuffed W mushroom and mozzarella cheese,
(single large portion in Napoletana sauce) (V)

ARANCINO BOLOGNESE | 24

Crumbed cone of rice filled with a Bolognese ragu with mozzarella cheese
(Single Large in Napoletana sauce)

CAPRESE SALAD | 22

Buffalo mozzarella, fresh sliced tomato, basil, vinagrette dressing. (V,GF)

BRUSCHETTA | 19

2 pz Bread toasted in the woodfire oven w chopped fresh tomato, red onion & basil (V,Vg)

MOZZARELLA DI BUFALA E PROSCIUTTO DI PARMA | 28

Buffalo Mozzarella with Parma Prosciutto served with bread toasted in
the woodfire oven vinagrette dressing. (GF)

MARINATED FRESH ANCHOVIES (ALICI MARINATE) | 25 (I)

Italian Style marinated fresh anchovies with onions, parsley, garlic and mix
herbs incl. hint of chilli served with bread toasted in the woodfire oven

sides and salads

POTATO WEDGES | 14

Fried Potato wedges, served with sour cream (V) - (VG option without sour cream)

PATATINE FRITTE (CHIPS) | 10

Potato chips (V,VG)

BROCCOLINI | 16

Pan fried broccolini (V,Vg)

RUCOLA PARMIGIANO (ROCKET SALAD) | 17

Rocket tossed with pear and parmesan, vinaigrette dressing. (V,GF)

Add Chicken | 8
Add Prawns 6pc | 10

INSALATA MISTA (MIXED SALAD) | 17

Lettuce salad with tomato, cucumber, onions, olives & basil (V,Vg,GF)

Add Chicken | 8
Add Prawns 6pc | 10 (M)

pizza

MARGHERITA | 25

Tomato base, mozzarella, basil (V)

CAPRICCIOSA | 30

Tomato base, mozzarella, mushrooms, ham(pork), olives, artichokes

CALZONE | 30

Tomato, mozzarella, ham (pork), provolone.

HAM & MUSHROOMS | 29

Tomato base, mozzarella, ham(pork), mushrooms

4 STAGIONI (4 SEASON) | 30 (M)

Tomato base, mozzarella, anchovies, mushrooms, olives, ham(pork).
*(***pizza is divided in 4 sections with individual ingredients on each section**)*

CALABRISELLA | 29

Tomato base, mozzarella, hot salami (pork)

SEAFOOD PIZZA | 32 (M)

Tomato base, mozzarella, garlic, calamari, prawns, mussels, squid, Italian mixed herbs incl. hint of chili

4 FORMAGGI (4 CHEESE) | 29

Tomato base, mozzarella, parmesan, provola , gorgonzola (V)

VEGETARIAN | 30

Tomato base, mozzarella, capsicum, onion, eggplant, zucchini, olives, mix italian herbs incl. hint of chili garlic (V)

HAM PIZZA | 28

Tomato base, mozzarella, ham(pork)

SALAME | 28

Tomato base, mozzarella, mild salami (pork)

PARMIGIANA PIZZA | 31

Tomato base, mozzarella, basil, eggplant, ham(pork), parmesan cheese flakes

NAPOLI | 29 (M)

Tomato base, mozzarella, anchovies, olives

PETER EVA | 32

Tomato base, mozzarella, gorgonzola cheese, prosciutto crudo(pork), truffle oil

PROSCIUTTO CRUDO | 31

Tomato base, mozzarella, prosciutto crudo (pork)

MADE IN ITALY | 32

Tomato base, prosciutto crudo(pork), rocket salad, parmesan flakes, evo

HOT NDUJA | 32

Tomato base, mozzarella, eggplant, creamy hot Italian pork sausage, basil

CONTADINA | 29

Tomato base, mozzarella, provola cheese, zucchini, cherry tomatoes, mix Italian herbs incl. hint of chili (V)

pizza white base

GARLIC CHEESE PIZZA | 25

Mozzarella, garlic, olive oil, Italian herb incl. hint of chili (V)

PRAWNS AND ZUCCHINI | 32 (M)

Mozzarella, garlic, prawns, zucchini, Italian herbs incl. hint of chili

SALSICCIA E FUNGHI | 30

Mozzarella, garlic, mushrooms, Italian sausage(pork), Italian herbs incl. hint of chili

WHEN IN ROME | 31

Mozzarella, garlic, zucchini, gorgonzola,Italian sausage(pork), Italian herbs incl. hint of chili

MARCO | 31

Mozzarella, our signature home made pesto, cherry tomatoes, Italian Sausage.*
**(basil, EVO, pine nuts. parmesan, garlic, Pecorino Romano)*

aussie classics

CHICKEN | 30

Tomato base, mozzarella, chicken, capsicum, onion.

MEATLOVERS | 30

Tomato base, mozzarella, ham(pork), bacon(pork), mild salami(pork), Italian sausages(pork)

SUPREME | 32

Tomato base, mozzarella, ham (pork), mushrooms, onion, Italian sausages (pork), capsicum, olives, mild salami (pork)

ADDITIONAL TOPPINGS

CAPSICUM, OLIVES, ARTICHOKES, ZUCCHINI, ONION | 4
EGGPLANTS, MUSHROOMS, CHERRY TOMATOES | 5
ITALIAN SAUSAGES (PORK), ANCHOVIES | 5
SALAMI (PORK), HAM (PORK), BACON (PORK), CHICKEN | 4
PRAWNS, PROSCIUTTO (PORK), NDUJA (PORK) | 9
TRUFFLE OIL, CHILLI OIL | 3
GORGONZOLA CHEESE, PROVOLA | 4
VEGAN CHEESE | 7
BUFFALO MOZZARELLA | 9

PLEASE NOTE:

WE DON'T DO HALF/HALF PIZZAS

Maximum of 2 changes *to pizza and dishes including add ons.*
During public holidays and busy periods, some changes are not allowed.
We apologise for the inconvenience and appreciate your understanding.

pasta

BOLOGNESE LASAGNA | 35

Homemade lasagna with our Bolognese Beef mince and bechamel sauce with a side serve of salad. mix Italian herbs incl. hint of chilli,

SPAGHETTI CON POLPETTE (MEATBALLS) | 35

Spaghetti pasta with Napoletana sauce served with 3 Beef meatballs (extra meatballs+$5 each) mix Italian herbs incl. hint of chilli,

SPAGHETTI ALLE VONGOLE (CLAMS) | 36 (M)

Spaghetti pasta, cherry tomatoes, parsley, mix Italian herbs incl. hint of chilli, garlic & clams

SPAGHETTI ALLE COZZE (MUSSELS) | 35 (A)

Spaghetti pasta, parsley, hint of chilli, garlic & mussels, (with or without chilli)

SPAGHETTI OR PENNE BOLOGNESE | 33

Spaghetti pasta served with our Beef mince Bolognese,Italian herbs incl. hint of chili

SPAGHETTI AGLIO, OLIO E PEPERONCINO | 30

Spaghetti pasta tossed in oil, garlic, Italian herbs & chilli (V,Vg)

PENNE ARRABBIATA | 31

Penne pasta in a sautéed tomato sauce, with garlic, Italian herbs and chilli (V,Vg)

PENNE AL PESTO | 33

Penne pasta, our signature home made pesto (basil, EVO, pine nuts. parmesan, garlic, Pecorino Romano) (V)

LINGUINE AI GAMBERI (PRAWNS) | 39 (M)

Linguine pasta with Prawns, garlic, cherry tomatoes, parsley (with or without chilli)

LINGUINE ALLA BOSCAIOLA | 36

Linguine pasta in a creamy sauce with only mushrooms, Italian herbs, incl. hint-of-chilli and garlic .
Your choice of: (Italian sausage or chicken)

LINGUINE MARINARA | 41 (M) (A)

Linguine pasta in a Napoletana sauce (or garlic sauce) sauteed with squid, mussels ,prawns, fish filet, clams, Italian herbs (incl. hint of chilli)

RAVIOLI FUNGHI E TARTUFO (MUSHROOM AND TRUFFLE) | 40

Ravioli pasta filled with mushrooms in a creamy truffle sauce (V)

RISOTTO ALLO SCOGLIO (SEAFOOD) | 41 (M) (A)

Rice in a Napoletana sauce sauteed with: squid, mussels ,prawns, fish filet, clams, Italian herbs (incl. hint of chilli)

***All meals with napoletana , bolognese and garlic sauce include Italian herbs and a small amount of chilli (not spicy), listed for allergy awareness.*

gnocchi pasta

GNOCCHI AI QUATTRO FORMAGGI (4 CHEESES) | 37

Homemade Potato gnocchi with a four-cheese sauce: gorgonzola, mozzarella, provolone & parmesan (V)

GNOCCHI SORRENTINA | 36

Homemade Potato gnocchi with Napoletana & mozzarella cheese, italian herbs, hint of chilli (V)

GNOCCHI AI GAMBERI (PRAWNS) | 40 (M)

Homemade Potato gnocchi with a creamy pink sauce cooked with prawns, Italian herbs (hint of chilli)

GNOCCHI AL TARTUFO (TRUFFLE) | 41

Homemade Potato gnocchi in a creamy truffle sauce (V)

Pasta dishes can be made with your choice of pasta:
Spaghetti, Penne, Linguine
PREMIUM OPTIONS WILL INCUR AN ADDITIONAL CHARGE:
GNOCCHI ADD | 4
RAVIOLI ADD | 6
GLUTEN FREE ADD | 6

Each reservation allows for a dining time of 90 minutes.
Please note, only one bill will be provided per table, as we are unable to split bills.
Thank you for your understanding.
We do our best to accommodate dietary requirements; however, we cannot guarantee that our dishes are completely allergen-free.

Some menu items may include dairy, gluten, nuts, soy, sulfites, or eggs.

Menu items may be subject to change without prior notice.
10% surcharge on Saturdays
15% surcharge on Sundays
20% surcharge applies on public holidays.
All prices include GST.

Our drinks list is available as we are a licensed venue.

(**V**)Vegetarian | (**Vg**)Vegan | (**GF**)Gluten Free

Seafood Country of Origin
(**A**) Australian Seafood | (**I**) Imported | (**M**) Mixed

mains

POLPETTE DELLA NONNA (NONNAS MEATBALLS) | 37
6 meatballs (Beef) cooked in a Napoletana sauce, Italian herbs, hint of chilli served with woodfired bread (extra meatballs + 5 each)

IMPEPATA DI COZZE (MUSSELS) | 34 (A)
*Jervis Bay Mussels tossed in white wine, oil, garlic, black pepper, Italian herbs, hint of chilli served with woodfired bread (with or without chilli) *OPTION WITH NAPOLETANA SAUCE**

GAMBERI AL GUAZZETTO (GARLIC PRAWNS) | 40 (M)
*10 Prawns tossed in a Napoletana sauce with garlic, Italian herbs, hint of chilli served with woodfired bread & mix leaf salad. (with or without chilli) *OPTION WITH GARLIC SAUCE**

SCALOPPINE DI VITELLO AL MARSALA (VEAL MARSALA) | 49
Thinly sliced Veal tenderloin fillet served in a marsala sauce with parsley served with mix veggie.

SURF AND TURF VEAL TENDERLOIN FILLET | 51 (M)
Thinly sliced Veal served with a creamy sauce with prawns and asparagus

SCALOPPINE DI POLLO AI FUNGHI (CHICKEN, MUSHROOMS) | 46
Thin sliced cuts chicken tenderloin in a creamy Mushroom Sauce, served with mix veggie.

SCALOPPINE DI VITELLO AI FUNGHI (VEAL, MUSHROOMS) | 49
Thinly sliced cuts veal tenderloin fillet in a creamy Mushroom Sauce, served with mix veggie.

kids choice

Your choice of Kid's Serve (ONLY FOR KIDS 11 years and under)

NUGGETS & CHIPS | 18
LASAGNA, SPAGHETTI NAPOLETANA | 18
SPAGHETTI BOLOGNESE, SPAGHETTI & MEATBALLS | 18
MICKEY MOUSE PIZZA (*Tomato base and mozzarella cheese*) (V) | 18
PENNE OR SPAGHETTI WITH PARMESAN AND BUTTER | 15
UPGRADE TO A MEAL | ADD 2
Includes Pop-top fruit drink (Apple or Orange flavour)
& a single scoop of Gelato(vanilla, chocolate,lemon sorbetto) with topping of choice

***All meals with napoletana , bolognese and garlic sauce include Italian herbs and a small amount of chilli (not spicy), listed for allergy awareness.*

EXTRAS

Extra sauce (Napoletana or Bolognese) | 6
Chilli sauce | 2
Mushrooms sauce | 5
Extra Bread | 3
Corkage per person | 3
Extra Meatballs each | 5

dessert

CALZONE ALLA NUTELLA | 29

Folded Pizza filled with Nutella hazelnut spread (V) - TO SHARE

TIRAMISU | 18

Italian biscuits dipped in espresso, layered with a whipped mixture of eggs (Pasteurised) sugar, & mascarpone cheese, topped with cocoa powder (Single serve)(V)

CANNOLI SICILIANI EACH | 6

Crisp Italian Cannoli crust filled with a lightly sweetened ricotta mixture with chocolate chips (V)

CANNOLI SICILIANI 6 PIECES | 30

Crisp Italian Cannoli crust filled with a lightly sweetened ricotta mixture with chocolate chips (V)

COPPA GELATO FERRERO ROCHER | 19

Scoops of chocolate Gelato served with Whipped cream and topped with a Ferraro Rocher Chocolate (V)

AFFOGATO AL CAFFE' | 19

Italian espresso poured over vanilla gelato, topped with whipped cream
add frangelico + 10

PANNA COTTA | 16

Chilled Italian dessert of vanilla cream, with a berry coulis (V,GF)

SORBETTO AL LIMONE | 16

3 Scoops of lemon sorbetto
add Cointreau + 10

gelato

1 SCOOP | 8 2 SCOOPS | 12 3 SCOOPS | 16

FLAVOURS: vanilla - chocolate - lemon sorbetto -

add Whipped Cream + 2

Your choice of topping: Strawberry, Chocolate, Caramel, Sprinkles.

coffee

Espresso Italiano | 4.5		
Double Espresso | 5.5		
Macchiato | 5		
Piccolo | 5		
Long Black	SMALL | 5	LARGE | 6
Cappuccino	SMALL | 6	LARGE | 7
Flat White	SMALL | 6	LARGE | 7

Selection House Tea | 6
Chamomile, Spiced Apple Chamomile, Earl Grey, Lemongrass & Ginger, English Breakfast, Pure Peppermint, Pure Green Tea

Mocha	SMALL | 6.5	LARGE | 7.5
Chai Latte	SMALL | 6.5	LARGE | 7.5
Latte	SMALL | 6	LARGE | 7
Hot Chocolate	SMALL | 7	LARGE | 8
Hot Chocolate w/cream	SMALL | 9	LARGE | 10

Iced Coffee w/gelato and whipped cream | 15

Iced latte | 11

Almond Milk & Lactose Free Milk, Decaf | +1

soft drinks

San Pellegrino Sparkling Water 750ML | 8
Water Still 600ml | 5
Coca Cola, Coca Cola (no sugar), Fanta, Sprite | CAN 6 | BOTTLE 1.25L | 9
San Pellegrino Limonata, Chinotto | 8
Apple, Orange, Pineapple Juice | 8
Ginger Beer | 7
Red Bull Energy Drink 250ML | 6.5

non alcoholic drinks

MOCKTAIL

LEMON LIME & BITTER | 8 *Angostura, lemonade, cordial, ice, lemon slice*
VIRGIN COLADA | 13 *Coconut cream, pineapple juice,ice*
MOJO MOJO (Virgin Mojito) | 13 *Mint leaves, lime, granulated sugar, club soda, ice*
PINK MOJO MOJO | 15 *Dragon fruit, mint leaves, lime, granulated sugar, club soda, ice*
MARGARITA ZERO | 17 *Tequila zero, Cointreau zero, Lime juice and a wheel of lime (spicy option)*
SICILY | 13 *Grapefruit juice, lime juice, Sprite*
YELLOW TWIST | 16 *Passion fruit, Gin zero, Lime juice, Sugar syrup and basil*
CANDY BASIL | 17 *Gin zero, lime juice, cherry syrup, egg white and basil syrup*

WINE & BEER 0.0% non alchol

GREAT NORTHERN ZERO BEER | 7 *0.0% non alcohol beer*
PINOT GRIGIO PLUS & MINUS - AUS | G 9 | B 40
SHIRAZ PLUS & MINUS - AUS | G 9 | B 40

beers

Corona, Peroni | 10
Flamin Galah Brewing & Co XPA | 12
Jervis Bay Brewing & Co - PALE ALE / PILSNER | 12

after dinner

Grappa Riserva Barolo | 16
Jack Daniels on the rocks | 13
Amaro Montenegro | 10
Limoncello | 10
Sambuca | 10
Frangelico | 10
Baileys on the rocks | 13

premium

Hendric's Gin | 16
Maker's Mark Bourbon | 16
Havana Club Rum | 17
Glenfiddich Scotch Whisky | 17
Herradura Tequila | 19

cocktails classic

APEROL SPRITZ | 18 *Aperol, Prosecco, Soda, orange slice, ice*
LIMONCELLO SPRITZ | 18 *Lemon juice, Glamti', Limoncello , soda water, ice*
HUGO SPRITZ | 18 *Mint leaves, Elderlflower syrup, Prosecco, Soda Water, ice*
MIMOSA | 16 *Orange Juice, Prosecco*
NEGRONI SBAGLIATO | 20 *Campari, Sweet red Vermouth, Prosecco, ice*
NEGRONI| 20 *Campari, red vermouth, gin, orange slices, ice*
AMARETTO SOUR | 18 *Amaretto Disaronno, Sweet & Sour Mix, ice*
PINK MOJITO | 22 *Dragon fruit, mint leaves, lime, granulated sugar, white rum,. ice*
MOJITO | 20 *Mint leaves, lime, granulated sugar, white rum, ice*
MARGARITA | 20 *Tequila, lime juice, Cointreau , salt rimmel, lime wheel*
SPICY MARGARITA | 21 *Tequila, lime juice, Cointreau, ,salt rimmel, lime wheel, ice, chilli flakes*
STRAWBERRY CAIPIROSKA | 20 *Vodka, ice, Strawberry, lime, sprite, sugar, ice*
PINA COLADA | 20 *Pineapple juice, white rum, coconut cream, ice*
MOSCOW MULE | 20 *Vodka, ginger beer, lemon juice, ice*
LONG ISLAND | 22 *Gin, Vodka, Tequila, White Rum, Cointreau, Coke & lemon slices, ice*
KIWI or RED BERRY DAIQUIRI | 20 *White Rum, Kiwi or red Berry,, Sugar syrup, Lime Juice*
DIRTY MARTINI DRY | 20 *Gin, dry Martini Vermouth, Green olive garnish, olives brine.*
MARTINI DRY | 20 *Gin, dry Martini Vermouth, Green olive garnish*
ESPRESSO MARTINI | 20 *Vodka ,espresso coffee, Kahlua, coffee beans, sugar syrup.*

mixers

VODKA / GIN SODA / TONIC | 16 *Vodka or Gin, soda water, lemon slice, ice*
SCOTCH / WHISKY / BOURBON & COKE | 16 *Scotch/Whisky/Bourbon, Coke, ice, lemon slice*
SCREWDRIVER | 16 *Vodka, orange juice, ice*
OLD FASHIONED | 18 *Sugar, Angostura, Bourbon and dush of sparkling water , ice*
VODKA RED BULL | 17 *Vodka, Red Bull, Soda water, ice* *(Premium Vodka +2)*
CANADIAN CLUB & DRY 375ml | 14

signature cocktail

TIRAMISU COCKTAIL | 24 *Coffee, Frangelico, kahlua, Baileys*
HARVEST ORCHARD | 23 *Bourbon, Apple and cinnamon syrup, Angostura*
WINTER GARDEN | 23 *Gin, Kiwi juice, Lime juice, basil syrup*
FAIRY LOVE | 23 *Raspberry Liqueur, Gin, Sweet & Sour Mix*
NEW YORK SOUR | 23 *Bourbon, sweet and sour, red wine, ice*
WHITE RUSSIAN | 21 *Vodka, Kahlua and heavy cream, ice*

white wine

★ SAUVIGNON BLANC Marlborough - NZ - *Peter Eva's Signature* | G 12 | B 48
Crisp white with vibrant citrus, tropical fruit, and fresh herb notes.
Pairs well with seafood, cheese, and light pasta dishes.

PINOT GRIGIO Cesari delle Venezie DOC, Veneto - ITA | G 12 | B 48
Fresh bouquet, dry and well balanced with a good length. The minerality and fruity flavors of lime, pear, and peach in Pinot Grigio make it an excellent match for seafood.

CHARDONNAY Jacoipin Artis, Adelaide - SA | G 15 | B 55
vibrant aromas of white peach, nectarine and citrus blossom, layered with subtle notes of toasted almond and vanilla from gentle oak ageing. Best pairing with our Chicken scaloppine with mushroom, Truffle gnocchi and Risotto seafood.

RIESLING Single Vineyard, Clare Valley - SA | G 17 | B 70
Fresh and vibrant, with citrus blossom, lime and mineral notes. Crisp acidity and a long, elegant finish.
Food pairing: Garlic prawns, Spaghetti vongole, Seafood pizza.

red wine

★ CABERNET SAUVIGNON Barossa Valley AUS - Peter Eva Signature | G 13 | B 52
A bold red with notes of blackcurrant, plum, and oak. Pairs wll with our Veal Marsala, Meatlover pizza, Arancino mushroom and Spaghetti aglio, olio e peperoncino

MONTEPULCIANO D'ABRUZZO Abruzzo - ITA | G 14 | B 58
Deep ruby red colour with violet reflections. On the nose it shows intense aromas of ripe cherry, blackberry, plum and a touch of cocoa. Pair with our Nonna's Meatballs, Garlic prawns and Arancino bolognese.

CHIANTI RISERVA DOCG Toscana - ITA | G 14 | B 58
Traditional Tuscany red wine, it opens with aromas of red cherries, violet, dried herbs, leather and subtle oak spices. With age, it develops notes of tobacco, earthy undertones, and a touch of balsamic complexity.
Pair with our Nonna's meatballs, Linguine boscaiola sausage and Meatlover pizza.

NERO D'AVOLA "Lumà" DOC, Sicilia - ITA | G 14 | B 58
This Nero D' Avola from Sicily shows aromas red fruit like cherry, plum, spice and oak.It's very smooth and balanced, with soft tannins and a pleasant, persistent finish. Perfect match with our Home made Gnocchi 4 cheese or Prawns and Made in Italy pizza

SHIRAZ McLaren Vale, South Australia - AU | G 13 | B 52
Dark crimson purple and treads a fine line between being both elegant and bold. Great length, balance and persistence in flavor. Pair with our Surf and Turf, Chicken scaloppine and Sausage and mushroom pizza.

SANGIOVESE Lungarotti Torgiano Rubesco, Umbria - ITA | G 14 | B 58
A young and vibrant wine with a brilliant violet- red colour, aromas of green spices, pepper, cinnamon and maraschino cherry notes. Pairs well with Marco pizza, Penne arrabbiata and Lasagna.

BARBERA d'ASTI Piemonte - ITA | G 15 | B 60
It opens with aromas of wild berries, red cherries and violets. On the plate, it is juicy, medium- bodied, smooth with soft tannins and a refreshing, clean finish. Best to try with our Calabrisella pizza, Parmigiana pizza and Truffle ravioli.

PINOT NERO Due Torre IGT, Veneto - ITA | G 12 | B 48
An elegant ruby- red colour, on the nose reveals notes of wild strawberry, red cherry and floral hints, layered with light spice and a touch of earthiness. Pair with our Veal Marsala scaloppine, Made in Italy pizza and Sausage and mushroom pizza

PRIMITIVO Zenko di Manduria, Puglia - ITA | G 15 | B 60
The Primitivo from Puglia offers intense aromas of ripe blackberries, plums, dried figs and sweet spices, with hints of vanilla, cocoa and liquorice from oak aging.
Best to pair with our Lasagna, Veal marsala scaloppine, Ragù pasta.

G - glass | B - bottle

rosé wine

ROSE D'ABRUZZO Gianni Masciarelli , Abruzzo - ITA | G 13 | B 52

Vibrant and expressive Italian rosato made from 100% Montepulciano grapes, cherry pink colour with bright aromatics of red berries, pomegranate and little hint of a delicate floral flavour. Food pairing with Prosciutto and mozzarella entrée, seafood and Peter Eva pizza.

ROSATO IGT Marche - ITA | G 17 | B 70

Dry, elegant wine from Marche's region, offers a fragrant bouquet of red berries, floral notes like rose and freesia with a hint of citrus. Best with Bruschetta, fresh salad and seafood.

sparkling wine

PROSECCO Superiore Val d'Oca Extra Dry DOCG, Veneto - ITA | G 14 | B 58

Light straw color with an elegant floral bouquet, dry harmony, and a refreshing finish; pairs with Caprese salad, seafood pasta, and desserts.

MOSCATO Batasiolo d'Asti DOCG, Piemonte - ITA | G 14 | B 56

Straw-yellow colour, clear and brilliant. Very intense and clean aromas of rose peach, white fruit, apricot, figs and orange flowers. Best pairing desserts.

GLAMTI' Sparkling (Specialty) It's B, Canelli - ITA | G 16 | B 70

A refreshing blend of Italian sparkling wine with fine tea and zesty Sorrento lemon juice flavour, with delicate bubbles and a crisp, citrusy finish. Perfect with desserts or for a good starter.

premium wine

CHARDONNAY 2021 Aureate DOC, Umbria - ITA | B 135

a structured and intence straw- yellow colour with bright golden reflection. The bouquet is complex and aromatic, revealing notes of orange blossom, banana, peach and pineapple, complemented by delicate hints of vanilla, butter and light oak. Best to pair with our home made Gnocchi truffle, Seafood pizza and Mussels.

PINOT NERO 2023 Luzia DOC, Trentino Alto Adige - ITA | B 125

Luzia Pinot Noir has a complex bouquet of small red berries such as raspberries, cherries and currants.
On the palate is smooth and balanced, with silky tannins and fruity finish.
Good to pair with Truffle ravioli, Surf and Turf and Meatlover pizza.

FRANCIA CORTA BRUT n/v Lombardia - ITA | B 160

It shows a bright straw- yellow colour with fine, persistent bubbles.
The bouquet offers fresh aromas of green apple, citrus, white peach and delicate floral notes.
Perfect pairing with our Anchovies, Caprese salad and Linguine marinara.

BAROLO 2020 Batasiolo la Morra , Piemonte - ITA | B 125

It displays a brilliant garnet- red colour with orange reflections. The bouquet opens with notes of rose petals, red cherries and raspberries, followed by hints of tar, dried herbs and subtle spices.
Beautifully with our Truffle ravioli, Veal Marsala, Mozzarella and Prosciutto entrée.

SHIRAZ 2009 Zitta, Barossa - SA | B 160

This is a bold and mature Australian red wine with revealing aromas of ripe blackberries, plum and black cherry, layered with notes of dark chocolate, sweet spice, leather and toasted oak.
Good Pair with Surf and turf, Nonna's Meatballs and our Marinated warm Olives.

G - glass | B - bottle