



the
drinks

TAKE AWAY

soft drinks

San Pellegrino Sparkling Water 750ML | 8

Water Still 600ml | 4

Coca Cola, Coca Cola No sugar, Fanta, Sprite | CAN 5 | BOTTLE 1.25L 8

San Pellegrino Limonata, Chinotto | 7

Apple, Orange, Pineapple Juice | 7

Ginger Beer | 6

non alcoholic drinks

GREAT NORTHERN ZERO BEER | 6

PINOT GRIGIO PLUS & MINUS - AUS | B 30

SHIRAZ PLUS & MINUS - AUS | B 30

beers

Corona, Peroni | 8

Flamin Galah Brewing & Co XPA | 10

Jervis Bay Brewing & Co - PALE ALE / PILSNER | 10

sparkling wine

PROSECCO Superiore Val d'Oca Extra Dry DOCG, Veneto - ITA | B 46

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 | B 45

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 | B 56

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 122

a structured and intense 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 113

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 144

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 113

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 145

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.

rosé wine

ROSE D'ABRUZZO Gianni Masciarelli , Abruzzo - ITA | B 42

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 | B 56

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.

white wine

PINOT GRIGIO Cesari delle Venezie DOC, Veneto - ITA | B 40

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.

★ SAUVIGNON BLANC Marlborough - NZ - Peter Eva's Signature | B 40

Crisp white with vibrant citrus, tropical fruit, and fresh herb notes. Pairs well with seafood, goat cheese, and light pasta dishes.

CHARDONNAY Jacoipin Artis, Adelaide - SA | B 44

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 | B 56

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

PINOT NERO Due Torre IGT, Veneto - ITA | B 40

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

MONTEPULCIANO D'ABRUZZO Abruzzo - ITA | B 46

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 | B 46

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 | B 46

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 | B 42

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 | B 46

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 | B 48

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.

★ CABERNET SAUVIGNON Barossa Valley AUS - Peter Eva Signature | B 42

A bold red with notes of blackcurrant, plum, and oak. Pairs well with our Veal Marsala, Meatlover pizza, Arancino mushroom and Spaghetti aglio, olio e peperoncino

PRIMITIVO Zenko di Manduria, Puglia - ITA | B 48

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.