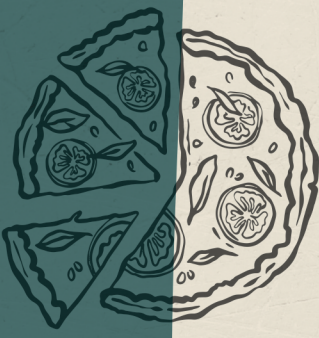




ITALIAN EATERY PIZZAIOLI

EST. 2022

STARTERS

MUFFOLETTA | 8.25

melted provolone cheese, garlic & fennel salame, sourdough crostino, tangy olive salad

CALAMARI | 9.45

crispy flour coated squid, roasted garlic aioli, fresh lemon

FONDUTA | 9.95

terracotta baked taleggio cheese, caramelised red onions, long ferment focaccia

LOMBARDINA | 8.25

pickled salad of radicchio, roasted pumpkin puree, walnuts, balsamic poached pear

CULATELLO | 9.25

18 months dry aged of cobble lane's finest parma ham, roasted garlic aioli, pane carasau

BRUSCHETTA | 10.95

marinated white crab meat, olive salad, rustic sourdough, salsa verde

OLIVE & PANE | 8.45

marinated italian olives, served with garlic & herb pizza bread, marinara sauce

PASTA

PIZZAIOLI'S LASAGNE | 17.25

egg-pasta layered of traditional beef ragu, bechamel and parmesan cream, warm focaccia bread

CARBONARA | 16.25

rigatoni, pan-fried guanciale (dry aged pork cheek), egg yolk & pecorino cheese emulsion, black pepper

SPERLONGA | 19.95

pappardelle, marinated white crab meat, sauteed calamari, puttanesca sauce, fresh dill

ALBERTONE | 17.95

rigatoni al forno, vodka sauce, n'duja sausage, grated parmesan

SPACCANAPOLI | 16.25

spaghetti, parsley & garlic soffritto, capers, plum tomatoes, stracciatella cheese, pangrattato

GLUTEN FREE PASTA CAN BE SUBSTITUTED ON REQUEST



SOURDOUGH PINSA

REGINA MARGHERITA | 13.95

tomato base, mozzarella, grated parmesan, fresh basil

PIZZAIOLA | 16.25

tomato base, mozzarella, slow cooked garlic chicken breast, pepperoni salame, chilli oil

APE 50 | 16.45

tomato base, mozzarella, ventricina salame, n'duja sausage, chilli hot honey

UAGLIONE | 16.25

tomato base, marinated olives, anchovies, stracciatella cheese, oregano

BOLGHERI | 16.45

tomato base, mozzarella, roasted fennel sausage, wild mushrooms, grated parmesan

TROPEA | 14.95

tomato base, mozzarella, roasted red onions, sundried tomato, fresh basil

CARMELA | 16.45

tomato base, provolone cheese, wild mushrooms, finocchiona salame

DIPS | 2.25

roasted garlic mayo, hot chilli mayo, garlic & herb marinara

GLUTEN FREE PINSA CAN BE SUBSTITUTED ON REQUEST

OTHERS

RISOTTO | 16.95

roasted seasonal pumpkin, spiced pear, walnuts, taleggio cheese, arborio rice

SOLE MEUNIERE | 24.45

oven baked whole lemon sole, brown butter and caper sauce, served with crispy potatoes, roasted garlic aioli, fresh dill

SPEZZATINO | 19.95

braised shoulder of beef, butter mashed potato, sauteed long-stem broccoli, salsa verde

SIDES

FOCACCIA | 4.25

long ferment focaccia, sea salt, extra virgin olive oil

FRIES | 4.25

skin-on fries, sea salt

OLIVES | 4.95

marinated italian mixed olives, pickled caperberries

PATATE | 5.25

crispy potatoes, roasted garlic aioli, grated parmesan

RUCOLA | 5.95

rocket leaves & red onion salad, grated parmesan, aged balsamic dressing

BROCCOLI | 6.25

sauteed garlic long-stem broccoli, chilli oil, lemon pangrattato

