



LA BELLA VITA \$62^{PP}

- WOOD-FIRE GARLIC PIZZA OR FOCACCIA
- YOUR CHOICE OF 3 SHARING PASTA
- YOUR CHOICE OF 3 SHARING PIZZA
- NON-ALCOHOLIC BEVERAGES

PASTA

LAMB CASERECCE with slow cook lamb ragu

GNOCCHI DI PATATE with traditional napoletana sugo & basil

RIGATONI NORCINA with pork sausage, pecorino, truffle, white wine & crème

PACCHERI ALLA MARINARA with fresh seafood, cherry tomato, white wine, tomato

RISOTTO PORCINI carnaroli, Italian porcini mushroom & cream

ALL'ASSASSINA linguine tossed with prawns, white wine, cherry tomato

PIZZE

MARGHERITA tomato, fiordilatte mozzarella, extra virgin olive oil, basil

MARINARA tomato, anchovies, olives, oregano

4 STAGIONI tomato, fiordilatte mozzarella, prosciutto cotto, mushrooms, olives, artichokes

CALABRESE tomato, fiordilatte mozzarella, spicy salame, 'nduja

SICILIANA tomato, fiordilatte mozzarella, fried eggplant, stracciatella, ricotta salata, confit cherry tomato

MORTAZZA fiordilatte mozzarella, mortadella, pistachio e burrata

PETRINI tomato, fiordilatte mozzarella, italian sausages, mushroom truffle oil

ROMANA porchetta, fiordilatte mozzarella, roasted potatoes, provola

PROSCIUTTO E BURRATA tomato, prosciutto e burrata

CALZONE CLASSICO prosciutto cotto, fiordilatte mozzarella & tomato

CALZONE ROMANO porchetta, fiordilatte mozzarella, tomato, parmigiano, provola, chilli

CALZONE AL CRUDO fiordilatte mozzarella, prosciutto crudo

PANOZZO PROSCIUTTO prosciutto, burrata, rocket

PANOZZO SALAME fiordilatte mozzarella, salame, rocket

PANOZZO MORTADELLA mortadella, burrata

137 MARION ST LEICHHARDT • PH (02) 9560 1349

BREAKFAST & BRUNCH MON TO FRI 6AM ~ 12PM | SAT & SUN 7AM ~ 12PM

LUNCH FRI & SAT 12PM ~ 3PM

DINNER TUE, WED, THURS 5:30PM ~ 9PM

DINNER FRI & SAT 5:30PM ~ 9:30PM





LA DOLCE VITA \$72^{PP}

- WOOD-FIRE GARLIC PIZZA OR FOCACCIA
- YOUR CHOICE OF 3 SHARING PASTA
- YOUR CHOICE OF 3 SHARING PIZZA
- 3 DESSERTS
- NON-ALCOHOLIC BEVERAGES

PASTA

LAMB CASERECCE with slow cook lamb ragu

GNOCCHI DI PATATE with traditional napoletana sugo & basil

RIGATONI NORCINA with pork sausage, pecorino, truffle, white wine & crème

PACCHERI ALLA MARINARA with fresh seafood, cherry tomato, white wine, tomato

RISOTTO PORCINI carnaroli, Italian porcini mushroom & cream

ALL'ASSASSINA linguine tossed with prawns, white wine, cherry tomato

PIZZE

MARGHERITA tomato, fiordilatte mozzarella, extra virgin olive oil, basil

MARINARA tomato, anchovies, olives, oregano

4 STAGIONI tomato, fiordilatte mozzarella, prosciutto cotto, mushrooms, olives, artichokes

CALABRESE tomato, fiordilatte mozzarella, spicy salame, 'nduja

SICILIANA tomato, fiordilatte mozzarella, fried eggplant, stracciatella, ricotta salata, confit cherry tomato

MORTAZZA fiordilatte mozzarella, mortadella, pistachio e burrata

PETRINI tomato, fiordilatte mozzarella, italian sausages, mushroom truffle oil

ROMANA porchetta, fiordilatte mozzarella, roasted potatoes, provola

PROSCIUTTO E BURRATA tomato, prosciutto e burrata

CALZONE CLASSICO prosciutto cotto, fiordilatte mozzarella & tomato

CALZONE ROMANO porchetta, fiordilatte mozzarella, tomato, parmigiano, provola, chilli

CALZONE AL CRUDO fiordilatte mozzarella, prosciutto crudo

PANOZZO PROSCIUTTO prosciutto, burrata, rocket

PANOZZO SALAME fiordilatte mozzarella, salame, rocket

PANOZZO MORTADELLA mortadella, burrata

DESSERT

NONNA'S TIRAMISU AL CAFFE classic tiramisu with egg white, mascarpone & Italian coffee

CHOCOLATE SEMIFREDDO with hazelnut praline

CANNOLI ricotta cannoli

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MENU UPGRADES

ENTREE UPGRADES

CALAMARI PLATTER lightly floured with lemon & aoli	\$9PP
ASSORTED ANTIPASTO selection of cured meats & marinated delicacies with cheeses	\$12PP
MUSSELS garlic white wine & tomato	\$9PP
BUTTERFLY GREEN KING PRAWNS oven baked with garlic chilli & parsley (2 PER PERSON)	\$14PP
OCTOPUS PLATTER fremantle grilled octopus with garlic, chilli, oregano & evoo	\$10PP
GARLIC PRAWNS prawns tossed in garlic, chilli & evoo served with warm bread	\$10PP
ARANCINI DI CARNE sicilian arancini with bolognese ragu & mozzarella	\$6PP
SICILIAN GREEN OLIVES marinated & served with warm bread & evoo	\$4PP
BRUSCHETTA tomato & onion bruschetta with garlic, basil & evoo	\$6PP
WALNUT & PEAR SALAD rocket, toasted walnut & pear salad with dressing	\$6PP
GARDEN SALAD classic garden salad	\$4PP
HOT CHIPS	\$5PP
HOMEMADE FOCACCIA	\$3PP

MAIN UPGRADES

SALTIMBOCCA ALLA ROMANA (VEAL OR CHICKEN) panfried veal or chicken in white wine sugo with prosciutto & sage	\$25PP
FILETTO DI BARRAMUNDI panfried baby barramundi fillet, lemon & salad	\$25PP
TAGLIATA DI MANZO 300gr scotch fillet, rocket, shaved parmesan cheese & balsamic	\$32PP
PARMIGIANA DI MELANZANE fried eggplant, fiordilatte mozzarella, tomato sugo, parmigiano reggiano & basil	\$18PP
PORK BELLY OR PORCHETTA slow-cooked, seasoned pork belly <i>CHOOSE BETWEEN OUR TENDER ROLLED PORCHETTA OR CRISPY CRACKLING PORK BELLY</i>	\$24PP

DESSERT UPGRADES

NONNA'S TIRAMISU AL CAFFE classic tiramisu with egg white, mascarpone & Italian coffee	8PP
PASSION FRUIT PANNACOTTA vanilla pannacotta with fresh passionfruit	8PP
CANNOLI ricotta cannoli	8PP

ALCOHOLIC BEVERAGES (4HRS) UPGRADES

IMPORTED BOTTLED BEER, BOTTLED RED & WHITE WINES, ITALIAN PROSECCO	\$30 PER ADULT
SELECTION OF MORENA COFFEE & HERBAL TEAS	\$5PP
ALL PACKAGES INCLUDE NON-ALCOHOLIC BEVERAGES CONSISTING OF SOFT DRINKS & MINERAL WATER	

NOTE: All prices include 10% GST | Minimum spend applies for private functions | 10% surcharge on Sundays or Public Holidays
Menu subject to seasonal produce | \$3pp corkage per person | \$3pp cakeage - served as platters

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