

SHOP 225

FOOD FOR EVERYONE

Food is at the heart of bringing people together. At SHOP225, we offer a relaxed and welcoming experience, inspired by the feeling of Nonna's home.

Our menu celebrates **traditional Italian** cuisine, **gluten-free** (certified), **vegetarian**, **vegan**, and **halal** options available upon request.

Our philosophy is simple: **respect the ingredient**. Inspired by the slow food movement, we source from trusted producers, focusing on natural, seasonal, and local products wherever possible.

Kindly note: seating time is limited to 1.5 hours

SPECIALS



LEGENDA

VGO - Vegan option, prepared with vegan cheese and plant-based ingredients

VO - Vegetarian option, meat replaced with plant-based alternatives

HO - Halal option, prepared using halal-compliant ingredients and procedures

GFO - Gluten-free option, accredited by Coeliac Australia, with approved ingredients and processes

STUZZICHINI

PATATINE FRITTE VGO VO GFO HO House-made chips served with mayo and ketchup	16
GNOCCHI CHIPS VGO VO GFO HO House-made fried gnocchi served with mayo	16
POLENTA CHIPS VGO VO GFO HO Crispy house-made polenta served with gorgonzola fondue	18
CALAMARI FRITTI GFO HO Lightly fried calamari served with mixed salad and mayo	25
FOCACCIA VGO VO GFO HO Garlic and cheese	20
BRUSCHETTA VGO VO GFO HO House-made pizza bread served with tomato, garlic, salt and basil (2 slices)	18
ARANCINI ZUCCA E PROVOLA VGO VO GFO HO House-made traditional sicilian rice balls served with pumpkin purée and smoked scamorza	20
POLPETTE VGO VO GFO HO House-made polpette made from mince meat, garlic, parsley, parmigiano reggiano and served with nonna's napoli sauce	22
CAPRESE BURRATA VO GFO HO Burrata cheese served with cherry tomatoes, basil & evoo	22
INSALATA RUCOLA VGO VO GFO HO Roquette, walnuts, shaved parmigiano reggiano and honey dressing (add prawns or calamari +6 - add burrata +6)	18
INSALATA MISTA VGO VO GFO HO Mixed salad, cherry tomatoes and balsamic (add prawns or calamari +6 - add burrata +6)	18

As a general rule the last table of the night will be asked to help with the dishes and general clean up, thank you for your help | we will reserve the right to refuse dessert if you have not finished your dinner, Nonna's rules!
We are open most public holidays, a 15% surcharge will apply | all credit cards accepted with a surcharge from a third party | cakeage \$2.5 pp | A 10% surcharge will apply on Sundays
Allergen disclaimer: Peanuts and tree nuts are handled on the premises, in addition to other allergens. We take every effort to avoid cross-contamination and minimise risk through having specified processes in place in our kitchen and prep areas. Therefore we cannot guarantee that your request will be entirely free from traces or higher amounts of allergens, with exception of gluten. Our Gluten free menu, ingredients, and processes have been reviewed and accredited by Coeliac Australia. We accept no responsibility or liability for any adverse events arising from any of our food consumed in the restaurant or at home.



PIZZE

- 2807 VGO VO GFO HO** 33
Fior di latte, mushroom cream, pork sausage, porcini, parsley & parmigiano reggiano, finished with truffle oil
- PIERRE MISTAKE GFO HO** 30
Pomodoro, fior di latte, prosciutto di parma dop, fresh lime & basil (add roquette +3 | add parmigiano reggiano +4)
- WAGYU PROSCIUTTO GFO HO** 31
Fior di latte, medley tomatoes, wagyu bresaola, basil & parmigiano reggiano (pick either bresaola or prosciutto di parma | add fresh bufala +6)
- FROM NONNA'S GARDEN VGO VO GFO HO** 28
Roman style (thin & crunchy) base, pomodoro stracotto, eggplant, zucchini, onion, basil & parmigiano reggiano
- ZIO PINO VGO VO GFO HO** 29
Fior di latte, mushrooms, parmigiano reggiano, parsley & truffle oil (add guanciale +5)
- MARGHERITA VGO VO GFO HO** 25
Pomodoro, fior di latte, basil & evoo (add fresh bufala +6)
- CAPRICCIOSA 2.0 VGO VO GFO HO** 32
Pomodoro, fior di latte, mushrooms, ham, capsicum & olives (add anchovies +3)
- SCOTTA CULO VGO VO GFO HO** 30
Pomodoro, fior di latte, salame, n'duja, onion & olives (add capsicum +3)
- QUATTRO FORMAGGI VGO VO GFO HO** 31
Fior di latte, gorgonzola dop, scamorza & parmigiano reggiano (add honey +2 | add nuts +3)
- THE BUTCHER'S WIFE GFO** 31
Fior di latte, sicilian sausage, roasted potato & rosemary (add porcini mushrooms +5)
- MARINARA SBAGLIATA 2.0 VGO VO GFO HO** 28
Roman style (thin & crunchy) base, fior di latte, medley tomatoes, olives, capers & sun-dried tomato (add anchovies +3)
- GAMBERI 2.0 GFO HO** 31
Pomodoro, fior di latte, garlic and chilli prawns & roquette (add guanciale +5)
- DON'T TELL THE ITALIANS VGO VO GFO HO** 31
Fior di latte, scamorza, prosciutto di parma, pineapple & balsamic glaze (add roquette +3)

PASTE

- RIGATONI AL RAGU DI AGNELLO GFO HO** 37
Rigatoni served with slow-cooked lamb ragù, finished with parmigiano reggiano
- LINGUINE GAMBERI & N'DUJA GFO HO** 36
Linguine served with prawns, cherry tomatoes, zucchini cream, n'duja & chilli
- LINGUINE PESCATORA GFO HO** 42
Linguine served with clams, prawns, calamari, napoli sauce, garlic, bisque & parsley
- RIGATONI AL FORMAGGIO VGO VO GFO HO** 31
Rigatoni served with gorgonzola sauce, finished with crispy sage
- FETTUCCINE NORCINA VGO GFO VO HO** 36
House-made fettuccine served with sausage, mushrooms, cream & parmigiano reggiano (add truffle oil +3)
- LINGUINE ALLA CARBONARA GFO** 35
Linguine served with egg yolk, crispy guanciale, black pepper & parmigiano reggiano
- LASAGNA VGO VO HO** 31
Layers of pasta served with house-made Nonna's bolognese & béchamel
- GNOCCHI ALLA BOLOGNESE VGO VO GFO** 32
House-made gnocchi served with slow-cooked nonna's bolognese
- GNOCCHI BROCCOLI VGO VO GFO HO** 31
House-made gnocchi served with broccoli pesto, garlic, pine nuts & parmigiano reggiano

DIETARY OPTIONS

CAVATELLI GF pasta +4 | House-made GF GNOCCHI +5
HOUSE-MADE PASTA OPTIONS (not gf) +4

ROMAN BASE (thin & crunchy) +1 | House-made GLUTEN FREE PIZZA +5

MODIFY YOUR PIZZA:

Extra bread (gf or not+2) - add pomodoro +1 - add mozzarella +3
add any vegetable +3 - add speciality cheeses +4 - add salumi +5
add prosciutto, prawns, bufala or burrata cheese +6



Please advise our staff of any dietary requirements or allergies at the time of ordering, thank you

