

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

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

SPECIALS



STUZZICHINI

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

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) (I)	
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 (I)	
LINGUINE PESCATORA GFO HO	42
Linguine served with clams, prawns, calamari, napoli sauce, garlic, bisque & parsley (M)	
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

