



Antipasti - Starters

Garlic Pizza Crust / Herbs Pizza Crust Olive oil and garlic / olive oil, oregano, basil, Parmesan cheese.	12
Bruschette Toasted wood-fire bread with fresh olive oil, cherry tomatoes, garlic, + chefs choice	14
Scugnizzi Deep-fried pizza dough fingers with cherry tomatoes, olive oil, origan, garlic, basil and chilli	14
Mozzarella di Bufala Impanata Crumbed fried Buffalo Mozzarella	18
Calamari fritti Floured calamari fried with a side of seasonal salad	18
Polpo all'insalata Fresh octopus salad with olive oil and lemon dressing	19
Caprese Salad Buffalo Mozzarella and tomatoes salad, with olive oil, basil and seasoning	20
Burrata e Prosciutto Two Fresh Burrata (delicious creamy-heart mozzarella) with Prosciutto di Parma	25
Affettato all'italiana A mix of Italian cured meats and cheeses with grilled vegetables	28
Mozzarella di Bufala Dop (500gr) con Prosciutto San Daniele Fresh Buffalo mozzarella (500gr) served with San Daniele Prosciutto	39

Insalate - Salads

Garden Salad Lettuce, tomatoes, onions, cucumber and green olives, balsamic vinegar, extra-virgin olive oil	14
Rucola, Pachino e Parmigiano Rocket, cherry tomatoes, Parmesan cheese, extra-virgin olive oil	15
Rucola e Pere Rocket, fresh pears, walnuts, extra-virgin olive oil, balsamic dressing	15
Tonno Tuna, lettuce, tomatoes, olives, onions, green olives, extra-virgin olive oil, lemon	15

Le nostra Pizza - Our Pizza

We are very proud to serve you the perfect Pizza Napoletana, made by our experienced Neapolitan Pizzaioli using the traditional method that makes it so special and famous all over the world. It means fresh dough prepared two days in advance for the perfect leavening, only the best flours and ingredients for the base and the toppings, and always freshly made mozzarella. The pizzas cook to perfection in our unique wood-fired oven, built in Napoli and shipped all the way to Manly for us. This will make your pizza feel and taste completely different to all other pizzas cooked outside of Napoli. We really hope you will love it as much as we do!

“Naples is the birthplace of pizza as we know it, or don’t: The TRUE Neapolitan crust, blistered in wood-fired oven, is softer and floppier than what most of the world knows. It’s puffy, leopard-spotted, light-as-a-cloud rim hugs layers of sweet local tomatoes and divinely melty mozzarella.”

Daniel Young – CN Traveler

Lavorazione a pietra - Stone ground flour

We use additive-free and all-natural flours that are slowly milled for optimal water absorption and superior yield for all of our pizzas. You can now order some of our pizzas in a special *Stone Ground flour* option rather than the traditional “OO” flour.

With this method, grains are gently milled, being ground slowly between two stones without reaching high temperatures. This kind of milling retains a much bigger amount of vitamins and nutrients that are present in two parts of the grain, the bran and the germ. For this reason, stone ground flours are rich in fibres, proteins and vitamins that are vital in maintaining a healthy digestive system together with B and E vitamins and fatty acids that are necessary for healthy brain function.

This process requires more time and effort from the producers so it comes at a much higher price for us, which results in a little difference in price for your pizza (additional 3\$).

Gluten free

Pizzas can be ordered on gluten-free base. Please note that we cannot guarantee that dishes will be 100% gluten-free as all pizzas are prepared in the same environment.

Traditional, half meter and one meter size
Stone ground flour option: + 3\$



Marinara - SGF option (+3\$) Tomato base, oregano and garlic	18	44	85
Margherita - SGF option (+3\$) Tomato base, fior di latte cheese, basil and olive oil	20	44	85
Giallo e Mozzarella - SGF option (+3\$) Yellow cherry tomatoes, fior di latte cheese, "Ricotta salata" cheese, basil and olive oil	23	44	85
Capricciosa Tomato base, fior di latte cheese, ham, salame, mushrooms, artichokes, basil and olives	24	44	85
Napoletana - SGF option (+3\$) Tomato base, fior di latte cheese, oregano, anchovies, olives, capers, olive oil and basil	23	44	85
Diavola - SGF option (+3\$) Tomato base, fior di latte cheese, salame, chilli, olive oil and basil	24	44	85
Boscaiola Italian sausage, fior di latte cheese, mushrooms, zucchini and olive oil	24	44	85
Siciliana - SGF option (+3\$) Tomato base, fior di latte cheese, eggplant, olive oil and basil	22	44	85
Chef Cream, ham, fior di latte cheese, mushrooms and basil	24	44	85
Filetto - SGF option (+3\$) Cherry tomatoes, fior di latte cheese, olive oil and basil	21	44	85
Lasagna Tomato base, fior di latte cheese, ricotta cheese, ham, salame, black pepper, olive oil, basil	24	44	85
Quattro Stagioni 4 flavours pizza! Tomato base, fior di latte, ham, salame, artichokes, mushrooms, basil	24	44	85
Ortolana - SGF option (+3\$) Eggplants, zucchini, capsicums, yellow cherry tomatoes, mozzarella, olive oil, basil, oregano	25	44	85
Calzone Classico Folded pizza, fior di latte cheese, ricotta, ham, salame, tomato base, pepper, olive oil, basil	25	-	-
Calzone Bianco Folded pizza with fior di latte cheese, ricotta, ham, tomato base, basil	25	-	-
Quattro Formaggi Swiss cheese, Gorgonzola cheese, Parmesan cheese, cream, fior di latte cheese and basil	24	44	85
Salsicce e Friarielli Italian sausage, fior di latte cheese, friarielli (Neapolitan broccoli)	25	44	85
Contadina Pancetta (pork belly), wood-fire baked potatoes and fior di latte cheese	25	44	85
Regina - SGF option (+3\$) Cherry tomatoes, fior di latte cheese, prosciutto di Parma, rocket, Parmesan cheese, olive oil, basil	26	44	85
Mezzaluna Half pizza is stuffed with ricotta cheese, mushrooms and black pepper, the rest is Margherita	24	-	-
Porcini Porcini mushrooms, Italian sausage, fior di latte cheese, truffle sauce, basil and olive oil	27	44	85

Marechiaro Prawns, tomato base, fior di latte cheese, cherry tomatoes, oregano, garlic, olive oil, rocket	26	44	85
Pizza Fritta - Mozzarella e pomodoro Deep fried pizza - fior di latte cheese and tomato base	21	-	-
Pizza Fritta - Ricotta Deep fried pizza - Ricotta cheese, ham, mozzarella, tomatoes and pepper	24	-	-
Pizze Speciali!			
Tre Gusti 3 flavours pizza: Prosciutto, Parmesan cheese, yellow cherry tomatoes, rocket, ricotta cheese, salame, tomato sauce, mozzarella and basil			27
Totò Ricotta stuffed edge, Italian sausage, cherry tomatoes, fior di latte cheese, basil and olive oil			28
Stella (Star) 5 flavours pizza! Fior di latte and salame, ricotta cheese and ham, capsicum and mozzarella, eggplants and cherry tomatoes, Italian sausage and mushrooms. The 5 sides are folded as mini-calzoni			29
Cornetto Folded pizza: Porcini mushrooms, Scamorza cheese, Gorgonzola cheese with San Daniele Prosciutto and rocket on the side.			34
Fiore 4 flavours pizza! Artichokes and fior di latte cheese, eggplants and fior di latte cheese, ham and ricotta cheese, salame and mushrooms and fior di latte cheese. Buffalo mozzarella and Italian prosciutto in the middle			39
Stella di Mare (Sea Star) Prawns, calamari, clams, mussels, cherry tomatoes, parlsey. The 5 sides are folded as mini-calzoni			45
Pasta and Mains			
Gnocchi alla Sorrentina Traditional Gnocchi with fresh tomatoes and mozzarella			23
Spaghetti alla Bolognese Zio Vincenzo's traditional recipe			25
Lasagna Napoletana Sheets of pasta layered with Napolitaine sauce, ricotta cheese and meatballs			26
Fettuccine alla Boscaiola Home-made fettuccine with cream, Italian sausage and mixed mushrooms			26
Linguine Mare Octopus, Calamari, Prawns, Vongole, Napoletana sauce			28
Scaloppina Veal in white wine or lemon or mushrooms sauce with seasonal vegetables			29
Pesce del giorno Fish of the day served with chips and salad			29
Filetto Eye Fillet with demi glace or black pepper sauce and vegetables			34
Dolci Please ask the waiters for the fresh house-made desserts of the day			

Red Wines

Rosso della Casa - House red wine	9	-
Montepulciano d'Abruzzo - Levantino	-	29
Martina Franca – Puglia (Italy) Rich ruby red with purplish highlights, intensely fruity nose with black cherry and wild berries nuances.		
Merlot - Sangiovese - Castello Banfi	9	31
Poggio alle Mura, Montalcino (Siena) – Toscana (Italy) An innovative blend with typical Tuscan character. Aged in French oaks for two months, it's fresh and full bodied.		
Shiraz, Cabernet Sauvignon - Thistle Hill - ORGANIC, VEGAN	9	32
Mudgee – NSW (Australia) A lively deep purple wine with a complex nose of spicy bright ripe cherry, stewed plums, sweet chocolate oak and a hint of violet and mint. Medium bodied with light grippy tannins and long finish.		
Chianti Classico Docg - Campoluce - ORGANICO	10	36
Chianti – Toscana (Italy) Fresh white flowers, pepper and mocha aromas. Basil balsam and black cherry flavours, linger on the palate. Smooth tannins finish.		
Cabernet Sauvignon - Lou Miranda Estate	11	38
Barossa Valley – SA (Australia) Beautifully balanced, this wine is loaded with blackcurrant, plum and earthy flavours. Soft vanilla oak complements lingering spices and a generous finish.		
Rosso Picerno Dop - Costadoro - BIOLOGICO, VEGANO	-	39
San Benedetto del Tronto - Marche (Italy) Produced from selected Montepulciano and Sangiovese grapes. It combines taste, body and character of red wines with plenty of aroma captivating the senses. Its ruby red colour matches perfectly with the most refined dishes of the Mediterranean cuisine.		
Negramaro - Vigneti del Salento	11	41
Manduria – Puglia (Italy) Ruby red with purple hues. This wine is intense with notes of black berries. Medium body, velvet with good balance.		
Sangiovese - Di Lusso	11	45
Mudgee – NSW (Australia) Sangiovese has been produced in Mudgee for over 30 years. It is light ruby red in colour, quite aromatic, with lifted cherry alongside the typical savoury aromas of thyme, rosemary and aniseed. Sangiovese is well known as a wine for simple meats, whether by way of a lamb cutlet or red sauce pasta like Bolognese.		
Pinot Noir - Joss Bay	12	45
Central Otago (New Zealand) Situated on the alluvial banks of the Clutha River, the wine makers incorporate organic and sustainable farming practices to aid soil health and to express the purest of fruit. Deeply coloured with purple hues, the nose releases fresh red cherry fruits with spicy overtones. On the palate, the wine is elegant and refined with intense red fruit – well ripened with fine tannins and good acidity to match with a range of foods. A long fruit filled finish.		
Shiraz - Lerida Estate	11	46
Manakuta ACT – Australia A classic cool climate Shiraz from the hills surrounding Canberra, which offers warm dark berry, plum and spice aromas with a surprisingly generous, soft palate. The flavours are complex and refined, berries and a little pepper, with a long, soft tannin finish		
Lacrima di Morro d'Alba – Lucchetti – CHILLED RED WINE	12	54
Morro d'Alba (An) - Marche (Italy) A wildly fragrant nose of lavender and dried rose petal sets the scene for a juicy, light-bodied palate bursting with strawberries, peppercorn, perky acidity and savoury, tea-like tannins with a dusting of dried bay leaf to finish. Frisky, exotic and utterly unique		
Nerello Mascalese - Nero D'Avola Doc - Cellaro	12	56
Sambuca di Sicilia - Sicilia (Italy) Nerello Mascalese is the uniquely aromatic grape that makes up the main part of Etna red wines. Deep ruby red, the aroma is full of red fruits and hints of spice, with a pleasant balsamic note. It matches perfectly with cured meats and aged cheese and rich dishes made with red meats like a Lasagna.		
Brunello di Montalcino Docg 2009 - Castello Banfi	-	88
Poggio alle Mura, Montalcino (Siena) - Toscana (Italy) This Brunello di Montalcino is obtained from clones of Sangiovese selected after 20 years of research on this unique grape, aged in French Oak barrels and in Slavonian barrels. The most aristocratic combination of Montalcino tradition.		

White Wines

Bianco della Casa - House white wine	9	-
Bianco Toscana - Tenute del Cerro	-	29
Acquaviva(Si) – Toscana (Italy) Trebiano 80%, Chardonnay 20% - Delicate and fruity aroma with notes of golden apple, white plum and banana. Medium concentration with a pleasant acidulous sensation that facilitates drinking.		
Falerio Le Ginestre Dop – Costadoro – BIOLOGICO, VEGANO	10	35
San Benedetto del Tronto - Marche (Italy) Produced from carefully selected Trebbiano, Passerina and Pecorino grapes and a careful cold vinification process. It is delicately scented with a soft taste. It is excellent as an aperitif and with delicate and light Mediterranean dishes		
Chardonnay Lama di Pietra - Diomede	10	38
Canosa di Puglia – Puglia (Italy) This is a bright, lighter-bodied wine that shows lots of tropicals and grapefruits on the nose. The palate is slaty and frisky, with bright acidity, and a decent, yellow citrus finish. It would be great with prawn or seafood linguine.		
Sauvignon Blanc - Joss Bay	11	45
Marlborough (New Zealand) Time in oak during the fermentation and further time aging on lees in barrels transform this wine, replacing the zingy goosberry with asparagus, passionfruit, green herbs and grass. More texture and palate weight make this lovely wine great for a meaty white fish dish.		
Bianco Terre Siciliane - Lauria - ORGANICO	-	45
Alcamo (Ag) – Sicilia (Italy) In its name is the colour of the white lands of which it “grows”, alienated and wavy stretch of calcareous soil where the Catarratto vine thrives, amongst the most typical and mainly used in Sicily. To these grapes, a touch of Zibibbo is approached with intelligence and discretion to the FontaneBianche wine. If the Catarratto, son of poor and calcareous soils leads to a subtle wine, with a slight hint of bitter almond, the touch of Zibibbo slightly sweetens it and makes it delicate. The result is fresh and light.		
Pecorino Superiore Abruzzo Dop – Pietramore - BIODINAMICO	11	46
Chieti - Marche (Italy) A full-bodied wine with excellent structure in its balance and harmony. Intense and persistent on the nose		
Pinot Grigio - Di Lusso	11	49
Mudgee - NSW (Australia) Pinot Grigio is one of Italy's most widely planted varieties and best known white wine styles. The grey colour reference in the name is a reflection of the skin colour at harvest which turns from bright green to a dull mauve-grey.. A wine with refreshing citrus and pineapple flavours and crisp, food-friendly acidity.		
Fiano di Avellino Docg - Feudi di san Gregorio	12	54
Avellino - Campania (Italy) From the Sorbo Serpico region in Campania, this is a great example of the Fiano di Avellino varietal. Spicy perfumes of fresh flowers such as Camomile along with picked fruits in the nose while it's soft and balanced in the palate by its freshness and minerality.		

Rose Wines

Pinot Rose - Lake George	10	38
Manuka ACT – Australia Wild strawberries, cherries and roses perfumes, wound tightly into a ball of natural fruit acids. The finish is clean, fresh and juicy with a crisp and very clean dry finish.		
Lacrimarosa Igt - Mastroberardino	11	43
Pompei (Na) – Campania (Italy) The Mastroberardino Lacrimarosa rose wine comes from the late ripening of Aglianico grape. Lovely pink with a delicate fruity bouquet with notes of white peach, strawberries and raspberry.		

Prosecco & Moscato

Prosecco Conte Loredan Gasparini Docg - Colli Asolani	9	38
Venegazzù (Tv) - Veneto (Italy) This vine's variety is the most traditional reality in the territory of Asolo. The grapes that grow on mineral soil give the product a definitely structural character which makes it unique and unmistakable as to its other types.		
Prosecco Franciacorta Extra Brut Docg - Le Marchesine	-	45
Passiran (Bs) - Lombardia (Italy) A "Zero Dosage" wine made without the addition of the wine/sugar mixture used in sparkling styles, Champagne included, whose secondary fermentation occurs in bottle. The resultant Extra Brut style is the driest amongst the Franciacorta stylistic hierarchy		
Moscato D'Asti Docg - Malgrà	9	36
Mombaruzzo (Asti) - Piemonte (Italy) This sweet wine is the dessert wine par excellence. Straw-yellow of varying intensity, it has an intensely fruit nose which is aromatic and very persistent. The sweet flavour is beautifully balanced with the low alcohol (5% vol) and the never high acidity gives the product an appealing freshness.		

Beers

Peroni Nastro Azzurro Draught (5.1%)	8.5
Peroni Nastro Azzurro is brewed to the authentic Italian recipe originating in Italy in the 19th century from the finest spring planted barley malts, has a unique balanced taste with a delicate aroma arising from the hops of the most exclusive varieties.	
Peroni Nastro Azzurro Light (3.5%)	8
Menabrea Pale Lager (4.8%)	8.5
Complex malty, hoppy taste, fruity and floral aroma. This beer is very well balanced giving a constant and refined flavour	
Moretti Lager (4.6%)	8.5
Moretti's production process has remained almost unchanged since 1859! This beer is perfect for simple dishes such as pasta, pizza, risotto and meat or cheese dishes.	
Celia (4.5%) - ORGANIC, GLUTNE FREE	8.5
Celia is only 136kcal and brewed from just three locally sourced ingredients, in the heart of the world's most famous hop region: Organic Barley Malt, Organized Saaz Hops and Water from the Žatec foothills in Czech Republic	
4 Pines Beers	
This brewery, founded here in Manly, produces handcrafted naturally brewed multiple award winning beers. No artificial ingredients, flavours, additives or preservative, just love for the beer and genuine ingredients.	
4 Pines - Kolsch (4.6%)	8.5
Aromas of lemon and lime, a light malty palate finishing crisp and clean with hints of spice and citrus	
4 Pines - Pale Ale (5.1%)	8.5
Deep ruby amber appearance, aromas of pine and grapefruit. Full bodied malty flavours with a tight and bitter finish	
Nomad – Freshie Salt and Pepper (5.2%)	8.5
Inspired by our local beach - Brewed with sea water harvested from our local Freshwater beach. At Nomad we tried to get as close as possible to traditional Gose as far as malts, yeast and salt dosage and we obviously gave it our very own Nomad character adding sea water and Tasmanian pepper berries.	

Italian Craft Beers.

Mastri Birrai Umbri – Gold (5.0% - 375ml)	14
Gualdo Cattaneo (Pg) – Umbria (Italy) Crafted according to Selection 19 recipe from the choice of the best Italian spelt and the finest Italian malts. Golden and cloudy in appearance, rich aroma hints of lemon blossom and summer fruit. The delicate flavour of the spelt is accompanied by herbaceous notes from the hops which our master brewers have expertly selected for you.	
Mastri Birrai Umbri – Red (5.6% - 375ml)	14
Gualdo Cattaneo (Pg) – Umbria (Italy) Crafted according to Selection 28 recipe using the time-honored fermentation technique and superior raw materials. Rosted specially malts result in a characteristic deep copper hue. Its captivating aroma is dominated by the complexity of noble hops that evolve into elegant notes of caramel and orange peel. Smooth body and balanced flavour.	

Cider

Pressman's Apple cider	300ml	8
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Soft Drinks

Sparkling mineral water - Lete	750ml	7
Still water - Panna	1000ml	7
Coke / Coke Zero	330ml	4
Fanta	330ml	4
Sprite	330ml	4
Lift lemon squash	330ml	4
Chinotto	330ml	4
Ginger Ale	330ml	4
Lemon, Lime and Bitters	330ml	4
Fruit Juices: Apple, Orange, Pineapple	330ml	4

Cocktails & Spirits

Aperol Spritz		12
Mimosa (Prosecco and orange)		9
Apricot Bellini (Prosecco and apricot)		9
DeVita (Prosecco and cranberry)		9
Gin & Tonic/Lemon		9
Vodka & Tonic/Lemon		9
Bourbon/Scotch & Coke		9
Brandy – Stravecchio Branca		7
Amaretto di Saronno		7
Martini		7
Amaro - Averna, Lucano, Amaro del Capo		7
Grappa Bianca - Candolini		7
Grappa Barricata (aged in barrique) – Jarno		9
Limoncello		7
Sambuca Extra - Molinari		7