





In 1991 Antonio and Luisa Cacace, recently married, made the decision to leave the beautiful Amalfi Coast town of Massa Lubrense, in Italy. They chose to move to New Zealand, looking for new opportunities and to honour the Italian tradition of leaving the family business in the capable hands of his younger brother and sister, and of course under the watchful eyes of their extraordinarily hard working mother, Anna.

At first Antonio worked alongside his brothers-in-law, exploring various roles in the local fishing industry. At this time he also recognised the desperate need for quality Italian products in New Zealand. He began La Bella Italia in 1996 from a tiny premises in Berhampore, with two garages at the back for storage. From the beginning, Antonio noticed New Zealanders were ready to be challenged with new and exclusive products.

La Bella Italia moved to Petone in 2001. At first the business was mainly wholesale, but gradually Antonio and Luisa also supplied retail goods and ran a café alongside. The new concept was born, importing exclusive, premium products from Italy, sold from a space where customers could also choose to sit down for a meal. With their products and with their menus, the Cacaces strove to educate Kiwis about Italy's wonderful food culture.

In 2003 La Bella Italia became the first local business to introduce the New Zealand market to the delights of Proscuitto di Parma, Proscuitto di San Daniele, Bufala mozzarella and more, all sourced from their region of origin. La Bella Italia went on to become a prominent food destination in Wellington, gathering widespread media interest and awards along the way.

As part of the La Bella Italia philosophy of educating New Zealanders about Italian products and food culture, Antonio began his personally guided food tours throughout Italy. His aim was to share his passion and love for Italy and local knowledge with those who joined him. The tours have always begun and ended by staying with Antonio's family, back in home-town Massa Lubrense, at the family hotel and restaurant, La Primavera, where everything began.



ROSE WINES per glass | bottle

wild roses & rosemary.	15 69			
Coppi Rosato Salento Coré 2021 IGP - Ripe berry & wild flower notes, fresh full & balanced.	15 6			
Vivaldi Chiaretto di Bardolino 2022 DOC - Fresh & Summery with a great acidic structure.				
Heaphy Nelson Pinot Rosé 2023 (NZ) - Fresh & crisp, red fruit, pairs with cured meat,	16 60			
shellfish, mild cheeses.	1/1/			
Pond Paddock Rosé 2022 (NZ) - A nose of peach & strawberry, smooth & refreshing.	17 79			
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WHITE WINES				
La Bella Italia House White	(1/2 ltr			
Le Monde Pinot Grigio Fruili 2022 DOC - Floral notes, tangy freshness with hints of white fleshed fruits.	16 75			
Macchialupa Beneventano Falanghina 2023 IGP - Peach & pineapple aromas balanced freshness & persistency.	16 75			
Paolo Cottini Lugana 2022 DOC - Citrus & tropical fruit, full body, ideal with fish & white meat.	16 75			
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velvety balanced body.				
Heaphy Nelson Sauvignon Blanc 2024 (NZ) - Tropical Fruit, dry & crisp, great with fish.	17 79			
Pond Paddock Sauvignon Blanc 2021 (NZ) - Citrus rind & stone fruit flavours with a	17 7			
lively fresh finish. Heaphy Nelson Chardonnay 2024 (NZ) - Oak Character, overtures of buttery vanilla &	17 7			
ripe grapefruit.	- / 1/,			
Pond Paddock Chardonnay 2022 (NZ) - Elegant, with perfectly balanced floral & oak nuances				
Tolid I addock Chardonnay 2022 (112) - Elegand, with perfectly butaneed floral C back nuances	. 1/ 1/			
RED WINES				
La Bella Italia House Red	1/2 ltr)			
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Colle Cavalieri Montepulciano 2022 DOC - Plum, cherry & toasty oak hints, dry & full-bodied.	16 7 16 7			
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SCHILGOLTA ROSMATINO (Ve) - PIZZA BELAD SOSMATINE OUTFORMATORS, ORIGINATOR ARRINANCE OF STATEMENT PORTORS, ORIGINADOR & CARLEL STATEMENT ARRONATOR ARROPS FOR ARROPS FO	Olio, Olive e Pane (vg) - selection of handmade bread, extra	16.5		
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HILLEY WITH TOMATOES, CARS & MUSSELS AUTOMOSE CLASS & PASSON (GO POTION) - SELECTION OF, ITALIAN CURED MEATS & 15 Automosé were march. Cross de la fol. / (Automoséa Constitution) - Miller Selection, Statement with claves, Process & 14 Automosé were march. Cross de la fol. / (Automoséa Constitution) - Miller Selection, Statement with claves, Process & 14 Automoséa de march (Gross de la fol. / (Automoséa Constitution) - Miller Selection) - Miller Selection & 14 Automoséa de march (Gross de la fol. / (Automoséa Constitution) - Miller Selection) - Miller Selection & 14 Automoséa de march (Gross de la fol. / (Automoséa Constitution) - Miller Selection) - Miller Selection & 14 Automoséa de march (Gross de la fol. / (Automoséa de march (Gross de la fol. / (Automo	SCHIACCIATA AGLIO - PIZZA BREAD, GARLIC & OLIVE OIL	16.5		
ARANCHIN LEGERAL REGIONS, MAICHEL WITH COURSE READ LOGERATE (GEOPTION) - COMMINIA REGIONS, MAICHEL WITH COURSE READ LOGERATE (GEOPTION) - COMMINIA REGIONS, CALAMANI HEITH, ARANCHIN DI RISO, BRUSCETTA, SUCCULENT ROAST MEAT, QUECHE, MARNATID OLIVES & CASSICCHE BRUSCHETTA BERE GIORNO - CORE OWN CLABATTA, TOASTED WITH 185, SASSONAL TOPHING ZOPPA BELL GROSS PROBLE DAY WITH CHAR-GRILLED LA BELLA ERECAD, ASK OUR TREINDED STATE BREACH, ASK OUR TREINDED STATE BREACH, ASK OUR FRINDELY STATE CALAMANI HERTH (CT) - FRED CALAMANI WITH AIGH & LEBON ARANCHIN RISO (GE) - CHESTY RISOH ID HALLS WITH RAGU OF SAN 194 MARNATIR BRUSCHETTA RESOLUTION AND AIGH AIGH AIGH AIGH AIGH AIGH AIGH AIGH	ANTIPASTI - starters		· ·	47.5
PRISON NETRO MIDITERANA (GP) - WHO IS HEW WITE TOWARDS, MUSEUS, POAR FERNING SERVED WITH COLORWIT (GP OPTION) - COMMAND OF COLD AND WARM DELICACIES, PROSCIETTO WEAPED BOCCOMENI, CALAMAR HERTH, ARAROND HER SEX, MUSEURE SEX, COLD HAVE NOASH MAD, QUICHE, MARKATED OLDYES & CARRICCH BRUSCHETTA BEL, GONNO - OUR OWN CLAIALL, ROASHD WITH BRUSCHETTA BEL, GONNO - OUR OWN CLAIALL, ROASHD WITH BRUSCHETTA BEL, GONNO - OUR OWN CLAIALL, ROASHD WITH BRUSCHETTA BEL, GONNO - OUR OWN CLAIALL, ROASHD WITH BRUSCHETTA BEL, GONNO - OUR OWN CLAIALL, ROASHD WITH BRUSCHETTA BEL, GONNO - SOUL OF THE DAY WITH CHARGETH IS ILL BELLA ARAMANI BERTH, (GP) - FROM CALAMAR WITH AND ILL FERMON ARAMANI BERTH, (GP) - FROM CALAMAR WITH AND ILL FERMON ARAMANI BRUTH, (GP) - FROM CALAMAR WITH AND ILL FERMON ARAMANI BRUTH, (GP) - FROM CALAMAR WITH AND ILL FERMON ARAMANI DIN ARROND WITH CARRIES, WITH ROAD ARROND WITH CARRIES, WITH ROAD ARROND WITH CARRIES, WITH BRUT, ARROND WITH CARRIES, WITH ROAD ARROND WITH CARRIES, WITH BRUT, ARROND WITH CARRIES, WITH WITH CARRIES,		24		
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IL GOURMET (CF OPTION) - COMBINATION OF COLD AND WARM UPSTACLASS PROSECTION OF COLD AND WARM UPSTACLASS PROSECTION OF COLD AND WARM IN STRUCTURES PROSECTION OF COLD AND WARM FRITTING ARACHER HAS ARA			TEGEL INTERO PRESIDENCE (CITY WITCHEST STEWART TO SEE TO PRODUCE OF THE COLLEGE O	
DELICACIES, PROSCULTITO WRAPPED BOCCONCINI, CALAMARI FRITTI, ARANCHI TOR RISO, BRISOCHTA, SUCCUINT ROAST MEAT, QUICHE, ARANCHI TOR RISO, BRISOCHTA, SUCCUINT ROAST MEAT, QUICHE, ARANCHI TOR RISO, BRISOCHTA, SUCCUINT ROAST MEAT, QUICHE, BREASHALT DEL GIORNO - OLD OWN CLABALIA. TOASTED WITH 18,5 ZUPPA DEL GIORNO - SOUP OF THE DAY WITH CHAR GRILLED LA BEILA ZUPPA DEL GIORNO - SOUP OF THE DAY WITH CHAR GRILLED LA BEILA ZUPPA DEL GIORNO - SOUP OF THE DAY WITH ALOU & LEMON ZOLAMARI FRETTI (G-) - FRIED CALAMARI WITH ALOU & LEMON ACACHANI BRISOCHTA (G-) - CRISPE RISOTIO BALES WITH ALOU & MICROGREENS LA PASTA AMATRICANA - BRONZE ENTRUDED RIGATONI PASTA WITH RAGU OF SAN MARAGAO TOMANO, SHOKED PANCETTA, RED ONION, CHILLI, GARLIC, RED WINCE, PECODINO ROMANO Amount's wine march Groed if Tiple / Fallengthina / Pines Grigo TESCH CON'S MILL MOZZARELLA, MASIL & TOMATOES, BASIL & WISHROOMS AMOUNT SHIP DELICATION WITH MOZZARELLA DUP, RASIL & SOON'S MILL MOZZARELLA, ENSILE & MUSHROOMS 345 MARAGANO TOMATORS, CHILLI & WHITE WINE AMOUNT SHIP DELICATION WITH MOZZARELLA DUP, RASIL & SOON'S MILL MOZZARELLA, ENSILE & MUSHROOMS 345 MARAGANO TOMATORS, CHILLI & WHITE WINE AMOUNT SHIP DELICATION CON'S MILL MOZZARELLA, BASIL & TOMATOES, BASIL & MUSHROOMS 346 MARAGANO TOMATORS, CHILLI & WHITE WINE AMOUNT SHIP DELICATION CON'S MILL MOZZARELLA, ENSILE & MUSHROOMS 347 MARAGANO TOMATORS, CHILLI & WHITE WINE AMOUNT SHIP DELICATION CON'S MILL MOZZARELLA, INDIRITABLE AS A CALZONE) NATOL - TOMATORS, CAPIES, AND ALLANE SHOOM NEW ZEALAND BLEE SOUTH, CARRECTOR - CRUSP SHIP MOZZARELLA, HOUSE MARAGEMENT 346 SANIMARY AND THE ORDINARY OF CON'S MILL MOZZARELLA, ENDIRITABLE SHIP MOZZARELLA, MORITABLE SHIP MOZZA		42		POA
ARANCINI DI RISO, BRUSCETTA, SUCCULENT ROAST MEAT, QUICHE, MARRATTHO CINTES & CAPSECUM BERCHIETTA DEL GIORNO - OUR OWN CLABATTA, TOASTED WITH SEASONAL TOPPING ZUPPA DEL GIORNO - SOUP OF THE DAY WITH CHAR-GRILLED LA BELLA		42		1 011
REUSENITT DEL GLORNO - CUR OWN CLARAFTA, TOASTED WITH BRISANDA TOPPING ZUPPA DEL GLORNO - SOUP OF THE DAY WITH CHAR-GRILLED LA BELLA BREAD, ASS OUR FREEDILY STAFF CALAMAR I FIRTTI (G.P.) - FRIED CALAMAR I WITH AIGH & LIMON ALACINI DI RISO (VG.) - CRISPY RISO ITO BALLS WITH AIGH & LIMON ALACINI DI RISO (VG.) - CRISPY RISO ITO BALLS WITH AIGH & LIMON ALACINI DI RISO (VG.) - CRISPY RISO ITO BALLS WITH AIGH & LIMON ALACINI DI RISO (VG.) - CRISPY RISO ITO BALLS WITH AIGH & LIMON MACCARANA I PERUTA AND ANDRE DI ANALHI (GT.) - STAFOOD RISOTTO MASSILS, CLAMS, VISIG, CHERCY TOMATOLS, CHILLE & WITHE WINE AIMONIO WINE MARC DI AMALTI (GT.) - STAFOOD RISOTTO MUSSILS, CLAMS, VISIG, CHERCY TOMATOLS, CHILLE & WITHE WINE AIMONIO WINE MACCARDELLE WITHE WINE AIMONIO WINE MACCARDELLE WITH E WINE AIMONIO WINE MACCARDEL RICOTTA (VG.) - CREESE SHLEED WITH SPINACH, AREA COM'S MILK MOZZARELLA, SPICY CALABRESE SALAMI \$6.55 **REVOLVION DECT CE ALGON CANTELEUT' & PECCONNO ROMANO AIMONIO WINE MACCARDELLA HOUSE-MADE ITALIANS AMENARISMO AIMONIO WINE MACCARDELLA HOUSE-MADE ITALIANS AMENARISMO AND A				
PATATE FRITTE - HAND-CUT AGRIA CHIPS, AOIL & TOMATO SAUCE 12.5 ZEPA DEL GIORNO - SOUD OF THE DAY WITH CHAR-CRILLTD LA BEILA 16.5 READ, ASK OUR FRIENDLY STAFF CALAMARI FRITTI (G) - I RIED CALAMARI WITH AIOLI & LENON 25.5 14.5 ARACKIN DI RISO (VC) - CRISPY RISOTTO BALLS WITH AIOLI & LENON 25.5 14.5 LA PASTA AMATRICIANA - BRONZE EXTRUDED RIGATONI PASTA WITH RAGU OF SAN MARKANO I DIMAYO, SMOKED PANCELTIA, RED ONION, CHILLI, GARILIC, RED WITN, PECCORNO COMMON				
PREAD, ASK OUR FRIENDEY STAFF BREAD, ASK OUR FRIENDEY STAFF BREAD, ASK OUR FRIENDEY STAFF CALAMARI BRITTH (CP) - PRIED CALAMARI WITH AIGH & LEMON ARANGIN DI RISO (VG) - CRISPY RISOTTO BALLS WITH AIGH & 255 45 MICROGRENS LA PASTA AMARTICIANA - BRONZE EXTRUDED RIGATONI PASTA WITH RAGU OF SAN MARCANO TOMATO, SMOKED PANCIFITA, RED ONION, CHILLI, CARRIC, RED WINE, RECORNO ROMANO Antonio's wine match: Montepulciano RISOTTO I. MARE DI AMALTI (GI) - SILAIDOD RISOTTO: MUSSELS, CLAMS, FISH, CHERRY TOMATOES, CHILLI & WHITE WINE Antonio's wine match: Governor Control of Tufo / Falanghina / Piner Grigio TAGLIATELLE CON RAGU DI ARSHLA / Piner Grigio TAGLIATELLE CON RAGU DI ARSHLA / Piner Grigio RICOTTA & PECORINO ROMANO WITH SAGE BUTTER Antonio's wine match: Montepulciano RICOTTA & PECORINO ROMANO WITH SAGE BUTTER Antonio's wine match: La Sadina Layres with BECHAMEL, TOMATO, BOLOGNESE & PARVICLANO ROGOLE CLASSICO: LINGUINT, PRESI CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARRIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARRIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARRIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARRIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARRIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARRIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARRIC, PARSLEY, CHERRY TOMATOES Antonio's wine match: Montepulciano / La Calla Paglia / Greeo dit tufo PASTA ALL BOLOGNES - SHORT PASTA WITH BOLOGNESE & BASIL 145 PASTA ALL BOLOGNES - SHORT PASTA WITH BOLOGNESE & BASIL 145 PASTA ALL BOLOGNES - SHORT PASTA WITH BOLOGNESE & BASIL 145 PASTA ALL BOLOGNES - SHORT PASTA WITH BOLOGNESE & BASIL 145 PASTA ALL BOLOGNES - SHORT PASTA WITH BOLOGNESE & BASIL 145 PASTA ALL BOLOGNES - SHORT PASTA WITH BOLOGNESE & BASIL 145 PASTA ALL	Bruschetta del Giorno - our own ciabatta, toasted with	18.5	CONTORNI - sides	
BREAD, ASK OUR FRIENDLY STAFF CALAMARI FRITTI (GF) - FRIED CALAMARI WITH AIOLI & LEMON 255 45 MARCHOCKERS LA PASTA AMATRICIANA - BRONZE ENTRUDED RIGATONI PASTA WITH AIOLI & 255 45 MILE PASTA AMATRICIANA - BRONZE ENTRUDED RIGATONI PASTA WITH RACU OF SAN MARCANO TOMATO, SMOKED PANCEITA, RED ONION, CHILLI, CARLIC, RED WINL, PICTORNO ROMANO Amornic's wine materic Montepulciano RISOTTO IL MARE DI AMALHI (GF) - SEATOOD RISOTTO: MUSSELS, CLAMS, 165; ISIN: CHERRY TOMATOLS, CHILLI & WHITE WINE Amonic's wine materic Gree di Tufe / Falamghina / Pirot Grigo TAGLIATELLE CON RAGU DI AGNELLO - BRONZE ENTRUDED PASTA WITH SLOW COOKED LAMB RAGU TROM CANTERRUTY & PECORINO ROMANO Amonic's wine materic Honor Canterruty & PECORINO ROMANO Amonic's wine materic Honor Satuda, 100 MILE AS WITH SECONINO ROMANO Amonic's wine materic Flamo / Satudajnon Blanc RISOTTO REPORTING RAGUE IN SECONINO ROMANO Amonic's wine materic Flamo / Satudajnon Blanc RISOTTO REPORTING RAGUE IN SECONINO ROMANO Amonic's wine materic Flamo / Satudajnon Blanc RISOTTO REPORTING RAGUE IN SECONINO ROMANO Amonic's wine materic Flamo / Satudajnon Blanc RISOTTO REPORTING RAGUE IN SECONINO ROMANO Amonic's wine materic Flamo / Satudajnon Blanc RISOTTO REPORTING RAGUE IN SECONINO ROMANO Amonic's wine materic Flamo / Satudajnon Blanc RISOTTO REPORTING RAGUE IN SECONINO ROMANO Amonic's wine materic Flamo / Satudajnon Blanc RISOTTO REPORTING RAGUE IN SECONINO ROMANO Amonic's wine materic Flamo / Satudajnon Blanc RISOTTO REPORTING RAGUE IN SECONINO ROMANO AMONICANINA REPORTING RAGUE IN SECONINO ROMANO AMONICANINA RAGUE RAGUE IN SECONINO ROMANO RISOTTO REPORTING RAGUE IN SECONINO ROMANO RISOTT	SEASONAL TOPPING		Patate Fritte - hand-cut agria chips, aoili & tomato sauce	12.5
CALAMARI FRITTI (GF) - FRIED CALAMARI WITH AIOLI & 1455 45 ARAKONI DI RISO (VC) - CRISPY RISOTTO BALLS WITH AIOLI & 25,5 45 LA PASTA AMATRICIANA - BRONZE EXTRUDED RIGATONI PASTA WITH RAGU OF SAN MARZANO TOMATO, SMOKED PRINCETTA, RED ONION, CHILLI, GARLIC, RED WINE, PECORINO ROMANO Antonic's time match: Montepulciano RISOTTO IL MARE DI AMALFI (GF) - SEAFOOD RISOTTO: MUSSELS, CLAMS, 165; SAN MARZANO TOMATO, SMOKED PRINCETTA, WITH WINE. Antonic's time match: Ground Tiglo Federal Postar With SLOW of John Antonic's wine match: Montepulciano Antonic's wine match: Research of the properties of the pasta with SLOW COOKED LAMB RAGU FROM CANTERRUTY & PECORINO ROMANO Antonic's wine match: Primo / Saucignon Blanc CLE LASAGNE, PASSELE TAGIO PRIMO RECORD ROMANO Antonic's wine match: Famo / Saucignon Blanc CLE LASAGNE, PASSELE ALARS WITH BECHAMEL, TOMATO, DOLOGNES & PARMIGIANO REGGIANO Antonic's wine match: La Calla Puglia LINGUINE ALLE VONGOLE CLASSICO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PASSLEY, CHERRY TOMATOES Antonic's wine match: Montepulciano / La Calla Puglia / Gree di tufo BALLSAMIC VINAIGRETTE LA PIZZA - Our pitzo dough is made by hand, then verted for 7s hours before strong winter MOZARELIA, STOMATOES 28,5 HIGH PIZZA - FOUR CHEESES, PANCETTA & DIRECTIA & DIRECTIA & DRIED TOMATOES 34,5 MARGHERITA (VG) - COW'S MILK MOZZARELIA, TOMATOES, BASIL & MUSHROOMS 34,5 MARGHERITA (VG) - COW'S MILK MOZZARELIA, TOMATOES, BASIL & MUSHROOMS 34,5 MARGHERITA (VG) - COW'S MILK MOZZARELIA, TOMATOES, BASIL & MUSHROOMS 34,5 ALSO AVAILABLE AS A CALZONE) CALABRESE - TOMATOES, COW'S MILK MOZZARELLA, TOMATOES, BASIL & MUSHROOMS 34,5 ALSO AVAILABLE AS A CALZONE) CALABRESE - TOMATOES, COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, \$8,000 NICK MILK MOZZARELIA, TOMATOES, RED ONIONS, CAPSICUM	Zuppa del Giorno - Soup of the day with char-grilled La Bella	16.5	Verdure del Giorno - Vegetable of the day, ask our friendly staff	12.5
ARANCINI DI RISO (NG) - CRISPY RISOTTO BALLS WITH AIGH & 255 45 MICROGREENS LA PASTA AMATRICIANA - BRONZE EXTRUDED RIGATONI PASIA WITH RACU OF SAN MARZANO TOMATO, SMOKED PANCETTA, RED ONION, CHILLI, GARLIC, RED WINE, PECORINO ROMANO Antonioù suine matche: Montepulcianno RISOTTO IL MARE DI AMALFI (GF) - SAFOOD RISOTTO: MUSSELS, CLAMS, FISH, CHERRY TOMATOES, CHILLI & WHITE WINE Antonioù suine matche: Greco di Tufo / Falanghina / Pinor Grigio TAGILATELLE CON RAGU DI ACINELLO - BRONZE EXTRUDED PASTA WITH SLOW COOKED LAMB RAGU FROM CANTERBUT & PECORINO ROMANO Antonioù suine matche: Montepulcianno Antonioù suine matche: L'AC La Paglia LE LASAGNA LAYERS WITH BÈCHAMEL, TOMATO, BOLOGNESE & PARNIGIANO REGCIANO Antonioù suine matche: L'AC La Paglia LINGUINE ALLE VONGOLE CLASSICO - LINGUINE, ERESII CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY, CHUERRY TOMATOLS Antonioù suine matche: Montepulcianno / La Calla Puglia / Greco di tufo TAGILATELLE VONCOLE CLASSICO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY, CHUERRY TOMATOLS Antonioù swine matche: Montepulcianno / La Calla Puglia / Greco di tufo TAGILATELLE VONCOLE CLASSICO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY, CHUERRY TOMATOLS Antonioù swine matche: Montepulcianno / La Calla Puglia / Greco di tufo TAGILATELLE VONCOLE CLASSICO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY, CHUERRY TOMATOLS Antonioù swine matche: Montepulcianno / La Calla Puglia / Greco di tufo TAGILATELLE VONCOLE CLASSICO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY, CHUERRY TOMATOLS Antonioù swine matche: Montepulcianno / La Calla Puglia / Greco di tufo	BREAD, ASK OUR FRIENDLY STAFF		Insalata Mista - mixed salad leaves with Cherry Tomato, fresh orange,	12.5
LA PASTA AMATRICIANA - BRONZE EXTRUDED RIGATONI PASTA WITH RAGU OF SAN MARZANO TOMATO, SMOKED PANCETTA, RED ONION, CHILLI, GARLIC, RED WINE, PECORINO ROMANO Antonio's wine match: Montepulciano RISOTTO II. MARE DI AMALTI (GT) - SEATOOD RISOTTO: MUSSELS, CLAMS, PISIL, CIERRA TOMATOES, CHILLI & WITHE WINE Antonio's wine match: Crec di Tufo / Falanghina / Pinot Grigio TAGLIATELLE CON RAGU DI AGNALLO - BRONZE EXTRUDED PASTA WITH SLOW COOKED LAMB RAGU FROM CANTERBUTY & PECORINO ROMANO Antonio's wine match: Prove d'Avola / Don Antonio Primitivo / Agitanico CRESPELLE DI SPINACI E RICOTTA (VG) - CREPES FILLED WITH SPINACH, RICOTTA & PECORINO ROMANO WITH SAGE BUTTER Antonio's wine match: La Calla Puglia LINGUINE ALLE VONGOLE CLASSICO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLLY & WHITH WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLLY, CHERRY TOMATOES Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo LA PIZZA - Our pizza dough is made by hand, then rested for 22 hours before serving MARGHERITA (VG) - COW'S MILK MOZZARELLA, BORLE TOMATOES 34.5 MARGHERITA (VG) - COW'S MILK MOZZARELLA DOP, BASIL & 34.5 MARGHERITA (VG) - COW'S MILK MOZZARELLA, TOMATOES, BASIL & TOMATOES 1. BOSCO (VG) - COW'S MILK MOZZARELLA, TOMATOES, BASIL & TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA, SPICY CALABRUSE SALAMI 36.5 8 COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUNAGEMEAT 36.5 8 COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUNAGEMEAT 36.5 8 COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUNAGEMEAT 36.5 8 ROSEMARY MAY VE FA- COW'S MILK MOZZARELLA, TOMATOES, CAPERS AND MARGHERITA OVER MARGHERITA OVER MARGHERITA TOMATOES, CAPERS AND MARGHERITA TOMATOES, CAPERS AND MARGHERITA TOMATOES, CAPERS AND MARGHERITA (VG) - STOMATOES, CALABRUSE SALAMI 36.5 8 COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUNAGEMEAT 36.5 8 COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUNAGEMEAT 36.5 8 COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUNAGEMEAT 36.5 8 COW'S MILK M	Calamari Fritti (gf) - fried calamari with aioli & lemon	25.5 45	BALSAMIC VINAIGRETTE	
AMATRICIANA - BRONZE EXTRUDED RIGATONI PASTA WITH RAGU OF SAN MARZANO TOMATO, SMOKED PANCETTA, RED ONION, CHILLI, GARLIC, RED WINE, PECORINO ROMANO Antonio's wine match: Montepulciano RISOTTO IL MARLE DI AMALFI (GP) - SEAFOOD RISOTTO: MUSSELS, CLAMS, FISH, CHERRY TOMATOES, CHILLI & WHITE WINE Antonio's wine match: Gree od it Tufo / Falanghina / Pinot Grigio TAGLIATELLE CON RAGU DI AGNELLO - BRONZE EXTRUDED PASTA WITH SLOW COOKED LAMB RAGU FROM CANTERRUTY & PECORINO ROMANO Antonio's wine match: Nero d'Avola / Don Antonio Primitivo /Aglianico CRESPILLE DI SPINACI E RICOTTA (VG) - CREPES FILLED WITH SPINACH, Antonio's wine match: Fano / Saurignon Blanc LE LASAGNE - LASAGNA LAYERS WITH BECHAMFI, TOMATO, BOLOGNESE & PARAMIGIANO REGCIANO Antonio's wine match: La Calla Puglia LINGUINE ALLE VONCOLE CLASSICO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLIY, CHERRY TOMATOES Antonio's wine match: Montepulciano / La Calla Puglia / Greeo di tufo MARGHERITA (VG) - COW'S MILK MOZZARELLA, BASIL & TOMATOES 345 MARGHERITA (VG) - BUFALA MOZZARELLA, TOMATOES, BASIL & MUSHROOMS 345 MARGHERITA (VG) - BUFALA MOZZARELLA, TOMATOES, BASIL & MUSHROOMS 345 MARGHERITA (VG) - BUFALA MOZZARELLA, TOMATOES, BASIL & MUSHROOMS 345 MARGHERITA (VG) - BUFALA MOZZARELLA, TOMATOES, BASIL & MUSHROOMS 345 MARGHERITA (VG) - BUFALA MOZZARELLA, TOMATOES, BASIL & MUSHROOMS 345 MARGHERITA (VG) - BUFALA MOZZARELLA, TOMATOES, BASIL & MUSHROOMS 345 MARGHERITA (VG) - BUFALA MOZZARELLA, TOMATOES, BASIL & MUSHROOMS 345 MARGHERITA (VG) - BUFALA MOZZARELLA, TOMATOES, BASIL & MUSHROOMS 345 MARGHERITA (VG) - BUFALA MOZZARELLA, TOMATOES, BASIL & MUSHROOMS 345 MARGHERITA (VG) - BUFALA MOZZARELLA, TOMATOES, BASIL & MUSHROOMS 345 MARGHERITA (VG) - BUFALA MOZZARELLA, TOMATOES, BASIL & MUSHROOMS 345 MARGHERITA (VG) - BUFALA MOZZARELLA, TOMATOES, BASIL & MUSHROOMS 345 MARGHERITA (VG) - BUFALA MOZZARELLA, TOMATOES, CAL'S MILK MOZZARELLA, TOMATOES, CAPTER AND MOZZARELLA, TOMATOES, CAPTER AND MOZZARELLA, TOMATOES, CAPTER AND MOZZARELLA, TOMATOES, C	Arancini di Riso (vg) - crispy risotto balls with aioli &	25.5 45		
AMATRICIANA - BRONZE ENTRUDED RIGATONI PASTA WITH RAGU OF SAN MARZANO TOMATO, SMOKED PANCETTA, RED ONION, CHILLI, GARLIC, RED WINE, PECORINO ROMANO Antoniós wine match: Montepulciano RISOTTO IL MARE DI AMALITI (GF) - SEAFOOD RISOTTO: MUSSELS, CLAMS, FISI, CIIERRY TOMATOES, CIIILLI & WIIITE WINE Antoniós wine match: Greco di Tufo / Falanghina / Pinot Grigio TAGLIATELLE CON RAGU DI AGSELLO - PRONZE ENTRUDED PASTA WITH SLOW COOKED LAMB RAGU FROM CANTERBUTY & PECORINO ROMANO Antoniós wine match: Nero d'Avola / Don Antonio Primitivo / Aglianico CRESPELLE DI SPINACI E RICOTTA (VG) - CREPES FILLED WITH SPINACH, RICOTTA & PECORINO ROMANO WITH SAGE BUTTER Antoniós wine match: Fiano / Sauvignon Blanc LE LASAGNE - LASAGNA LAYERS WITH BÉCHAMEL, TOMATO, BOLOGNES & PARMIGIANO REGIANO Antoniós wine match: La Calla Puglia LINGUINE ALLE VONGOLE CLASSICO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY, CHERRY TOMATOES Antoniós wine match: Montepulciano / La Calla Puglia / Greco di tufo PIZZA MARGHRITA ORIGINAE (VG) - BUFALA MOZZARELLA, DONATOES, BASIL & MUSHROOMS 345 MARGHRITA ORIGINAE (VG) - BUFALA MOZZARELLA, TOMATOES, BASIL & MUSHROOMS 345 MARGHRITA ORIGINAE (VG) - BUFALA MOZZARELLA, TOMATOES, BASIL & MUSHROOMS 345 CAISO AVAILABLE (VG) - SWILK MOZZARELLA, TOMATOES, BASIL & MUSHROOMS 345 CAISO AVAILABLE (VG) - SWILK MOZZARELLA, TOMATOES, BASIL & PROVLONE DOLCE (ALSO AVAILABLE AS A CALZONE) NAPOUL - TOMATOES, CHERS, PANCHOVES & COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGEMEAT 365 SALSICCIA - COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGEMEAT 365 SALSICCIA - COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGEMEAT 365 SALSICCIA - COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGEMEAT 365 SALSICCIA - COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGEMEAT 365 SALSICCIA - COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, MAY AND A CALONIO SAURA SAURA SAURA SAURA SAURA SAURA SAURA SAURA SA	MICROGREENS		LA PIZZA - Our pizza dough is made by hand, then rested for 72 hours before serving	
MARGARO TOMATO, SMOKED PANCETTA, RED ONION, CHILLI, GARLIC, RED WINE, PECORINO ROMANO Antonio's wine match: Montepulciano KISOTTO IL MARE DI AMALTI (GF) - SEAFOOD RISOTTO: MUSSELS, CLAMS, FISH, CHERKY TOMATOES, CHILLI & WHITE WINE Antonio's wine match: Greco di Tufo / Falanghina / Pinot Grigio TAGLIATELLE CON RAGU DI AGNELLO - BRONZE EXTRUDED PASTA WITH SLOW COOKED LAMB RACU FROM CANTERBUTY & PECORINO ROMANO Antonio's wine match: Nero d'Avola / Don Antonio Primitivo / Aglianico CRESPELLE DI SPINACI E RICOTTA (VG) - CREPES FILLED WITH SPINACH, RICOTTA & PECORINO ROMANO WITH SAGE BUTTER Antonio's wine match: Fiano / Saurignon Blanc LLE LASAGNE - LASAGNA LAYERS WITH BÉCHAMEL, TOMATO, BOLOGNES & PARMIGIANO REGGIANO Antonio's wine match: La Calla Puglia LINGUINE ALLE VONGOLE CLASSICO - LINGUINE, FRESII CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY, CHERRY TOMATOES Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo MARGIIERITA ORIGINALE (VG) - BUTALA MOZZARELLA, TOMATOES, BASIL & MUSIIROOMS 34-5 KADONATORIOS MILK MOZZARELLA, TOMATOES, BASIL & MUSIIROOMS 34-5 CAPRICCIOSA - ARTICIDORES, ILAM, MUSIIROOMS, OLIVES, TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA, SPICY CALABRESE SALAMI 36-5 & PROVOLONE DOLCE (ALSO AVAILABLE AS A CALZONE) NAPOL - TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGEMEAT & ROSEMARY MA VA FA - COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPESICUM, MAILD SALAMI & PECORINO GLUTEN-TREE PASTA & PIZZA - AVAILABLE ON REQUEST (20 MIN WAIT) 8 HIBDRO (VG) - SHORT PASTA, TOMATOE SAUCE & BASIL PASTA OLIO E PARMIGIANO (VG) - SHORT PASTA, TOMATO SAUCE & BASIL PASTA OLIO E PARMIGIANO (VG) - SHORT PASTA, WINI PIZZA MARGHERITA 175 PIZZA MARGHERITINA (VG) - MINI PIZZA MARGHERITA 175 176 TAGLIATELLE CON RAGU DI ROMATORIO SAUCE SAUCE 176 TAGLIATELLE CON RAGU DI ROMATORIO SAUCE SAUCE 177 TOMATOES, CHILLI, MONTATELLA, TOMATOES, RED ONIONS, CAPESICUM, MARCHERITA ORIGINALO, CON'S MILK MOZZARELLA, TOMATOES, CAPERS, ANCHOVIES & COW'S MILK	LA PASTA		Margherita (vg) - cow's milk mozzarella, basil & tomatoes	28.5
MARGHERTA ORIGINALE (VG) - BUFALA MOZZARELLA DOP, BASIL & 345 SAN MARGHERTA ORIGINALE (VG) - BUFALA MOZZARELLA DOP, BASIL & 345 SAN MARGHERTA ORIGINALE (VG) - BUFALA MOZZARELLA DOP, BASIL & 345 SAN MARGHERTA ORIGINALE (VG) - BUFALA MOZZARELLA DOP, BASIL & 345 SAN MARGHERTA ORIGINALE (VG) - BUFALA MOZZARELLA DOP, BASIL & 345 SAN MARGHERTA ORIGINALE (VG) - BUFALA MOZZARELLA DOP, BASIL & 345 SAN MARGHERTA ORIGINALE (VG) - BUFALA MOZZARELLA DOP, BASIL & 345 SAN MARGHERTA ORIGINALE (VG) - BUFALA MOZZARELLA DOP, BASIL & 345 SAN MARGHERTA ORIGINALE (VG) - BUFALA MOZZARELLA DOP, BASIL & 345 SAN MARGHERTA ORIGINALE (VG) - BUFALA MOZZARELLA DOP, BASIL & 345 SAN MARGHERTA ORIGINALE (VG) - BUFALA MOZZARELLA, TOMATOES, BASIL & MUSHROOMS 345 IL BOSCO (VG) - COW'S MILK MOZZARELLA, TOMATOES, HAM, MUSHROOMS, OLIVES, TOMATOES & COW'S MILK MOZZARELLA, PONATOES & COW'S MILK MOZZARELLA, PONATOES & COW'S MILK MOZZARELLA, PONATOES & PONOULONE DOLCE (ALSO AVAILABLE AS A CALZONE) NAPOLI - TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGEMEAT 365 SALSICCIA - COW'S MILK MOZZARELLA, TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, MAY VA FA - COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, MAY VA FA - COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, MAY VA FA - COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, MAY VA FA - COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, MAY VA FA - COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, MAY VA FA - COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, MAY VA FA - COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, MAY VA FA - COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, MAY VA FA - COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, MAY VA FA - COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, MAY VA FA - COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, MAY VA FA - COW'S MILK MOZZARELLA, TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA, TOMATOES, CAPERS, ANC	Amatriciana - Bronze extruded rigatoni pasta with ragu of San	32	Pizza Ricca - four cheeses, pancetta & dried tomatoes	34.5
RISOTTO IL MARE DI AMALFI (GF) - SEAFOOD RISOTTO: MUSSELS, CLAMS, FISH, CHERRY TOMATOES, CHILLI & WHITE WINE Antonio's wine match: Gree of Tufo / Falanghina / Pinot Grigio TAGLIATELLE CON RAGU DI AGNELIO - BRONZE ENTRUDED PASTA WITH SLOW COOKED LAMB RAGU FROM CANTERBUTY & PECORINO ROMANO Antonio's wine match: Nero d'Avola / Don Antonio Primitivo / Aglianico CRESPELLE DI SPINACI E RICOTTA (VG) - CREPES FILLED WITH SPINACH, RICOTTA & PECORINO ROMANO WITH SAGE BUTTER Antonio's wine match: Fiano / Saurignon Blanc LL LASAGNE - LASAGNA LAYERS WITH BÉCHAMEL, TOMATO, BOLOGNESE & PARMIGIANO REGGIANO Antonio's wine match: La Calla Puglia LINGUINE ALLE VONGOLE CLASSICO - LINGUINE, FRESHI CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESHI CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESHI CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY & WHITE WINE Antonio's wine match: Montepulciano / La Calla Puglia / Greeo di tufo IL BOSCO (VG) - COW'S MILK MOZZARELLA, TOMATOES, BASIL & MUSHROOMS 34-5 (ALSO AVAILABLE AS A CALZONE) CAPRICCIOSA - ARTICHORES, HAM, MUSHROOMS, OLIVES, TOMATOES, 4COW'S MILK MOZZARELLA, SPICY CALABRESE SALAMI 36-5 & COW'S MILK MOZZARELLA, SPICY CALABRESE SALAMI 36-5 **ROSUBANA** NAPOLI - TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, 36-5 **ROSUBANA** MILD SALAMI & PECORINO GLUTEN-FIRE PASTA & PIZZA - AVAILABLE ON REQUEST (20 MIN WAIT) 8 **IBAMBINI - Children** PASTA AL POMODORO E BASILICO (VG) - SHORT PASTA, TOMATO SAUCE & BASIL 14-5 PASTA ALLA BOLOGNESE - SHORT PASTA, TOMATO SAUCE & BASIL 14-5 PASTA ALLA BLOGNESE - SHORT PASTA WITH BOLOGNESE SAUCE 17-5 PIZZA MARGHERITINA (VG) - MINI PIZZA MARGHERITA 17-5 17-5 17-5 17-5 17-5 18-5 18-5 18-5 18-6 18-7	Marzano tomato, smoked pancetta, red onion, chilli, garlic, red		Management Onionally (vo) Prints Avorganges A DOD Pages	
RISOTTO IL MARE DI AMALTI (GF) - SEAFOOD RISOTTO: MUSSELS, CLAMS, FISII, CHERRY TOMATOES, CHILLI & WHITE WINE Antonio's wine match: Greco di Tufo / Falanghina / Pinot Grigio TAGLIATELLE CON RAGU DI AGNELLO - BRONZE EXTRUDED PASTA WITH SLOW COOKED LAMB RAGU FROM CANTERBUTY & PECORINO ROMANO Antonio's wine match: Nero d'Avola / Don Antonio's wine match: Reson Capers filled with spinach, RICOTTA & PECORINO ROMANO WITH SAGE BUTTER Antonio's wine match: Fiano / Sauvignon Blane LE LASAGNE - LASAGNA LAYERS WITH BÉCHAMEL, TOMATO, BOLOGNESE & PARMIGIANO REGGIANO Antonio's wine match: La Calla Puglia LINGUINE ALLE VONGOLE CLASSICO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY, CHERRY TOMATOES Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo (ALSO AVAILABLE AS A CALZONE) CALABRESE - TOMATOES, CAW'S MILK MOZZARELLA, SPICY CALABRESE SALAMI 36-5 & COW'S MILK MOZZARELLA, CALZONE) NAPOLI - TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA, HOUSE-MADE İTALIAN SAUSAGEMEAT 36-5 & ROSEMARY MA VA FA - COW'S MILK MOZZARELLA, HOUSE-MADE İTALIAN SAUSAGEMEAT 36-5 MILD SALAMI & PECORINO GLUTEN-FREE PASTA & PIZZA - AVAILABLE ON REQUEST (20 MIN WAIT) 8 BAMBINI - CLUÇUI- PASTA ALI POMODORO E BASILICIO (VG) - SHORT PASTA, TOMATO SAUCE & BASIL. 14-5 PASTA OLIO E PARMIGIANO (VG) - SHORT PASTA, TOMATO SAUCE & BASIL. 14-5 PASTA ALIO BOLOGNESE - SHORT PASTA WARGHERITA 17-5 PASTA ALIA BOLOGNESE - SHORT PASTA WARGHERITA 17-5 PASTA ALIA BOLOGNESE - SHORT PASTA WARGHERITA 17-5 PASTA ALIA BOLOGNESE - SHORT PASTA WARGHERITA 17-5 PASTA ALIA BOLOGNESE - SHORT PASTA WARGHERITA 17-5 PASTA ALIA BOLOGNESE - SHORT PASTA WARGH	WINE, PECORINO ROMANO		San Marzano tomatoes	
FISH, CHERRY TOMATOES, CHILLI & WHITE WINE Antonio's wine match: Greco di Tufo / Falanghina / Pinot Grigio TAGLIATELLE CON RAGU DI AGNELLO - BRONZE EXTRUDED PASTA WITH SLOW COOKED LAMB RAGU FROM CANTERBUTY & PECORINO ROMANO Antonio's wine match: Nero d'Avola / Don Antonio Primitivo / Aglianico CRESPELLE DI SPINACI E RICOTTA (VG) - CREPES FILLED WITH SPINACH, RICOTTA & PECORINO ROMANO WITH SAGE BUTTER Antonio's wine match: Fiano / Sauvignon Blanc LE LASAGNE - LASAGNA LAYERS WITH BÉCHAMEL, TOMATO, BOLOGNESE & PARMIGIANO REGGIANO Antonio's wine match: La Calla Puglia LINGUINE ALLE VONCOLE CLASSICO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY, CHERRY TOMATOES Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo	Antonio's wine match: Montepulciano		IL Bosco (VG) - COW'S MILK MOZZARELLA, TOMATOES, BASIL & MUSHROOMS	34.5
Antonio's wine march: Greeo di Tufo / Falanghina / Pinot Grigio TAGLIATELLE CON RAGU DI AGNELLO - BRONZE EXTRUDED PASTA WITH SLOW COOKED LAMB RAGU FROM CANTERBUTY & PECORINO ROMANO Antonio's wine march: Nero d'Avola / Don Antonio Primitivo / Aglianico CRESPELLE DI SPINACI E RICOTTA (VG) - CREPES FILLED WITH SPINACH, RICOTTA & PECORINO ROMANO WITH SAGE BUTTER Antonio's wine march: Fiano / Sauvignon Blanc LE LASAGNE - LASAGNA LAYERS WITH BÉCHAMEL, TOMATO, BOLOGNESE & PARMIGIANO REGGIANO Antonio's wine march: La Calla Puglia LINGUINE ALLE VONGOLE CLASSICO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY, CHERRY TOMATOES Antonio's wine march: Montepulciano / La Calla Puglia / Greco di tufo **COW'S MILK MOZZARELLA, SPICY CALABRESE SALAMI 36-5 **CALABRESE - TOMATOES, COW'S MILK MOZZARELLA, SPICY CALABRESE SALAMI 36-5 **ROVOLONE DOLCE (ALSO AVAILABLE AS A CALZONE) NAPOLI - TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA **SALSICCIA - COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGEMEAT 36-5 **SALSICCIA - COW'S MILK MOZZARELLA, TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA **SALSICCIA - COW'S MILK MOZZARELLA, TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA **SALSICCIA - COW'S MILK MOZZARELLA, TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA **SALSICCIA - COW'S MILK MOZZARELLA, TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA **SALSICCIA - COW'S MILK MOZZARELLA, TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA **SALSICCIA - COW'S MILK MOZZARELLA, TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA **SALSICCIA - COW'S MILK MOZZARELLA, TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA **SALSICCIA - COW'S MILK MOZZARELLA, TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA, TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA, TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA, TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA, TOMATOES, CAPERS, ANCHOVIES &	RISOTTO IL MARE DI AMALFI (GF) - SEAFOOD RISOTTO: MUSSELS, CLAMS,	36.5		_
TAGLIATELLE CON RAGU DI AGNELLO - BRONZE EXTRUDED PASTA WITH SLOW COOKED LAMB RAGU FROM CANTERBUTY & PECORINO ROMANO Antonio's wine match: Nero d'Avola / Don Antonio Primitivo /Aglianico CRESPELLE DI SPINACI E RICOTTA (VG) - CREPES FILLED WITH SPINACH, RICOTTA & PECORINO ROMANO WITH SAGE BUTTER Antonio's wine match: Fiano / Sauvignon Blanc LE LASAGNA LAYERS WITH BÉCHAMEL, TOMATO, BOLOGNESE & PARMIGIANO REGGIANO Antonio's wine match: La Calla Puglia LINGUINE ALLE VONGOLE CLASSICO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY, CHERRY TOMATOES Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo CALABRESE - TOMATOES, COW'S MILK MOZZARELLA, SPICY CALABRESE SALAMI 36-5 & PROVOLONE DOLCE (ALSO AVAILABLE AS A CALZONE) NAPOLI - TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA 33-5 SALSICCIA - COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGEMEAT 36-5 WAPOULONE DOLCE (ALSO AVAILABLE AS A CALZONE) NAPOLI - TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA 33-5 SALSICCIA - COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGEMEAT 36-5 WA VA FA - COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGEMEAT 36-5 MILD SALAMI & PECORINO GLUTEN-FREE PASTA & PIZZA - AVAILABLE ON REQUEST (20 MIN WAIT) 8 I BAMBINI - CALIGATE PASTA AL POMODORO E BASILICO (VG) - SHORT PASTA, TOMATO SAUCE & BASIL 14-5 PASTA ALLA BOLOGNESE - SHORT PASTA, PARMIGIANO CHEESE & OLIVE OIL 14-5 PASTA ALLA BOLOGNESE - SHORT PASTA WITH BOLOGNESE SAUCE PIZZA MARGHERITINA (VG) - MINI PIZZA MARGHERITA 17-5				36.5
SLOW COOKED LAMB RAGU FROM CANTERBUTY & PECORINO ROMANO Antonio's wine match: Nero d'Avola / Don Antonio Primitivo /Aglianico CRESPELLE DI SPINACI E RICOTTA (VG) - CREPES FILLED WITH SPINACH, RICOTTA & PECORINO ROMANO WITH SAGE BUTTER Antonio's wine match: Fiano / Sauvignon Blanc LE LASAGNE - LASAGNA LAYERS WITH BÉCHAMEL, TOMATO, BOLOGNESE & PARMIGIANO REGGIANO Antonio's wine match: La Calla Puglia LINGUINE ALLE VONGOLE CLASSICO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY, CHERRY TOMATOES Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo & PROVOLONE DOLCE (ALSO AVAILABLE AS A CALZONE) NAPOLI - TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGEMEAT 36.5 SALSICCIA - COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGEMEAT 36.5 WA VA FA - COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, MILD SALAMI & PECORINO GLUTEN-FREE PASTA & PIZZA - AVAILABLE ON REQUEST (20 MIN WAIT) 8 I BAMBINI - Chiffeen PASTA AL POMODORO E BASILICO (VG) - SHORT PASTA, TOMATO SAUCE & BASIL 14.5 PASTA OLIO E PARMIGIANO (VG) - SHORT PASTA, TOMATO SAUCE & BASIL 14.5 PASTA ALLA BOLOGNESE - SHORT PASTA WITH BOLOGNESE SAUCE 17.5 PIZZA MARGHERITINA (VG) - MINI PIZZA MARGHERITA 17.5	·			
Antonio's wine match: Nero d'Avola / Don Antonio Primitivo / Aglianico CRESPELLE DI SPINACI E RICOTTA (VG) - CREPES FILLED WITH SPINACH, RICOTTA & PECORINO ROMANO WITH SAGE BUTTER Antonio's wine match: Fiano / Sauvignon Blanc LE LASAGNE - LASAGNA LAYERS WITH BÉCHAMEL, TOMATO, BOLOGNESE & PARMIGIANO REGGIANO Antonio's wine match: La Calla Puglia LINGUINE ALLE VONGOLE CLASSICO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY, CHERRY TOMATOES Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo NAPOLI - TOMATOES, CAPERS, ANCHOVIES & COW'S MILK MOZZARELLA 33-5 SALSICCIA - COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGEMEAT 36-5 & ROSEMARY MA VA FA - COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, 36-5 MILD SALAMI & PECORINO GLUTEN-FREE PASTA & PIZZA - AVAILABLE ON REQUEST (20 MIN WAIT) 8 I BAMBINI - CHILLI, GARLIC, PARSLEY & WHITE WINE PASTA ALL POMODORO E BASILICO (VG) - SHORT PASTA, TOMATO SAUCE & BASIL 14-5 PASTA OLIO E PARMIGIANO (VG) - SHORT PASTA, PARMIGIANO CHEESE & OLIVE OIL 14-5 PASTA ALLA BOLOGNESE - SHORT PASTA WITH BOLOGNESE SAUCE 17-5 PIZZA MARGHERITINA (VG) - MINI PIZZA MARGHERITA 17-5		36.5		36.5
CRESPELLE DI SPINACI E RICOTTA (VG) - CREPES FILLED WITH SPINACH, RICOTTA & PECORINO ROMANO WITH SAGE BUTTER Antonio's wine match: Fiano / Sauvignon Blanc LE LASAGNE - LASAGNA LAYERS WITH BÉCHAMEL, TOMATO, BOLOGNESE & PARMIGIANO REGGIANO Antonio's wine match: La Calla Puglia LINGUINE ALLE VONGOLE CLASSICO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY, CHERRY TOMATOES Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo SALSICCIA - COW'S MILK MOZZARELLA, HOUSE-MADE ITALIAN SAUSAGEMEAT 36.5 & ROSEMARY MA VA FA - COW'S MILK MOZZARELLA, TOMATOES, RED ONIONS, CAPSICUM, 36.5 MILD SALAMI & PECORINO GLUTEN-FREE PASTA & PIZZA - AVAILABLE ON REQUEST (20 MIN WAIT) 8 I BAMBINI - Children PASTA AL POMODORO E BASILICO (VG) - SHORT PASTA, TOMATO SAUCE & BASIL 14.5 PASTA ALLA BOLOGNESE - SHORT PASTA, WITH BOLOGNESE SAUCE 17.5 PIZZA MARGHERITINA (VG) - MINI PIZZA MARGHERITA 17.5				
RICOTTA & PECORINO ROMANO WITH SAGE BUTTER Antonio's wine match: Fiano / Sauvignon Blanc Le Lasagne - Lasagna Layers with Béchamel, tomato, bolognese & 34.5 Parmigiano Reggiano Antonio's wine match: La Calla Puglia Linguine alle Vongole Classico - Linguine, fresh clams from New Zealand Deep South, Chilli, Garlic, parsley & white wine Moderno - Linguine, fresh clams from New Zealand Deep South, Chilli, Garlic, parsley & white wine Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo & ROSEMARY Ma Va Fa - Cow's Milk Mozzarella, tomatoes, Red Onions, Capsicum, 36.5 Mild Salami & Pecorino Gluten-free Pasta & Pizza - Available on Request (20 Min Wait) 8 I BAMBINI - Children Pasta al Pomodoro e Basilico (vg) - short pasta, tomato sauce & basil 14.5 Pasta Alla Bolognese - short pasta, parmigiano cheese & olive oil 14.5 Pasta alla Bolognese - short pasta with bolognese sauce 17.5 Pizza Margheritina (vg) - Mini pizza Margherita 17.5		245		
Antonio's wine match: Fiano / Sauvignon Blanc Le Lasagne - Lasagna Layers with Béchamel, tomato, bolognese & 34-5 Parmigiano Reggiano Antonio's wine match: La Calla Puglia Linguine alle Vongole Classico - Linguine, fresh clams from New Zealand Deep South, CHilli, Garlic, Parsley & White wine Moderno - Linguine, fresh clams from New Zealand Deep South, CHilli, Garlic, Parsley, Cherry tomatoes Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo Ma Va Fa - cow's milk mozzarella, tomatoes, red onions, capsicum, 36-5 Mild Salami & Pecorino Gluten-free Pasta & Pizza - available on request (20 min Wait) 8 I BAMBINI - children Pasta al Pomodoro e Basilico (vg) - short pasta, tomato sauce & basil 14-5 Pasta Alla Bolognese - short pasta, parmigiano cheese & olive oil 14-5 Pasta Alla Bolognese - short pasta with bolognese sauce 17-5 Pizza Margheritina (vg) - mini pizza margherita 17-5		34.)		,0.,
Le Lasagne - Lasagna Layers with béchamel, tomato, bolognese & 34.5 Parmigiano Reggiano Antonio's wine match: La Calla Puglia Linguine alle Vongole Classico - Linguine, fresh clams from New Zealand Deep South, CHILLI, Garlic, Parsley & white wine Moderno - Linguine, fresh clams from New Zealand Deep South, CHILLI, Garlic, Parsley, Cherry tomatoes Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo MILD SALAMI & PECORINO GLUTEN-FREE PASTA & PIZZA - AVAILABLE ON REQUEST (20 MIN WAIT) 8 I BAMBINI - Chifdren Pasta al Pomodoro e Basilico (vg) - short pasta, tomato sauce & basil 14.5 Pasta Olio e Parmigiano (vg) - short pasta, parmigiano cheese & olive oil 14.5 Pasta Alla Bolognese - short pasta with bolognese sauce 17.5 Pizza Margheritina (vg) - mini pizza margherita 17.5				36.5
PARMIGIANO REGGIANO Antonio's wine match: La Calla Puglia Linguine alle Vongole Classico - Linguine, fresh clams from New Zealand Deep South, CHILLI, Garlic, Parsley & White Wine Moderno - Linguine, fresh Clams from New Zealand Deep South, CHILLI, Garlic, Parsley, Cherry Tomatoes Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo Gluten-free Pasta & Pizza - Available on Request (20 min Wait) 8 I BAMBINI - Chifdren Pasta al Pomodoro e Basilico (vg) - short pasta, tomato sauce & basil 14.5 Pasta Alla Bolognese - short pasta, parmigiano cheese & olive oil 14.5 Pasta alla Bolognese - short pasta with bolognese sauce 17.5 Pizza Margheritina (vg) - mini pizza margherita 17.5		245		<i>y</i> ••• <i>y</i>
Antonio's wine match: La Calla Puglia Linguine Alle Vongole Classico - Linguine, fresh clams from New Zealand Deep South, CHILLI, Garlic, Parsley & White Wine Moderno - Linguine, fresh clams from New Zealand Deep South, CHILLI, Garlic, Parsley, Cherry Tomatoes Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo I BAMBINI - Chifdren Pasta al Pomodoro e Basilico (vg) - short pasta, tomato sauce & basil 14.5 Pasta al Pomodoro e Basilico (vg) - short pasta, tomato sauce & basil 14.5 Pasta Al Pomodoro e Basilico (vg) - short pasta, tomato sauce & basil 14.5 Pasta Alla Bolognese - short pasta with bolognese sauce 17.5 Pizza Margheritina (vg) - mini pizza margherita 17.5) 4 ')		8
LINGUINE ALLE VONGOLE CLASSICO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY, CHERRY TOMATOES Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo Assistant - Children PASTA AL POMODORO E BASILICO (VG) - SHORT PASTA, TOMATO SAUCE & BASIL 14.5 PASTA ALLA BOLOGNESE - SHORT PASTA WITH BOLOGNESE SAUCE PIZZA MARGHERITINA (VG) - MINI PIZZA MARGHERITA 17.5				
CLASSICO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY, CHERRY TOMATOES Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo PASTA AL POMODORO E BASILICO (VG) - SHORT PASTA, TOMATO SAUCE & BASIL 14.5 PASTA AL POMODORO E BASILICO (VG) - SHORT PASTA, TOMATO SAUCE & BASIL 14.5 PASTA ALLA BOLOGNESE - SHORT PASTA, WITH BOLOGNESE SAUCE 17.5 PIZZA MARGHERITINA (VG) - MINI PIZZA MARGHERITA 17.5		35.5	I BAMBINI - chijdren	
CHILLI, GARLIC, PARSLEY & WHITE WINE MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY, CHERRY TOMATOES Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo PASTA OLIO E PARMIGIANO (VG) - SHORT PASTA, PARMIGIANO CHEESE & OLIVE OIL 14-5 PASTA ALLA BOLOGNESE - SHORT PASTA WITH BOLOGNESE SAUCE 17-5 PIZZA MARGHERITINA (VG) - MINI PIZZA MARGHERITA 17-5				T 4 5
MODERNO - LINGUINE, FRESH CLAMS FROM NEW ZEALAND DEEP SOUTH, CHILLI, GARLIC, PARSLEY, CHERRY TOMATOES Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo				
CHILLI, GARLIC, PARSLEY, CHERRY TOMATOES PIZZA MARGHERITINA (VG) - MINI PIZZA MARGHERITA 17.5 Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo				
Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo				
TABLES - at peak times we will require your table back after 1.5 hours BILL PAYMENTS - one bill per table, no split bills at peak times DOGGY BAGS - we are not responsible for left-over food which leaves the premises. If requested, packaging will be brought to you at the table.	Antonio's wine match: Montepulciano / La Calla Puglia / Greco di tufo			- /·)
	TABLES - at peak times we will require your table back after 1.5 hours BILL PAYMENTS - one bill per table, no split b	oills at peak time	DOGGY BAGS - we are not responsible for left-over food which leaves the premises. If requested, packaging will be brought to yo	u at the table.

SPARKLING WINE per gla	ss bottle
Lambrusco Grasparossa 2023 DOC - Lightly effervescent, slight	121
sweet, with a soft mouth feel.	14 59
Val D'Oca Prosecco Treviso 2023 DOC - Crisp nose of citrus. I	
high acidity, lime & floral flavours.	14 59
Val D'Oca Prosecco 2023 Millesimato DOC - An elegant floral	-41))
bouquet. Perfectly balanced acidity.	15 69
APERITIFS & COCKTAILS	per glass
Aperol, Campari or Limoncello Spritz	18
Bellini ~ Prosecco & Peach Purée	16
Italian Malfy Gin & Tonic ~ Lemon, Orange, Grapefruit or	16
Original Gin with Tonic	
Italian Ice Tea ~ Vodka, Triple Sec, Gin, Amaretto & Coca-Cola	18
Sorrento Ice Tea ~ Vodka, Triple Sec, Gin, Limoncello & Lemona	
Negroni ~ Campari, Martini Rosso & Gin	18
Vodka Lemonade Whiskey Coke	/16
Mediterranean Pink Lady - Dry Gin, Triple Sec, Limoncello,	21
Campari, Aquafaba and Lemon	18
Peach Señorita - Blood Orange Malfy Gin, White Bacardi, Peach	10
Syrup & Lemonade	
Campari Soda	12
SOFT DRINKS	
Tomarchio Organic Sicilian Sodas	. 8
Blood Orange Chinotto (bittersweet citrus) Mandarine Lemo	nade
Gingerella - Ginger, lemons, sugar, & spices	7
Coca-Cola Coca-Cola Zero	7
Homegrown Juices Orange Apple Pineapple Cranberry Tomato (unspiced)	7
Orange Apple Pineapple Cranberry Tomato (unspiced) Tomato (spiced)	8
Tonic Water Soda Water Mineral Water	6
Sparkling Mineral water (1L)	10
	10
BEER S 8(sm) 13 (med)	1 16 (100)
Peroni on cap	. 0
Peroni Nastro Azurro-Lager ~ Crisp, refreshing beer with citrus	G 12
spicy aromatic notes	12
Peroni Zero (o% alcohol)	12
Menabrea Premium Lager ~ A Summery premium blonde lager.	
Menabrea Premium Rossa Double Malt 7.5% ~ Malt, spice & h	op 14
notes, fresh with bitter finish.	12
Menabrea Zero (0% alcohol) ~ Fresh, hoppy and citrus notes. Three Boys Local Session IPA Light Beer 2.5% ~ Nice body,	
gorgeous hop aromas.	12
Parrotdog Sunday Pilsner ~ A lightly hopped 5% session pilsner.	12
Parrotdog Bitterbitch IPA ~ Tropical flavour with hop bitterness	S 12
balanced by plenty of malt.	. 12
Parrotdog Thunderbird IPA ~ Citrus & tropical fruit flavours w	with 12
a ligt and nimble body	
·	i+h 12
Parrotdog Birdseye Hazy IPA ~ Citrus & stone fruit accented w	ith 12
a mellow, silky texture Parrottog Raptor APA - Deep gold with pievoing piney hitternes	ς I2
Parrotdog Raptor APA ~ Deep gold with piercing piney bitternes and citrus hop flavours	, 12
Paynters Apple Cider ~ Zesty and fresh with a touch of apple pie	12