



ANTIPASTI

PIZZA FLATBREAD (V) \$13
Freshly baked *Pizza Bread with Olive Oil & Herbs, Basil Pesto and Red Pepper dips*

INSALATA (V) \$18
Endive, Broccolini, Parmigiano Reggiano, Crumbs, Vincotto

BURRATINA (V) \$25
Burratina, Datterino Sorbet, Datterino, Capers

CANNELLONI DI MELANZANE (V) \$24
Eggplant, Ricotta, Mozzarella, San Marzano DOP, Parmigiano Reggiano DOP

CARPACCIO DI MANZO \$18
Beef Fillet, Pickled Shallot, Parmigiano, Peperone Crusco, Extra Virgin Olive Oil

GNOCCHO FRITTO \$38
Gnocco Fritto, Mortadella DOP, House made Lardo and Salame ☁

PORCHETTA ARROSTO \$28
Slow cooked Spanish Pork Belly with Wild Fennel

SARDE IN SAOR "BOTTEGA" \$18
Sardines, Onions, Raisins, Pine Nuts, Burrata

CALAMARI FRITTI ☁ \$20
Fried Calamari, Grey Mullet Bottarga, Red Pepper

CALAMARETTI ALLA GRIGLIA \$25
Grilled baby Calamari, Pea, Mint, Zest ☁

NEWPOLITAN®

Our flaky and chewy signature pizza, fermented for 48 hours and cooked at 460C. Due to the intensive work on each handcrafted pizza, the wait for it takes up to 40mins.
We seek your patience in this.

BURRATA (V) Half / Full \$26 / \$45
San Marzano Nocerino DOP, Burrata, Garlic, Organic Olive Oil

MUSHROOMS (V) \$28 / \$48
Mushroom Duxelle, Taleggio, Stracchino, Robiola, Fried Kale, Walnuts

ACCIUGHE ☁ \$28 / \$48
San Marzano DOP, Anchovy, Wild Garlic, Roasted Tomato, Oregano, Olive powder, Organic EVO

PANZANELLA (V) \$30 / \$52
Yellow «Pacchetelle» tomato, Smoked Ricotta, Vesuvio Tomato, Cucumber, Onion

GAMBERI ☁ \$30 / \$52
S. Marzano DOP, Argentinian Prawns, Basil Pesto, Peperone Crusco

PACHINO (V) ☁ \$26 / \$45
Parmigiano Reggiano DOP 24 months, Tomato from Pachino, Basil

CARPACCIO ☁ \$30 / \$52
Provola Affumicata, Beef Carpaccio, Rocket, Smoky Mayo

SALSICCIA E FRIARIELLI \$28 / \$48
Pork Sausage, Pickled Turnip Tops, Fiordilatte, Parmigiano Reggiano DOP

GRAN BISCOTTO E CIPOLLA ☁ \$36 / \$62
Gran Biscotto cooked Ham, Fiordilatte, Onion, Spice

*All prices are subject to GST and service charge.
Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.
As such, we are unable to cater to food allergies.
Sparkling/Still filtered water is chargeable at \$2-pax.*



LA FOCACCIA DI RECCO

CLASSICA (V) ☁	\$52
ALLE ERBE (V) (Italian Herbs)	\$54
PICCANTE (V) (Spicy)	\$54
GORGONZOLA (V)	\$58

DOUBLE CRUNCH®

Our crunchy, chewy pizza,
fermented for 48 hours.

	Half / Full
SARDE	\$24 / \$43
Cured Sardines, Robiola, Pizzutello Tomato, Basil, Organic EVO	

MORTADELLA «SANDWICH»	\$24 / \$43
Mortadella, Robiola, Roasted Datterino, Parmigiano Reggiano DOP, Basil	

NDUJA	\$28 / \$49
Nduja, Pesto, Salted Ricotta, Peperone Crusco	

I SECONDI

PLUMA ALLA GRIGLIA ☁	\$58
Grilled Spanish Pluma Iberica, Sicilian Capers, Red Capsicum, Sangiovese reduction	

1Kg «FIORENTINA»	\$178
Charcoal Grilled Australian 200 Days Grain Fed T-Bone with Vegetables (40 mins required)	

FARAONA «ALLA GHIOTTA» ☁	\$38
Guinea Fowl with its Liver sauce, Capers, Potatoes.	

GAMBERI ALLA GRIGLIA	\$48
Grilled Prawns, Sicilian Caponata, Lime	

MERLUZZO E FREGOLA	\$48
Cod, Lobster broth, San Marzano, Sardinian Fregola	

HOMEMADE PASTA

All our pastas are artisanally made in-house using
100% Italian Semolina flour.

TONNARELLI DELLA MAMMA (V)	\$25
Sicilian Tomato, Basil, Organic EVO	

TORTELLI RICOTTA E SPINACI (V)	\$30
Ricotta, Spinach, Butter, Herbs, Hazelnut	

TAGLIATELLE AL RAGÚ DI MANZO ☁	\$29
Beef Short Rib, Guanciale	

CAVATELLI NDUJA E STRACCIATA DI BURRATA ☁	\$28
Homemade Nduja, Tomato, Stracciatella, Basil	

TONNARELLI ALL'AMATRICIANA	\$30
Sicilian Tomato, Guanciale, Parmigiano	

ORECCHIETTE SALSICCIA E FUNGHI ☁	\$30
Sausage, Mushrooms, Parmigiano Reggiano	

FETTUCCINE AI FRUTTI DI MARE ☁	\$34
Prawns & Squid, San Marzano Tomato, Lobster Bisque	

FETTUCCINE ALLE VONGOLE	\$32
Galician Clams, Garlic, Olive Oil, Parsley	

I DOLCI

TIRAMISÚ ☁	\$15
Mascarpone, Espresso, Cocoa	

CANNOLO SICILIANO (2 PC)	\$15
Traditional Cannolo, Ricotta, Pistachio	

NOT A PANNA COTTA	\$14
Cream, VSOP Hazelnut, Chocolate, Gelato	

GELATO AI PINOLI	\$12
Pine Nuts, Sea salt, Rosemary, Organic EVO	

SORBETTO AL LIMONE	\$10
Lemon Sorbet	

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