



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

GNOCO 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.

Half / Full

MARGHERITA (V) \$19 / \$30
San Marzano DOP, Buffalo Mozzarella, Basil, Organic EVO "4 Contrade"

MARINARA E ACCIUGHE \$24 / \$40
San Marzano DOP, Garlic, Anchovy, Wild Garlic, Oregano, Organic EVO "4 Contrade"

SARDE \$26 / \$46
Fiordilatte, Cured Sardines, Pizzutello Tomato, Basil

DIAVOLA \$24 / \$40
San Marzano DOP, Home Made spicy Salame, Fiordilatte, Parmigiano Reggiano 24 Months

PROSCIUTTO TOSCANO DOP \$30 / \$54
Prosciutto Toscano DOP, Fiordilatte, Rocket, Parma Ham, Parmigiano Reggiano 24 Months

FUNGHI E MORTADELLA \$28 / \$50
Fiordilatte, Mushrooms, Mortadella, Parmigiano Reggiano 24 Months, Fresh Basil

*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 GRUNCH®

Our crunchy, chewy pizza,
fermented for 48 hours.

Half / Full

CAPRESE «SANDWICH» (V)	\$24 / \$43
<i>Burrata, Pesto, Sicilian Datterino, Parmigiano</i>	
BURRATA E PROSCIUTTO TOSCANO	\$28 / \$49
<i>Burrata, Prosciutto Toscano DOP, Sicilian Datterino</i>	

I SECONDI

PLUMA ALLA GRIGLIA 🍷	\$58
<i>Grilled Spanish Pluma Iberica, Sicilian Capers, Red Capsicum, Sangiovese reduction</i>	
1Kg «FIORENTINA»	\$178
<i>Charcoal Grilled Australian 200 Days Grain Fed T-Bone with Vegetables (40 mins required)</i>	
FARAONA «ALLA GHIOTTA»	\$38
<i>Guinea Fowl with its Liver sauce, Capers, Potatoes.</i>	
GAMBERI ALLA GRIGLIA	\$48
<i>Grilled Prawns, Sicilian Caponata, Lime</i>	
MERLUZZO E FREGOLA	\$48
<i>Cod, Lobster broth, San Marzano, Sardinian Fregola</i>	

HOMEMADE PASTA

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

TONNARELLI DELLA MAMMA (V)	\$25
<i>Sicilian Tomato, Basil, Organic EVO</i>	
TORTELLI RICOTTA E SPINACI (V)	\$30
<i>Ricotta, Spinach, Butter, Herbs, Hazelnut</i>	
TAGLIATELLE AL RAGÚ DI MANZO 🍷	\$29
<i>Beef Short Rib, Guanciale</i>	
CAVATELLI NDUJA E STRACCIATA DI BURRATA	\$28
<i>Homemade Nduja, Tomato, Stracciatella, Basil</i>	
TONNARELLI ALL'AMATRICIANA 🌶️	\$30
<i>Sicilian Tomato, Guanciale, Parmigiano</i>	
ORECCHIETTE SALSICCIA E FUNGHI 🍷	\$30
<i>Sausage, Mushrooms, Parmigiano Reggiano</i>	
FETTUCCINE AI FRUTTI DI MARE 🍷	\$34
<i>Prawns & Squid, San Marzano Tomato, Lobster Bisque</i>	
FETTUCCINE ALLE VONGOLE	\$32
<i>Galician Clams, Garlic, Olive Oil, Parsley</i>	

I DOLCI

TIRAMISÚ 🍷	\$15
<i>Mascarpone, Espresso, Cocoa</i>	
CANNOLO SICILIANO (2 PC)	\$15
<i>Traditional Cannolo, Ricotta, Pistachio</i>	
NOT A PANNA COTTA	\$14
<i>Cream, VSOP Hazelnut, Chocolate, Gelato</i>	
GELATO AI PINOLI	\$12
<i>Pine Nuts, Sea salt, Rosemary, Organic EVO</i>	
SORBETTO AL LIMONE	\$10
<i>Lemon Sorbet</i>	

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