

## Starters

<b>garlic focaccia</b>	8
<b>garlic &amp; rosemary pizza crust</b>	8
<b>garlic &amp; roasted chilli pizza crust</b>	8
<b>garlic, rosemary &amp; fior de latte mozzarella pizza crust*</b>	11
<b>bruschetta</b> topped with diced roma tomatoes, shallots, basil & olive oil	12
<b>homemade meatballs</b> topped with napoletana sauce & shaved parmesan, served with italian bread	18

## Salads

<b>rocket, pear &amp; parmesan salad</b> with walnuts & balsamic dressing*	13
<b>med salad</b> - lettuce, avocado, feta, pine nuts, olives, cherry tomatoes, cucumber, carrots & balsamic dressing*	17
<b>caprese salad</b> - buffalo mozzarella, sliced tomato, basil, balsamic glaze & extra virgin olive oil*	17
<b>caesar salad</b> - cos lettuce, crispy bacon, parmesan, anchovies & croutons	16
<b>chicken caesar salad</b> - cos lettuce, crispy bacon, parmesan & croutons	19

## Pasta & Mains

<b>spaghetti bolognese</b> topped with shaved parmesan	19
<b>homemade lasagne</b> cooked in our wood-fired oven, topped with parmesan	23
<b>linguine ricotta</b> , cherry tomatoes, basil & pine nuts in a napoletana sauce, served with fresh pasta	23
<b>fettucine boscaiola</b> - bacon & mushrooms in a creamy sauce, served with fresh fettucine	25
<b>spaghetti meatballs</b> served in a napoletana sauce & topped with shaved parmesan	25
<b>spinach &amp; ricotta ravioli</b> cooked in a creamy sauce, served with prosciutto, rocket & shaved parmesan	25
<b>gnocchi siciliana</b> with eggplant & grilled buffalo mozzarella in a napoletana sauce	25
<b>pesto chicken fettucine</b> with pine nuts, sundried & cherry tomatoes, spring onions & rocket in a creamy sauce	25
<b>chicken, mushroom &amp; leek risotto*</b>	25
<b>salmon &amp; asparagus linguine</b> in a creamy sauce, served with fresh pasta	26
<b>spaghetti barramundi</b> and prawns in a white wine napoletana sauce	27
<b>crispy-skinned salmon</b> on a bed of mushy peas & served with minted coleslaw*	29
<b>dish of the week</b> – see blackboard for weekly specials	

## Kids

<b>chips</b>	6
<b>penne pasta</b> with butter & parmesan	7
<b>margherita pizza*</b>	11
<b>spaghetti bolognese</b> with parmesan	11
<b>ham &amp; cheese pizza*</b>	12
<b>hawaiian pizza</b> with ham & pineapple*	13
<b>smiley face pizza</b> with bacon, italian sausage, tomato & mushrooms*	14
<b>chicken schnitzel</b> with chips	15

### **KIDS EAT FREE!**

Valid every day. Orders must be placed before 6.30pm. One kids main meal per adult main meal. Kids under 8 only. Maximum of 4 free kids meals per table. Must be redeemed in the same visit. Not available with any other offer or promotion. Dine in only.

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## Sharing Menu

For celebrations, why not design your own menu (or we can do it for you!) from as little as \$25 per person. This allows you to try a little of everything, all together, without committing to just one dish! Minimum 8 people. Final numbers for parties need to be confirmed 24 hours in advance.

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## Wood Fired Pizzas\*

<b>margherita</b> - fior di latte mozzarella, oregano & basil	18
<b>pepperoni</b>	19
<b>hawaiian</b> - smoked ham & pineapple	20
<b>capricciosa</b> - smoked ham, mushroom, artichokes, olives & capers	24
<b>supreme</b> - smoked ham, salami, onion, mushroom, roasted capsicum, pineapple & olives	24
<b>hot porcini</b> - provola cheese, porcini mushroom, salami, basil and chilli	23
<b>ironbark</b> - italian sausage, pepperoni, salami, roasted capsicum, onion, olives & chilli	25
<b>mexican</b> - chillied beef, beans, jalapeño, corn chips, onion, sour cream, guacamole & coriander	25
<b>bufala</b> - buffalo mozzarella, prosciutto, tomato, basil & rocket	27
<b>bolognese</b> - bolognese sauce, buffalo mozzarella & basil	25
<b>delizia</b> - smoked ham, mushroom, pepperoni, roasted capsicum & parmesan	25
<b>meat lover</b> - italian sausage, bacon, smoked ham, salami & bbq sauce	25
<b>napoletana</b> - fior di latte mozzarella, anchovies, olives, capers & oregano	22
<b>tequila</b> - prawns, avocado & rocket with tequila & lime mayonnaise	26
<b>gamberetti</b> - garlic prawns with ricotta cheese, fresh tomato & pesto	26
<b>tandoori</b> - marinated chicken, spanish & spring onions, pinenuts, minted yogurt & mango chutney	25
<b>pollo avo</b> - lemon chicken, avocado, roasted capsicum, bocconcini cheese, sundried tomato & coriander	26
<b>quattro formaggi</b> - gorgonzola, ricotta, provola, olives & basil	24
<b>gorgonzola</b> - prosciutto, gorgonzola cheese, grilled eggplant & parmesan	27
<b>estate</b> - smoked ham, pineapple, bocconcini & basil	23
<b>primavera</b> - goats cheese, tomato, olives, rocket & a sprinkle of poppy seeds	23
<b>vegetariana</b> - grilled eggplant, roasted capsicum, mushrooms, artichoke & parmesan	23
<b>vegeta 2.0</b> - zucchini, porcini mushrooms, provola & sundried tomato	24
<b>the vegan</b> - vegan cheese, mushrooms, roasted capsicum, zucchini, red onion, olives & basil	25
<b>half &amp; half pizza</b>	27
<b>dish of the week</b> - see blackboard for weekly specials	
<b>Calzones</b>	
<b>rustico calzone</b> - italian sausage, bacon, provola, mozzarella, roasted capsicum & onion	26
<b>italian calzone</b> - prosciutto, smoked ham, ricotta cheese, mozzarella & mushrooms	26
dairy free/vegan cheese on request	3
gluten free pizza base on request	4

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\* Items marked with this symbol can be ordered gluten-free on request. Note to coeliacs: made from gluten free ingredients, but not in a gluten free kitchen. Please notify us if you have severe allergies or intolerances so that we can take special care with your meal.

BYO is wine only & corkage is \$4 per person. When bringing your own cake a \$15 per cake surcharge applies. Prices are inclusive of 10% GST. A 10% surcharge on public holidays applies.

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## Pre-Dinner Drinks

Aperol Spritz	15
Campari Spritz	15

## Beer

Peroni Nastro Azzurro	(Italy)	9
Moretti	(Italy)	9
Menabrea	(Italy)	9
Peroni Leggera - light and low carb	(Italy)	9
Corona	(Mexico)	9
O'Brien Premium Lager - gluten free	(Australia)	9
4 Pines Pale Ale	(Manly)	10
4 Pines Kolsch	(Manly)	10
4 Pines Ginger Beer	(Manly)	10
Balter XPA (375ml)	(Gold Coast)	11
Balter Pilsner (375ml)	(Gold Coast)	11
Balter IPA (375ml)	(Gold Coast)	11
Beer of the month - see our monthly specials		

## Sparkling Wine

	glass/bottle
Villa Chiopris Prosecco Extra Dry - Friuli, Italy	9.5 / 44

## White Wine & Rose

	glass/½ ltr/1ltr
House wine: De Bortoli Premium Chardonnay	8 / 16 / 24
	glass/bottle
Rose: Collefrisio Rosato - Abruzzo, Italy	9.5 / 44
Sauvignon Blanc: Auntsfield Estate - Marlborough, NZ	9.5 / 44
Pinot Grigio: Villa Chiopris Grave - Friuli, Italy	9.5 / 44

## Red Wine

	glass/½ ltr/1ltr
House wine: De Bortoli Premium Cabernet Merlot	8 / 16 / 24
	glass/bottle
Sangiovese: Villa Trasqua Traluna - Tuscany, Italy	9.5 / 44
Montepulciano d'Abruzzo Collefrisio Filare' - Abruzzo, Italy	9.5 / 44
Shiraz: Spadafora - Sicily, Italy	9.5 / 44
Pinot Noir: Rochford Wines - Yarra Valley, VIC	9.5 / 44
Chianti: Castello di Querceto Chianti DOCG-Tuscany, Italy	9.5 / 44

## Spirits with a standard mixer

		12
Manly Spirits Vodka	Woodford Reserve Bourbon	
Manly Spirits Gin	Starward Single Malt Whiskey	
Southern Comfort	Chivas Regal	
Bacardi	Chatelle Napoleon Brandy	
Bundaberg Rum		
Double shot		add 9

<b>Shots &amp; Digestives</b>		9
Amaro Montenegro Italiano	Averna Amaro Siciliano	
Limoncello	El Jimador Tequila	
Amaretto Disronno	Frangelico	
Baileys	Grappa	
Kahlua	Galliano Sambuca – black/white	

<b>Cognac &amp; Port</b>		10
Yalumba Galway Pipe Tawny Port		
Martell Medallion VSOP Cognac		

<b>Soft Drinks</b>		
Acqua Panna Still Mineral Water 500ml		6
San Pellegrino Sparkling Mineral Water 500ml/1ltr		6/9
Coke, Coke No Sugar, Sprite, Lift, Fanta, Soda Water		5
Lemon Lime & Bitters/Soda Lime & Bitters		5
Bundaberg Ginger Beer		5
San Pellegrino Aranciata Rossa (blood orange)/Chinotto		6
Fruit juices: Orange/Apple		6
Kids size: Coke, Coke No Sugar, Sprite, Lift, Fanta or fruit juice		4

<b>Coffee</b>		
Flat white/Cappuccino/Latte/Long black/Short black/Macchiato		4
Large		5
Mocha/Hot chocolate		5
Decaf/double shot	add	1

<b>Tea</b>		
English Breakfast/Earl Grey/Chamomile/Green Tea/Rooibos/Mint		4

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