

## WELCOME!

### SHARING MENU

FEED ME ITALIAN STYLE!

It's easy! Enjoy our signature sharing menu of antipasto, pizze, arrosto, sides & salad.

Food is plentiful & served in the centre of the table allowing all to share.

Adults ..... 65pp

Kids under 12 Margherita, fries, and can partake in all courses above .... 35pp

ADD calamari with antipasto ..... 10pp

Must include all guests on table.

No takeaway permitted with Sharing Menu.

### ANTIPASTO CIRCA 98

Our signature platter of Italian salumi, imported & local cheeses, grilled & pickled vegetables, olives & house made focaccia .....

### ARROSTO

Slow cooked lamb served with Italian salsa verde .....  
Vegetarian option available.

### PIZZA A CHOICE OF TWO VARIETIES

### SIDES & SALADS

Rucola salad, parmesan, roasted almonds .....  
Triple cooked potatoes, garlic, rosemary & sea salt.....

## PIZZA

#### 1. CAPRICCIOSA\*

San Marzano sugo, fior di latte mozzarella, leg ham, mushroom, artichoke, black olives.....

#### 2. SUPER MARIO\*

San Marzano sugo, fior di latte mozzarella, scamorza, roasted eggplant, parmesan, roasted pumpkin, basil.....

#### 3. PORCINI E PANCETTA\*

San Marzano sugo, fior di latte mozzarella, mascarpone, porcini mushroom, pancetta .....

#### 4. GAMBERI\*

San Marzano sugo, fior di latte mozzarella, marinated tiger prawns, roasted zucchini, cherry tomato.....

#### 5. SOPRESSA

San Marzano sugo, fior di latte mozzarella, mild sopressa salami, black olives.....

#### 7. NDUJA (N DOOYA)

San Marzano sugo, fior di latte mozzarella, gorgonzola, HOT nduja salami .....

#### 8. MARGHERITA

San Marzano sugo, fior di latte mozzarella, basil.....

#### 9. SALSICCIA\*

San Marzano sugo, fior di latte mozzarella, taleggio, fennel & chilli pork sausage, broccoli rape, rosemary .....

#### 11. HAWAIIAN

San Marzano sugo, fior di latte mozzarella, leg ham, pineapple .....

#### 12. QUATTRO FORMAGGI

San Marzano sugo, fior di latte mozzarella, gorgonzola, parmesan, mascarpone .....

#### 13. NAPOLETANA

San Marzano sugo, buffalo mozzarella, black olives, anchovies, basil .....

#### 14. BIANCA CON PATATA\*

E.V.O oil base, fior di latte mozzarella, taleggio, roasted potato, rosemary, spanish onion, semi-dried tomato, black olives, chilli .....

#### 15. BIANCA PANCETTA

E.V.O oil base, fior di latte mozzarella, taleggio, pancetta, roquette, parmesan .....

#### 16. VEGAN BIANCA CARCIOFI

E.V.O oil base, vegan mozzarella, roasted potato, artichoke, black olives .....

#### 17. BIANCA POLLO

E.V.O oil base, fior di latte mozzarella, roasted chicken, roasted pumpkin, danish feta, cherry tomato .....

\*Highly recommended for this sharing menu.

## APERITIVI

Aperol .....	12
Campari .....	12
Cinzano.....	10
Silvio Carta Vermouth di Sardegna .....	12
Capo Capo.....	12
Martini Bianco.....	10
Martini Rosso .....	10
Rosso Antico.....	12
Punt e Mes .....	12

## COCKTAILS

### BELLINI

Classic bellini, prosecco & peach nectar .....	18
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### SPRITZ

Aperol & prosecco .....	18
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### AMERICANO

Campari, Cinzano Vermouth & soda .....	18
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### MONTY MULE

Amaro Montenegro, ginger beer & muddled lime .....	18
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### NEGRONI

Campari, Four Pillars gin, Silvio Carta Vermouth .....	22
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### ESPRESSO MARTINI

Vodka, kahlua & espresso .....	20
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### FROZEN STRAWBERRY DAQUIRI

Bacardi rum, strawberries, lime juice & sugar syrup .....	18
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### SGROPPINO

Lemon sorbet & vodka, topped with prosecco .....	18
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### HAPPY CHAPPY (NON-ALCOHOLIC)

Lime, mint, sugar syrup & soda .....	15
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### VIRGIN BELLINI (NON-ALCOHOLIC)

White peach nectar, sugar syrup & soda .....	12
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## BIRRA E SIDRO

On Tap   Carlton Draught 285ml .....	6.5
On Tap   Birra Peroni 300ml .....	9.5
Peroni Leggera (LIGHT BEER).....	8
Corona, Mexico .....	9
Menabrea, Italy.....	9
Moretti, Italy.....	9
Cider   Sidro Del Bosco Apple Cider, Treviso, Italy.....	9

## CARAFES

Assorted soft drinks .....	16
Lemon, lime & bitters .....	20
On Tap   Carlton Draught .....	24
On Tap   Birra Peroni .....	35

## IL VINO

### FRIZZANTE

Laurent Perrier Brut L.P Champagne Tours-sur-Marne, France .....	95
Ruggeri 'Argeo' Prosecco Valdobbiadene, Italy .....	13   55
Zonzo Moscato (Sweet like our friends at Zonzo Estate) Yarra Valley, VIC .....	12   50

### VINO BIANCO

Cave De Ribeauville Riesling Alsace, France.....	14   65
Nericon Vineyard Sauvignon Blanc Beelbangera, NSW .....	12   50
Paolovino Pinot Grigio D.O.C Veneto, Italy .....	13   55
Flame Tree Chardonnay Margaret River, WA .....	14   65

### VINO ROSSO

Medhurst Pinot Noir Yarra Valley, VIC .....	14   65
Torrebruna Chianti, Tuscany, Italy.....	14   65
Paolovino Valpolicella D.O.C Veneto, Italy .....	13   55
Nericon Vineyard Cabernet Sauvignon Beelbangera, NSW .....	12   50
Radice Cannonau Sardegna, Italy.....	70
Vigneti Radica Montepulciano d'Abruzzo D.O.C Abruzzo, Italy.....	14   65
Torzi "Schist Rock" Shiraz Barossa Valley, SA.....	14   65

### ROSATO

Nericon Vineyard Rosè, Beelbangera, NSW .....	13   55
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