

PIZZE TRADIZIONALI



Gluten-Free
Available | +6

MARINARA | 22

San Marzano tomato, garlic, oregano & EVO

MARGHERITA | 24

San Marzano tomato, fior di latte, parmesan, fresh basil & EVO

BUFALINA | 29

San Marzano tomato, buffalo mozzarella, parmesan, fresh basil & EVO

NAPOLETANA | 26

San Marzano tomato, fior di latte, anchovies, olives, oregano & EVO

DIAVOLA | 29

San Marzano tomato, Fior di latte, spicy salami, goats cheese, rocket & EVO

CAPRICCIOSA | 29

San Marzano tomato, fior di latte, ham, olives, mushroom, artichoke & EVO

ORTOLANA | 28

Zucchini purée, fior di latte, eggplant, mushroom, capsicum, & garlic oil

PROSCIUTTO | 32

San Marzano tomato, fior di latte, prosciutto, buffalo mozzarella & EVO

MORTADELLA | 29

Provolone, fior di latte, mortadella, buffalo stracciatella, pistachio & EVO

QUATTRO FORMAGGI | 29

Fior di latte, provolone, gorgonzola, parmesan & walnuts

PIZZE MADE IN CASA

TARTUFO | 32

House-made truffle cream, fior di latte, ham, mushroom, pork sausage

GRICIA | 31

Pecorino cream, fior di latte, guanciale, confit cherry tomato & pepper

PATATE VIOLA | 33

Purple potato purée, smoked scamorza, pork sausage, crispy leek & n'duja

CARCIOFI | 33

Artichoke purée mild salami, buffalo stracciatella & olive crumbs

POLPETTE | 34

Neapolitan ragù, meatballs, smoked scamorza, ricotta & parmesan shard

GAMBERI | 36

Zucchini purée, squid ink chips, prawns, buffalo stracciatella, lemon zest

SCUSA! No Half/Half pizza or alteration to the menu, unless any allergies | 15% Surcharge on Public Holiday, 10% Surcharge on Weekends

ANTIPASTI

CROCCHETTE DI PATATE | 13 each

GRICIA: pecorino cream, guanciale, & pepper

MORTADELLA: pistachio cream & crushed pistachio

SUPPLÍ | 9 each

Filled with bolognese, fior di latte & parmesan

CUOPPO DI FRITTI | 28

Lightly battered calamari, prawns, whitebait, zucchini & carrots (Gf)

ZUPPA DI COZZE | 28

Mussels with tomato, chilli & parsley, served in a pizza bowl

TAGLIERE DI SALUMI E FORMAGGI | 29

Chef's selection of cured meats and cheeses, served with focaccia day

PASTA All our pastas are hand-made in house*

GNOCCHI ALLA SORRENTINA | 33

Baked gnocchi with Napoli sauce, fior di latte, in a pizza bowl

STROZZAPRETI ALLA CARBONARA | 35

Egg, black pepper, hard sheep cheese and cured pork cheek

SPAGHETTI ALLE VONGOLE | 38

Served with Battisti Gragnano bronze-die durum wheat spaghetti

TAGLIATELLE ALLA BOLOGNESE | 38

Slow cooked pork & veal mince in tomato sugo, parmigano

CAPPELACCI AL BURRO BRUCIATO E SALVIA | 38

Filled with ricotta & spinach, served with burned butter & sage

AGNOLOTTI DEL PLIN IN SALSA D'ARROSTO | 40

Filled with rabbit, beef and veal, served in a roast sauce reduction

CONTORNI

PATATINE FRITTE | 10

Fries served with paprika mayonnaise

INSALATA CON ALICI FRITTE | 18

Fried anchovies served on a base of orange, fennel, roquette

INSALATA RUCOLA E PERE | 17

Roquette & pear salad with walnuts, shaved parmesan & balsamic reduction