

bombini pizza

Small plates

Olives 6

Wood fired schiacciata flatbread with parmesan, extra virgin olive oil & rosemary 8

Cured meats - mortadella, San Daniele prosciutto & pickles 26

Wood roast pork meatballs with fennel, paprika & tomato 12

Wood roast calamari, pangrattato, salsa rossa 17

Pizza Napoletana & traditional

Margherita – tomato, basil, extra virgin olive oil, buffalo mozzarella 21

Salumi - toscano salame, smoked leg ham, pancetta, fior di latte, tomato 28

Pepperoni – pepperoni, fior di latte, tomato 28

Salsiccia – pork & fennel sausage, hot N'duja sausage, rocket, smoked mozzarella 27

Bianco (without tomato)

Sicilian - scarlet prawns, spanner crab, buffalo mozzarella, chilli, capers, rocket 30

Veronese – mushroom, rosemary, garlic, San Daniele prosciutto, parmesan, fior di latte 25

Patate con formaggio – potato, buffalo mozzarella, gorgonzola, radicchio 26

Calzone

Porcini mushroom paste, buffalo mozzarella, rocket, Swiss brown mushrooms, parmesan 27

Kids pizza

Parmesan & mozzarella 15

Tomato, mozzarella & parmesan 15

Prosciutto, tomato & Parmesan 15

Insalata – Salads

Wood roast pumpkin, honey, hazelnut & gorgonzola 16

Cabbage, pear, fennel, house mustard dressing 15

Rocket, balsamic, olive oil & parmesan 12

Dolce

Jersey milk pannacotta with rhubarb & strawberry compote, & moscato jelly 17

Tiramisu 16

House-made gelato & sorbet 15 / Kids scoop 5

Caffe

served with house made biscotti

Amedei hot chocolate with jersey cream 10

Coffee by Espresso di Manfredi 4.5 / mug 5.5

Loose leaf teas by Mariage Freres teas - English breakfast,

Earl Grey, Marco Polo, Green Sencha 4.5

Organic Peppermint or Chamomile teas 4.5

All pizzas are made from Australian organic flour, naturally leavened sourdough with slow fermentation for the best flavour & health benefits. We have sourced the finest ingredients to give the best outcome. From San Marzano tomatoes, herbs from our garden, unfiltered extra virgin olive oil, a variety of Australian & Italian cheeses, and cured meats from La Dolce Vita. Cameron Cansdell