

bombini pizza

Small plates

Olives 6

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

Cured meats – Saucisson, San Daniele prosciutto, mortadella & pickles 29

Wood roast Padron peppers 12

Wood roasted pork & fennel meatballs with tomato sauce 16

Wood roasted calamari, salsa rossa & pangrattato 18

Pizza Napoletana & traditional

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

Diavola – tomato, hot n'duja, peppers, hot chilli, fior di latte 26

Salumi - tomato, smoked ham, pepperoni, pancetta, fior di latte 28

Salsiccia – tomato, house made pork sausage, red onion, black olives, oregano, smoked mozzarella 28

Bianco (without tomato)

Gambero - king prawn, zucchini, pistachio, buffalo mozzarella 28

Veronese – mushroom, prosciutto, fior di latte, rosemary, garlic 25

Pomodoro ciliegino– cherry tomato, garden greens, buffalo mozzarella, smoked mozzarella, roast garlic 25

Calzone

Porcini mushroom paste, field mushrooms, rocket, buffalo mozzarella 27

Kids pizza

Parmesan & mozzarella 15

Tomato, mozzarella & parmesan 15

Pepperoni, tomato & parmesan 15

Insalata – Salads

Rocket, parmesan, aged balsamic & olive oil 12

Roast pumpkin, hazelnuts, gorgonzola, local honey 16

Dolce

Nutella pizza, roasted hazelnuts, mascarpone cream 18

Tiramisu 16

House-made gelato & sorbet 15 / Kids scoop 5

Caffe

served with house made biscotti

Amedei hot chocolate with jersey cream 10

House blend coffee 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

WOOD FIRED FRIDAY \$30

Wood roasted meat, menu changes weekly

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