

ANTIPASTI

Focaccia, garlic butter 9 (V)
House-marinated Olives 10 (GF, V)
Eggplant Cotoletta, crispy crumbed eggplant, tomato sugo, stracciatella, basil oil 24 (V)
Fremantle Octopus, hummus, spicy sun-dried tomato, kefir lime oil 26 (GF, DF, I)
Vitello Tonnato, sliced beef eye rump, tuna mayo, pickled onion, capers 23 (GF,DF)
Nonna’s Meatballs, house-made pork & beef meatballs, rich tomato sugo, basil oil 22
add focaccia to soak up the sauce 4
Bruschetta, confit cherry tomato, whipped ricotta, honey 20 (V)
add prosciutto 7
Roasted Pumpkin, gorgonzola fondue, dukka, hazelnut 20 (GF, DFO, V)

PASTA

Tagliatelle Porcini, grilled pioppini mushroom, shiitake butter 35 (GFO, V)
Gnocchi Verde, ricotta gnocchi, pesto verde, gorgonzola, walnuts, kale 34 (GFO, V)
Mafaldine Ragu, slow cooked beef cheek Ragu, stracciatella, rosemary 37 (GFO, DFO)
Wagyu Lasagna, parmesan fondue 36
Spaghetti Prawn, prawns, seafood bisque, stracciatella, pistachio 37 (GFO, DFO, M)
GF Pasta Option 4

SIDES

Crispy Kipfler Potatoes, herb dust, nduja mayo 16 (GF, DF, GFO)
Tomato Salad, mixed tomato, chives, red onion, basil, balsamic glaze 18 (GF, VG)
add stracciatella 7
Dirty Fries, prosciutto dust, truffle sauce, parmesan 16 (GFO, DFO, VGO)
Mixed Leaf Salad, cherry tomato, pickled onion, nonna’s shallot dressing 13 (GF, DF, VG)

KIDS

Chicken & Chips 14
Pasta Sugo, tomato sauce 14
Pasta Alfredo, butter & cheese 14
Tropicana Pizza, sugo, cheese, ham, pineapple 16
Margherita, sugo, cheese 15

PIZZA

House-made Flat Bread, garlic butter 16 (DFO, V, VGO)
add prosciutto 7
add stracciatella 7

Margherita, sugo, mozzarella, basil, parmesan, evoo 25 (V)
Alessia, zucchini, red onion, roasted cherry tomato, mushroom, pumpkin cream, basil, evoo 26 (VG)
Maremma, sugo, mozzarella, caramelised onion, sausage, pecorino, truffle oil, oregano 29
Peppa, sugo, mozzarella, spicy salami, nduja mayo, rocket, evoo 29
Paola, scamorza, mozzarella, roast potato, sausage, nduja cream, parsley, evoo 30
Inverno, mozzarella, mushrooms, caramelised onion, stracciatella, honey, basil, evoo 31 (V)
Anna, sugo, mozzarella, ham, pancetta, salami, evoo, parsley 31
Nonna’s, sugo, mozzarella, ricotta, mushroom, salami, olive, evoo, basil 31
Giorgia, sugo, mozzarella, ham, mushroom, artichoke, olive, evoo 31
Graziella, mozzarella, zucchini, roast cherry tomatoes, prawns, lemon zest, pistachio powder, evoo 32 (I)
Pamela, mozzarella, scamorza, gorgonzola cream, walnuts, rocket, honey 32 (V)
Zucca, pumpkin cream base, mozzarella, gorgonzola, caramelised onion, pancetta 32
Caterina, sugo, anchovies, stracciatella, confit cherry tomato, olive dust, oregano 32
Sandra, truffle sauce, mozzarella, prosciutto, caramelised onion, gorgonzola cream, basil, evoo 32
Federica, sugo, prosciutto, rocket, stracciatella, evoo 33
Fragranza, truffle sauce, mozzarella, mushroom, ham, stracciatella, basil, evoo 33
GF Pizza Base 7 (not safe for celiac)

add la delizia burrata 10
(V) Vegetarian (Australia) (DF) Dairy Free
(VG) Vegan (M) Mixed (DFO) Dairy Free Option
(VGO) Vegan Option (I) Imported (GF) Low Gluten
(GFO) Low Gluten Option

Our kitchen contains nuts, gluten, eggs, dairy & other allergens.
We cannot guarantee there is no cross contamination. Please advise your waiter of any allergies.
Card Surcharge Applies 1.67%

DESSERT

Nonna’s Tiramisu 16
Nutella Mousse 13 (GF)
Cannoli, lemon ricotta cream, pistachio, chocolate 14
Gelato/Sorbet, one scoop 6 two scoops 10
Icecream Sundae, vanilla gelato, cream, choc sauce, sprinkles 10

SPARKLING

Valdo Prosecco DOC 14/67

a party in a glass always ready to fizz up your pizza night

WHITE

‘24 Alkoomi, Sauv Blanc, Frankland River WA 62

zingy, zesty and ready to party

‘23 Cantine Politti, Verdicchio DOC, Marche IT 11/49

crisp, light & bright, classic dry white

‘24 Puiattino Pinot Grigio, Friuli IT 15/70

the perfect partner for light bites, seafood & grabbing a slice

‘24 Cullen Dancing in the Sun, SBS, Margaret River 15/69

crispy, elegant & just rebellious enough to keep things interesting

‘24 El Desperado, Rosé, SA 14/65

delightful dry rosé like a little fiesta in a glass

‘24 Mon Tout, Chenin Blanc, WA 68

not Italian but plays well with pasta; light, fresh & textured

‘22 Geografico, Chardonnay, Tuscany IT 15/73

sip alongside creamy pizza or buttery focaccia

RED

‘22 Graci, Etna Rosso DOC, Mt Etna Sicily IT 105

light on its feet, but full of smoky secrets

‘23 Magredi Pinot Nero, Venice IT 14/66

bright and effortlessly cool

‘25 The Other Wine Co, Sangiovese, Adelaide Hills SA 64

italian soul, Aussie swagger, perfect for all Italian food

‘24 Unico Zelo, Nero d’Avola (chilled), Riverland SA 14/69

bold, bright & unapologetically fresh

‘21 San Silvestro, Barbera d’Alba DOC, Sicily IT 68

it’s made to keep your pizza night lively & your glass topped up

‘23 Geografico, Chianti DOC, Tuscany IT 14/68

a true Italian classic built for pizza & pasta nights

‘24 Caprili Rosso di Montalcino DOC, Tuscany IT 74

like Nonna’s Sunday sauce; comforting, bold, and made to share

‘24 Amelia Park, Cabernet Merlot, Margaret River WA 15/73

bold, classy & a little bit wild

‘23 Two Hands Sexy Beast, Cabernet Sauvignon, McLaren Vale SA 79

the kind of wine that turns pizza night into a love affair

‘24 Tomfoolery, Shiraz, Barossa Valley SA 15/70

a cheeky young thing that’s already the main character

‘22 Samuel’s Gorge, Shiraz, McLaren Vale SA 88

big, bold & packing a punch, the ultimate pizza partnering

COCKTAILS

APEROL SPRITZ, aperol, prosecco, soda 18

LIMONCELLO SPRITZ, limoncello, prosecco, soda 19

CAMPARI SPRITZ, campari, prosecco, soda 19

WATERMELON DAIQUIRI, watermelon, bacardi, mint, lime 20

TOMMY’S MARG/SPICY MARG, tequila, agave, lime 19

AMARETTO CHERRY JAM SOUR, amaretto, cherry jam, egg white, lemon 23

NEGRONI, campari, malfy gin, sibona, vermouth 22

LYCHEE LINEN, purple gin, lychee, cucumber, mint 20

LIMONCELLO SOUR, limoncello, gin, basil, lemon, egg white, olive oil 22

ESPRESSO MARTINI, vodka, kahlua, espresso, sugar

MOCKTAILS

R&O Spritz, raspberry, blood orange, lemon, soda 14

Virgin Watermelon Daiquiri, watermelon, lime, mint, soda 14

Lychee Lemonade, lychee, lime, mint, lemonade 14

BEER

Peroni Nastro Azzurro 5.1% 15

Gage Roads Single Fin 4.5% 13

Gage Roads Huey 3.8% 13

Matso’s Ginger Beer 3.5% 14

Matsos Mango Beer 4.5% 13

Peroni 0% 11

Monteiths Apple Cider 13

Balter Cervesa 4% 12

SOFT DRINK

Coca-cola, Coke No Sugar, Sprite, Fanta 5

Orange Juice, Apple Juice 6

Ginger Ale, Ginger Beer 6

Sparkling Water 7

TUESDAY

LASAGNA NIGHT

\$30 Lasagna every Tuesday

\$5 add on house red/white

THURSDAY

LA DELIZIA DEGUSTATION

FRIDAY

COCKTAIL SPECIALS

\$20 Cocktail Specials every Friday

WEEKENDS

LUNCH MENU

12–4pm

Italian Focaccia Sandwiches

UNO, mortadella, pistachio, mozzarella, tomato 23

DUE, prosciutto, stracciatella, rocket, tomato 23

TRE, spicy salami, scamorza, nduja mayo 21

QUATTRO, pumpkin cream, grilled mixed veg 20

CINQUE, trust the chef 21