

PIZZA MENU

TRADITIONAL

Margherita (v) 18 organic tomato sauce mozzarella / fresh basil	Napoli 23 organic tomato sauce mozzarella / anchovies / black olives / capers / oregano	Arrabbiata 22 organic tomato sauce mozzarella / hot salami / chili
Capricciosa 24 organic tomato sauce mozzarella / ham / mushrooms / artichokes / black olives / cacciatore salami	Parmigiana (v) 25 organic tomato sauce mozzarella / eggplant / burrata	Calzone Farcito 25 folded pizza with organic tomato sauce / mozzarella / triple smoked ham
Bufalina (v) 23 organic tomato sauce / buffalo mozzarella / fresh basil	Prosciutto & Rucola 25 organic tomato sauce mozzarella / cherry tomatoes / wild rocket / San Daniele prosciutto	Ortolana (v) 23 organic tomato sauce mozzarella / capsicum / zucchini / eggplant / cherry tomatoes

WHITE BASE

Focaccia (v) 11 rosemary / oregano / extra virgin olive oil	Boscaiola 26 mozzarella / truffled wild mushrooms / Italian sausage	Garlic Pizza (v) 12 rosemary / garlic / extra virgin olive oil
--	--	---

SWEET

Nutella 15 folded pizza / Nutella

BAR SNACK MENU

Artisan Bread Basket (v) rosemary sea salt focaccia bread / Sardinian carasau bread / mini Vienna rolls / extra virgin olive oil / aged Modena balsamic vinegar	9	Beer-Battered Potato Chips (v) 14 black truffle / pecorino
Charcuterie board organic bread / fruit preserves / white truffle honey / San Daniele prosciutto / salame felino / mortadella / 24 months Parmigiano Reggiano / burrata / black pepper pecorino / marinated Italian olives	38	Bruschetta Classica (v) 11 toasted homemade bread / diced tomatoes / basil / extra virgin olive oil / aged Modena balsamic vinegar
Tagliere Piccolo cacciatore salami / bocconcini / Wagyu beef bresaola / marinated Italian artichokes / garlic pizza bread	19	Warm Sicilian Olives (v) 11 rosemary sea salt and focaccia bread
Patatine Fritte (v) <i>French fries</i>	9	Cheese Plate (v) 25 24 months Parmigiano Reggiano / Brigante / Stracchino / white truffle honey / fruit preserves / crackers

SOCIAL HOUR BEVERAGE LIST

Daily from 4-6pm

\$6

White Wine

2019 David Hook Pinot Grigio
Hunter Valley (NSW)

Red Wine

2018 Grant Burge 'Benchmark'
Shiraz (SA)

Beers on Tap

Murray's Lager
Lord Nelson 'Three Sheets'
Pale Ale

Spirits

Absolut Vodka
Espolon Blanco Tequila
Beefeater Gin
The Famous Grouse Whisky
Havana Club White Rum

\$9

Sparkling Wine

NV Prosecco Villa Sandi
(Veneto, IT)

White Wine

2018 Pala i Fiori Vermentino
(Sardinia, ITALY)

Red Wine

2018 Pedestal Cabernet Sauvignon
(Margaret River, WA)

\$12

Fino Martini

Beefeater Gin / Fino Sherry /
Sugar / Dry Vermouth Infused
Olives

Hawaiian Sunset

Beluga Noble Vodka / Soho
Lychee Liqueur / Malibu
Coconut Liqueur / Passion
Fruit / Lemon Juice / Vanilla
Syrup

Chimney & Whisky

Maker's Mark Bourbon
infused with Cinnamon,
Cloves, Black Pepper and Star
Anise / Lemon Juice / Honey
Water / Hot Water
Served Warm

Il Padrino

Famous Grouse Blended
Whisky / Amaretto Disaronno /
Whisky Barrel Aged Bitter /
Dehydrated Orange

Disaronno Fizz

Amaretto Disaronno / Lemon
Juice / Soda water

*The Streets
of
Barangaroo*



BEL & BRIO



DISARONNO®

Please note: All allergies must be notified to staff prior to ordering. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free. 10% surcharge applies on public holidays. 10% service charge applies for groups of 10 guests and over.