

# PIZZA MENU

## TRADITIONAL

|   |  |   |
|---|--|---|
| <b>Margherita (v)</b> 18<br>organic tomato sauce<br>mozzarella / fresh basil  | <b>Napoli</b> 25<br>organic tomato sauce<br>mozzarella / anchovies / black<br>olives / capers / oregano                                | <b>Arrabbiata</b> 26<br>organic tomato sauce<br>mozzarella / hot salami / chili                                       |
| <b>Capricciosa</b> 27<br>organic tomato sauce<br>mozzarella / ham /<br>mushrooms / artichokes /<br>black olives / cacciatore salami | <b>Parmigiana (v)</b> 25<br>organic tomato sauce<br>mozzarella / eggplant / burrata  | <b>Calzone Farcito</b> 27<br>folded pizza with organic<br>tomato sauce / mozzarella /<br>triple smoked ham            |
| <b>Bufalina (v)</b> 23<br>organic tomato sauce / buffalo<br>mozzarella / fresh basil  | <b>Prosciutto &amp; Rucola</b> 28<br>organic tomato sauce<br>mozzarella / cherry tomatoes /<br>wild rocket / San Daniele<br>prosciutto | <b>Ortolana (v)</b> 25<br>organic tomato sauce<br>mozzarella / capsicum /<br>zucchini / eggplant / cherry<br>tomatoes |

## WHITE BASE

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| <b>Focaccia (v)</b> 12<br>rosemary / oregano / extra<br>virgin olive oil | <b>Boscaiola</b> 26<br>mozzarella / truffled wild<br>mushrooms / Italian sausage | <b>Garlic Pizza (v)</b> 12<br>rosemary / garlic / extra<br>virgin olive oil |
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## SWEET

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| <b>Nutella</b> 18<br>folded pizza / Nutella |
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# BAR SNACK MENU

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| <b>Artisan Bread Basket (v)</b> 9<br>rosemary sea salt focaccia bread / Sardinian<br>carasau bread / mini Vienna rolls / extra virgin<br>olive oil / aged Modena balsamic vinegar   | <b>Beer-Battered Potato Chips (v)</b> 15<br>black truffle / pecorino   |
| <b>Charcuterie board</b> 49<br>organic bread / fruit preserves / white truffle<br>honey / San Daniele prosciutto / salame felino /<br>mortadella / 24 months Parmigiano Reggiano /<br>burrata / Asiago / marinated Italian olives | <b>Bruschetta Classica (v)</b> 12<br>toasted homemade bread / diced tomatoes /<br>basil / extra virgin olive oil / aged Modena<br>balsamic vinegar |
| <b>Tagliere Piccolo</b> 29<br>cacciatore salami / bocconcini / Wagyu beef<br>bresaola / marinated Italian artichokes / garlic<br>pizza bread  | <b>Warm Sicilian Olives (v)</b> 16<br>rosemary sea salt and focaccia bread   |
| <b>Patatine Fritte (v)</b> 9<br><i>French fries</i>   | <b>Cheese Plate (v)</b> 25<br>24 months Parmigiano Reggiano / Brigante /<br>Stracchino / white truffle honey / fruit preserves /<br>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)

### Rose

2018 Campo Viejo Rose  
Garnacha (La Rioja, ES)

### Beers on Tap

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

### Spirits

Beluga Noble 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

### Il Padrino

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

### Caribbean Tea

Havana Club 3 años / Green  
Tea / Coconut Syrup / Lime  
Juice / Angostura Bitters /  
Soda Water

### Pink Vertigo

Beluga Noble Vodka /  
Aperol / Rose Syrup / Lemon  
Juice / Soda Water

### Hawaiian Sunset

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

*The Streets  
of  
Barangaroo*



**BEL & BRIO**



**BELUGA**  
NOBLE RUSSIAN VODKA

*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.*