

# PIZZA MENU

## TRADITIONAL

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

## WHITE BASE

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

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

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

## 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.*