



PIZZE ROSSE 🌿

All based on the Margherita pizza

- Margherita** 🌿 M 22
Tomato Sauce, Mozzarella & Parmigiano Cheese, Fresh Basil & EVOO
- Crudo** M 30
Prosciutto Crudo, Rocket & Shaved Parmigiano Cheese
- Capricciosa** M 27
Leg Ham, Champignon Mushrooms, Black Olives, Fresh Italian Pork Sausage & Oregano
- Carnosa** M 30
Casalingo Salami, Smoked Pancetta, Leg Ham & Fresh Italian Pork Sausage
- Napoli** M 25
Anchovies, Capers, Black Olives & Oregano
- Diavola** 🌶️ M 27
Casalingo Salami, Roasted Red Capsicum, Black Olives & Chilli
- Parmigiana** M 25
Grilled Eggplant, Fresh Italian Pork Sausage, Shaved Parmigiano Cheese
- Gamberi** 🌶️ M 31
Prawns Marinated In Garlic & Parsley, Zucchini, Cherry Tomatoes & Chilli
- Porcini** 🌿 M 29
Porcini Mushrooms, Provola Affumicata
- Trevigiana** M 27
Radicchio, Smoked Pancetta & Gorgonzola Cheese
- Tonno** M 31
Tuna in Oil, Caramelised Onion, Black Olives, Cherry Tomatoes & Oregano

PIZZE AL METRO 🌿 (PIZZA BY THE METRE)

Combine any Pizza type from the BIANCHE or ROSSE ranges to create your own extra sized Pizza (PIZZE GOURMET extra \$5 each)

- 60cm – UP TO TWO CHOICES 70
- 120cm – UP TO FOUR CHOICES 140
- 180cm – UP TO SIX CHOICES 210

🌿 VEGETARIAN 🌶️ SPICY 🌾 CONTAINS GLUTEN

PIZZE BIANCHE 🌿

All based on the Biancaneve pizza

- Biancaneve** 🌿 M 22
Mozzarella Cheese, Parmigiano, Fresh Basil & EVOO
- Formaggi** 🌿 M 27
Mozzarella, Gorgonzola, Ricotta & Provola Affumicata Chesses
- Patanella** M 26
Roasted Potatoes, Fresh Italian Pork Sausage, Onion & Rosemary
- Caprese** 🌿 M 28
Buffalo Mozzarella, Cherry Tomatoes, Ricotta Cheese, Black Olives & Oregano
- Zucca** 🌿 M 25
Roasted Pumpkin Puree & Provola Affumicata
- Salsiccia e Friarielli** 🌶️ M 27
Friarielli, Fresh Italian Pork Sausage & Provola Affumicata
- Ortolana** 🌿 M 29
Zucchini, Grilled Eggplant, Grilled Red Capsicum & Buffalo Mozzarella
- Mari e Monti** M 31
Prawns Marinated in Garlic & Parsley, Cherry Tomatoes, Porcini Mushrooms, Rocket & Homemade Cocktail Sauce
- Vegetariana** 🌿 M 26
Grilled Eggplant, Cherry Tomatoes, Radicchio & Roasted Pumpkin Puree

PIZZE GOURMET 🌿

- Regina** 🌿 M 27
Tomato Sauce, Buffalo Mozzarella, Parmigiano Cheese, Fresh Basil & EVOO
- Pizza Ischia (Focaccia Base)** M 29
Prosciutto Crudo, Rocket, Cherry Tomatoes, Garlic, Parsley, Shaved Parmigiano & EVOO
- 'Nduja** 🌶️🌶️ M 31
Tomato Sauce, Buffalo Mozzarella, Casalingo Salami, 'Nduja & Caramelised Onion
- Tartufo** M 31
Cream Of Truffle, Mozzarella Cheese, Porcini Mushrooms, Smoked Pancetta, Rocket, Shaved Parmigiano & Truffle Oil
- Calzone (folded pizza)** M 28
Mozzarella Cheese, Provola Affumicata, Leg Ham, Mushrooms, Topped With Tomato Sauce & Parmigiano Cheese
- Calzone Ricotta (folded pizza)** 🌶️🌶️ M 28
Mozzarella Cheese, Ricotta Cheese, 'Nduja & Casalingo Salami topped with Tomato Sauce & Parmigiano Cheese
- Burrata** M 32
Tomato Sauce, Fresh Basil, Parmigiano & Burrata Cheese, Prosciutto Crudo & EVOO
- Frutti di Mare** M 33
Tomato Sauce, Prawns, Mussels, Squid & Fish Marinated in Garlic, Parsley & EVOO



ISCHIA

■ RISTORANTE ■

“DOVE SI MANGIA, SI BEVE E SI FISCHIA”

(WHERE YOU CAN EAT, DRINK & WHISTLE)



STARTERS

Basket of Italian Bread 🌿 M	8	Polpette M	20
Ciabatta Bread with EVOO & Balsamic Vinegar (4Pcs)		Homemade Beef & Pork Meatballs with Bread Crumbs, Parmesan & Pine Nuts in Tomato sauce (5Pcs)	
Garlic Bread 🌿 M	10	Fonduta 🌿 M	25
Ciabatta Bread, Garlic, Parsley & Butter (4Pcs)		Fondue of young Provolone Cheese with Wood Fired Garlic & Herbs Focaccia	
Bruschetta 🌿 M	8	Antipasto M	25
1 Slice of Bread, Cherry Tomatoes, Basil & EVOO		Selection of Cured Meats, Pickled Vegetables, Italian Bread, Grissini, Cheeses & Chef's specialties	
Focaccia (Bianca or Rossa) 🌿	10	Cozze (Mussels) 🌶️ M	31
Extra Virgin Olive Oil, Rosemary and Garlic M or mixed Herbs		Arrabiata sauce or White Wine with White Pepper, with sliced Bread	700g
Marinated Olives & Feta 🌿 M	10	Ischia Prawns 🌶️ M	\$23 L43
Cacciatore Salami L	13	King Prawns pan fried with Chilli, Garlic, in a Creamy Tomato sauce Add Pasta \$7	
Grilled & Served on a bed of Mixed Lettuce Leaves with a slice of Lemon		Calamari M	\$21 L33
Arancini 🌿 🌶️ M	16	Grilled or Fried Baby Squid, with Chilli Jam 200g 350g or Tartar sauce & Garden salad	
Risotto Balls filled with Mozzarella & spicy Arrabiata sauce (4Pcs)			
Croquettes M	16		
Crumbed Rolls of Creamy Mashed Potato, Leg Ham & Mozzarella Cheese (4Pcs)			
Eggplant Parmigiana 🌿 M	16		
Slices of Fried Eggplant, Napolitana sauce, Mozzarella, Parmesan Cheese & Basil			

SALADS & SIDES

Garden Salad 🌿 M	\$9 L15
Green Mixed Leaves, Cherry Tomatoes, Red Onion, Cucumber, EVOO & Balsamic Vinegar dressing	
Greek Salad 🌿 M	12
Feta, Tomatoes, Red onion, Cucumber, Olives, Red Capsicum with EVOO & Balsamic Vinegar dressing	
Burrata Salad 🌿 M	25
Whole Burrata Cheese, Cherry Tomatoes, Basil in a Balsamic Vinegar dressing	
Ischia Salad 🌿 M	22
Cos Lettuce, Radicchio, Cherry Tomatoes, Red onion, Cucumber, marinated Artichokes, Provolone Cheese, Sicilian green Olives, EVOO & Balsamic Vinegar Add Chicken \$10 or King Prawns \$12	
Caesar Salad M	23
Cos Lettuce, crispy Prosciutto, Croutons, shaved Parmesan White Anchovies & Egg with homemade Caesar dressing Add Chicken \$10 or King Prawns \$12	
Grilled Vegetables 🌿 L	16
Fried Chips 🌿 L	11
Sweet Potato Chips 🌿 L	15
Mashed Potato 🌿 L	11



KIDS MENU

Pasta Bolognese or Napoletana M	15
Kids Lasagne M	15
Chicken Tenderloins M	15
Grilled Fish & Chips M	15
Pizza (Ham & cheese) M	15

PASTA

Traditional Italian Pasta Sauces M	25
Carbonara Bolognese Napolitana Primavera Amatriciana	
Penne Piccante 🌶️ 🌶️ M	28
Cacciatore Salami, 'Nduja, Champignon Mushrooms & Chilli in a Napolitana Sauce	
Spaghetti Marinara 🌶️ M	35
Fresh Seafood tossed together with Garlic, a touch of Chilli, Cherry Tomatoes, Parsley with Napolitana Sauce Aglio olio & Chilli on request	
Linguine Puttanesca 🌿 M	25
Cherry Tomatoes, Garlic, Olives, Capers & Basil Anchovies available upon request \$3	
Fettuccine all'uovo con pollo M	32
Fresh Egg Pasta with Chicken, Sundried Tomatoes, Mushrooms & Spinach in a Creamy Garlic Sauce	
Pumpkin & Ricotta Ravioli 🌿 M	30
Tossed in a Tomato & Cream Sauce with Parmigiano Cheese	
Homemade Gnocchi 🌿 M	28/33
Potato dumplings with Sorrentina Sauce \$28 or Gorgonzola Sauce with Pine Nuts \$33	
Homemade Lasagne M	28
Baked layers of fresh Pasta with Béchamel Sauce & Slow Cooked Beef Ragù with Napolitana sauce	
Pappardelle Ragù M	32
Fresh Egg Pasta tossed with 12-hour Slow Cooked Beef Brisket in a Red Wine & Tomato sauce	
Penne Meatballs M	29
Pasta Penne with Homemade Pork & Beef Meatballs in a Napolitana Sauce	
Linguine alle Vongole 🌶️ M	31
Pan Fried Clams in White Wine with Cherry Tomatoes, Garlic, Chilli, Parsley & EVOO	
Linguine al Granchio Blue 🌶️ M	37
Pan Fried Blue Crab Meat, Cherry Tomatoes, Garlic, Chilli & EVOO	
Gluten Free option pasta available (extra) 🚫	7

MAINS

All Mains are served with Seasonal Vegetables & Roasted Potatoes

Pollo Saltimbocca M	34
Chicken Medallions with Sage & Prosciutto in a White Wine sauce	
Pollo Parmigiana M	30
Crumbed Chicken with Mozzarella Cheese & Napoletana sauce	
Scaloppine Funghi L	36
Veal with Champignon Mushrooms in a Creamy Sauce	
Scaloppine Zingara 🌶️ M	33
Veal in White Wine sauce with Mixed Herbs, Garlic & Chilli	
Scaloppine Limone L	33
Veal in White Wine and Fresh Lemon Juice	
Cotoletta Milanese L	34
Crumbed Veal Medallion	

