

ANTIPASTI

ITALIAN OLIVES (vg) ITALIAN MIXED OLIVES	\$9
ANCHOVIE FILLETS CETARA (gf) LEMON ZEST, OREGANO, GUNDILLAS.	\$14
ARANCINI (v) PORCHINI MUSHROOM, SAGE, BUFFALO MOZZARELLA, ROCKET SALSA VERDE.	\$16
CALAMARI FRITTI LIGHTLY FRIED BABY SQUID, LEMON MAYONNAISE, ROCKET.	\$17
BRUSCHETTA (vg)(gro) CHERRY TOMATO, BASIL, SHALLOT, EXTRA VIRGIN OLIVE OIL, 12 YEAR BALSAMIC VINEGAR, TOASTED SOUR DOUGH.	\$17
BUFFALO MOZZARELLA SEA SALT, AGED BALSAMIC, EXTRA VIRGIN OLIVE OIL.	\$18
WINTER BURRATA WARM CONFIT PUMKIN, 12 YEARS AGED BALSAMIC VINEGAR, PESTO, SOUR DOUGH.	\$21
BEEF CARPACCIO SEERED BEEF TENDERLOIN, LEMON AIOLI, TRUFFLE PECORINO CAPERS, ROCKET, SHALLOTS, EXTRA VIGIN OLIVE OIL.	\$26
GAMBERI AL FORNO ROASTED KING PRAWNS, PARSLEY, BUTTER, CAPERS & LEMON.	\$28
IL TAGLIERE SELECTION OF CURED MEATS, FRESH FRIED BREAD, BUFFALO MOZZARELLA, GUNBDILLAS & TOMATO.	\$30

SALADS

ROCKET & PEAR SALAD ROCKET, PEAR, GRANA PADANO, HAZELNUTS, SHALLOTS, EXTRA VIRGIN OLIVE OIL.	\$16
CAPRESE SALAD BUFFALO MOZZARELLA, TOMATO, BASIL, EXTRA VIRGIN OLIVE OIL	\$18
WARM OCTOPUS SALAD TENDER OCTOPUS, ROASTED POTATO, BLACK OLIVES, ROCKET, LEMON VINAIGRETTE.	\$24

PASTA & RISOTTO

RAGU DI MAIALE MANZO (gro) RIGATONI, BEEF, PORK, TOMATO, RED WINE, BASIL.	\$29
GNOCCHI AI FUNGHI (v) HANDMADE GNOCCHI, PORCHINI MUSHROOM, GARLIC CREAM, SAGE, PECORINO ROMANO.	\$28
GAMBERI SPAGHETTI HOUSE-MADE SPAGHETTI, MOOLOOLABA PRAWNS, GARLIC, CHILLI, OLIVE OIL, PARSLEY.	\$32
SPAGHETTI AL LIMONE HOUSE-MADE SPAGHETTI, PRAWN, LEMON CREAM, PARSLEY, GRANA PADANO.	\$29
SALSICCIA E RAPINI HOUSE MADE SHELL PASTA, PORK & FENNEL SAUSAGE, RAPINI, CHILLI FKLAKES, GRANA PADANO.	\$28
RIGATONI ALLA NORMA (gv)(vgo) HOUSE-MADE RIGATONI, ROASTED EGGPLANT, GARLIC, ONION, CHERRY TOMATOES, STRACCIATELLA, BASIL.	\$28
PUMPKIN RISOTTO. CONFIT PUMPKIN, CRISPY PROSCIUTTO, PINENUTS, SAGE, 12 YEARS AGED BALSAMIC VINEGAR, PECORINO ROMANO	\$28
SPAGHETTI ALLA CARBONARA GUANCIALE, GRANA PADANO, PECORINO ROMANO, FRESHLY GROUND PEPPER, EGG YOLK.	\$28

***PLEASE NOTE WE MAKE OUR CARBONARA LIKE NONNA USED TO MAKE IT.
WE DO NOT USE CREAM OF ANY SORT THIS DOES MEAN IT SETS AND THICKENS AS IT COOLS.

WE ALSO USE THE TRADITIONAL GUANCIALE NOT BACON
(WHICH IS SIMILAR BUT IS THE CHEEK NOT THE BELLY)
THEREFOR WILL HAVE A FATTIER MORE DELICIOUS CONSISTENCY.***

GLUTEN FREE PASTA AVAILABLE \$1.5

PANE

FIRE BREAD (vg) GARLIC OIL, OREGANO, GARLIC & DILL DIPPING SAUCE.	\$9
GARLIC FOCACCIA (gro) CONFIT GARLIC, PARSLEY, EXTRA VIRGIN OLIVE OIL	\$16
PESTO FOCACCIA (gro) FIOR DI LATTE, PESTO, SHAVED PARMESAN, BASIL	\$16

PIZZA

PIZZA ROSSE

MARGHERITA TOMATO SAN MARZANO D.O.P, FIOR DI LATTE, GRANA PADANO, BASIL, EXTRA VIRGIN OLIVE OIL.	\$23
DIAVOLA TOMATO SAN MARZANO D.O.P., HOT CACCIATORE, FIOR DI LATTE, BASIL, CHILLI OIL.	\$26
CAPRICCIOSA TOMATO SAN MARZANO D.O.P., FIOR DI LATTE, HAM, MUSHROOM, BLACK OLIVES, ARTICHOKE, PARSLEY.	\$27
BURRATA. ITALIAN BURRATA, TOMATO SAN MARZANO D.O.P, BASIL PESTO, EXTRA VIRGIN OLIVE OIL SHAVED PARMESAN, BASIL.	\$28
VEGETARIANA TOMATO SAN MARZANO D.O.P., SMOKED SCAMORZA, FIRE ROASTED VEGETABLES (MUSHROOM, POTATO, ONION, ZUCCHINI & CHERRY TOMATOES.)	\$27
GAMBERI TOMATO SAN MARZANO D.O.P., MARINATED PRAWNS, ZUCCHINI CHERRY TOMATO, SPRING ONIONS, GREEN OLIVES.	\$28

PIZZA BIANCHE/OTHER

GARLIC PIZZA GARLIC BASE, FIOR DI LATTE, PARSLEY.	\$22
MAGIC TRUFFLE GARLIC BASE, FIOR DI LATTE, MUSHROOM, ROCKET, BLACK TRUFFLE, PROSCIUTTO DI PARMA, TRUFFLE POECORINO.	\$27
SALSICCIA E PATATE FIOR DI LATTE, PORK & FENNEL SAUSAGE, RED ONION, ROAST POTATOES, ROSEMARY, SHAVED PARMESAN.	\$28
PICCANTE 5 HOUR BRAISED PORK, NDUJA, SHAVED PARMESAN, FIOR DI LATTE, SMOKED SCARMOZA, SPRING ONION.	\$28
DOLCEZZA FIOR DI LATTE, SCARMOZA, GORGONZOLA, POACHED PEAR, SNOW PEA TENDRILS, PARMESAN CRISP, WALNUTS, HONEY, EXTRA VIRGIN OLIVE OIL.	\$28
GOLOSA FIOR DI LATTE, COPOCOLLO, TRUFFLE PECORINO, SNOW PEA TENDRILS.	\$29
PROSCIUTTO & RUCOLA FIOR DI LATTE, PROSCIUTTO, ROCKET, STRACCIATELLA, PISTACCHIO	\$29

GLUTEN FREE BASE AVAILABLE \$6.5
(WE HOW EVER DO NOT RECOMMEND THE GF BASE TO SENSITIVE COELIACS AS
WE ONLY HAVE ONE PIZZA OVEN & PREP ARE AND CANNOT GUARANTEE
CROSS CONTAMINATION WILL NOT OCCUR.)

VEGAN

PIZZA

VEGAN MARGHERITA (v)(vg) \$22
SAN MARZANO TOMATO BASE, VEGAN CHEESE, BASIL.

VEGAN DIAVOLA (v)(vg) \$24
SAN MARZANO TOMATO BASE, VEGAN SALAMI, BASIL, VEGAN CHEESE

VEGAN CAPRICCIOSA (v)(vg) \$26
SAN MARZANO TOMATO BASE, VEGAN HAM, ARTICHOKE, BLACK OLIVE, MUSHROOM, VEGAN CHEESE.

GLUTEN FREE BASE AVAILABLE \$6.5

(WE HOW EVER DO NOT RECOMMEND THE GF BASE TO SENSITIVE COELIACS AS WE ONLY HAVE ONE PIZZA OVEN & PREP ARE AND CANNOT GUARANTEE CROSS CONTAMINATION WILL NOT OCCUR.)

PASTA

AGLIO E BASIL (v)(vg) \$20
CHERRY TOMATO, CHILLI, GARLIC, OLIVE OIL, BASIL.

FUNGI LENTICCHIE (v)(vg) \$22
SAN MARZANO TOMATO., MUSHROOMS, LENTILS, VEGAN RED VINE, BASIL, OREGANO, VEGAN PARMESAN.

GLUTEN FREE PASTA AVAILABLE \$1.5

BAMBINI

SPAGHETTI RAGU \$16
SPAGHETTI, BEEF & PORK RAGU

PIZZA \$16
COTTO HAM, FIOR DE LATTE, TOMATO.

DESSERT

CLASSIC TIRAMISU \$14
MARSCAPONE, SAVOIARDI BISCUIT, KAI COFFEE, DARK CHOCOLATE

PANNACOTTA \$14
VANILLA PANACOTTA, POACHED PEAR, STRAWBERRY COULIS, AMARETTI CRUMB.

NONNA'S BAKED CHEESECAKE \$14
ASK OUR TEAM ABOUT TODAY'S FLAVOUR

CANNOLI \$8^{EA}
PASTRY FILLED WITH SWEET RICOTTA. ASK OUR TEAM ABOUT TODAY'S FLAVOUR.

GELATO FRAIS DES DOIS \$17
VANILLA GELATO, STRAWBERRY LIQUEUR, SAVOIARDI BISCUIT WHIPPED CREAM, MARASCHINO CHERRY. (CONTAINS ALCOHOL)

GOURMET GELATO \$6
2 SCOOPS OF YOUR CHOICE OF FLAVORS, WHIPPED CREAM, MARASCHINO CHERRY, WAFERS. ASK OUR TEAM WHAT FLAVORS WE HAVE ON HAND TODAY.

VERONA SET MENU

FOR GROUPS OF 8 OR MORE A SHARED STYLE MEAL OF ALL OUR FAVORITES.
(GROUPS OVER 10 MUST CHOOSE ONE OF OUR SET MENU OPTIONS)

OPTION 1

FIRE BREAD
MIXED OLIVES
ARANCINI
CALAMARI FRITTI
ROCKET & PEAR SALAD
PLUS

YOUR CHOICE OF ANY 2 PIZZAS AND 2 PASTAS
YOUR CHOICE OF PANNACOTTA OR TIRAMISU
ONE (1) PER PERSON

\$59 PER PERSON

OPTION 2

FIRE BREAD
MIXED OLIVES
CALAMARI FRITTI
PROSCIUTTO DI PARMA 24 MONTHS
BUFFALO MOZZARELLA
ARANCINI
ROCKET & PEAR SALAD
WARM OCTOPUS SALAD
PLUS

YOUR CHOICE OF ANY 2 PIZZAS AND 2 PASTAS
YOUR CHOICE OF PANNACOTTA OR TIRAMISU
ONE (1) PER PERSON

\$79 PER PERSON

LUNCH SPECIALS

AVAILABLE MIDDAY-3PM DAILY

YOUR CHOICE OF ANY COMBINATION OF 2 PIZZA OR PASTA,
PLUS ANY 2 BEERS, SELECT GLASSES OF WINE OR SOFT DRINK

\$59

INCLUDED WINES BY THE GLASS

RED

CANTO SANGIOVESE
BLACKBERRY CABERNET SAUVIGNON
SFERA DOLCETTO
FOUR CHAMBERS SHIRAZ

WHITE

STEMMARI PINOT GRIGIO
MISTAKEN ID SAUVIGNION BLANC
BOLLE PROSECCO