

2023
AWARDS
For
EXCELLENCE

2023

Restaurant & Catering
Awards for Excellence
Winner National Gold Medal Best Pizza Restaurant
Winner SEQ Best Pizza Restaurant
Winner SEQ Best Italian (Informal Restaurant)

2022

Restaurant & Catering
Awards for Excellence
Winner National Silver Medal Best Pizza Restaurant
Winner SEQ Best Pizza Restaurant

PLEASE WAIT
HERE TO BE
SEATED

PANE

Fire Bread(v60) 9
Garlic Oil, Oregano, Garlic & Dill Dipping Sauce.

Pizzetta Garlic(v6) 10
Confit Garlic, Herbs, Extra Virgin Olive Oil.

Pizzetta Tartufo(V) 14
Truffle Paste, Pecorino, Extra Virgin Olive Oil.

Pizzetta Rustica(V) 16
San Marzano Tomato Base, Cherry Tomatoes, Basil, Shallots. Extra Virgin olive Oil.

ANTIPASTI

Italian Olives(v6) 9
Italian Mixed Olives.

Anchovie Crostini(GF0) 14
Cetara Anchovie, Roasted Red Capsicum, Confit Garlic, Oregano, Lemon.

Pizza Fritta(V) 15
Fried Pizza Dough, Pesto, Tomato Sugo, Parmesan.

Arancini(V) 16
Smoked Scamorza, Sage, San Marzano Tomato, Grana Padano.

Calamari Fritti 17
Lightly Fried Baby Squid, Rocket, Lemon Mayonnaise.

Buffalo Mozzarella(v) 18
Sea Salt, Aged Balsamic, Extra Virgin Olive Oil.

Burrata(V) 22
Fire Roasted Spring Vegetables, Agro Dolce, Mint, Pannagratto.

Octopus Guazzetto 24
Baby Octopus, Tomato Sugo, Garlic, Onion, Crostini.

Beef Carpaccio 26
Seared Beef Tenderloin, Lemon Aioli, Pecorino, Capers, Rocket, Shallots, Truffle Extra Virgin Olive Oil.

Salumi(GF0) 30
Selection of Cured Meats, Fresh Fried Bread, Buffalo Mozzarella, Gundillas & Tomato.

BAMBINI

(12 years & Under)

Spaghetti Ragù 16
House-Made Spaghetti, Beef & Pork Ragù.

Bambini Pizza 16
Cotto Ham, Fior Di Latte, Tomato.

SALADS

Rocket & Pear Salad 16
Rocket, Pear, Grana Padano, Hazelnuts, Shallots, Extra Virgin Olive Oil.

Caprese Salad 19
Buffalo Mozzarella, Tomato, Basil, Extra Virgin Olive Oil.

Warm Octopus Salad 24
Tender Octopus, Roasted Potato, Black Olives, Rocket, Lemon Vinaigrette.

PASTA & RISOTTO

Ragu Di Carne 29
House-Made Rigatoni, Beef, Pork, Tomato, Red Wine, Basil.

Gnocchi Ai Funghi(v) 28
House-Made Gnocchi, Porcini Mushroom, Garlic Cream, Sage, Pecorino Romano.

Spaghetti Gamberi 32
House-Made Spaghetti, Mooloolaba Prawns, Garlic, Chilli, Olive Oil, Parsley.

Mafalde Alla Boscaiola 29
House-Made Mafalde Pasta, Pancetta, Pork Sausage, Mushrooms, Garlic, Onion, San Marzano Tomato, Parmesan Cream.

Rigatoni Variegati 28
Pesto Genovese, Fire Roasted Capsicum, Mushroom, Pangrattato.

Risotto Primavera 28
White Risotto, Spring Vegetables, Gorgonzola Agro Dolce, Pinenuts.

Spaghetti Alla Cabonara 28
House Made Spaghetti, Pancetta, Grana Padano, Pecorino Romano, Freshly Ground Pepper, Egg Yolk.

*Please note, our carbonara is made just like Nonna used to, without any cream for a richer and more delicious consistency.

VEGAN PASTA

Rigatoni Pomodoro (V) (VG) 26
House-Made Rigatoni, Tomato Sugo, Onion, Garlic, Spring Vegetables, Herbs.

Aglie E Basil (V) (VG) 26
House-Made Spaghetti, Cherry Tomato, Chilli, Garlic, Olive Oil, Basil.

Gluten-Free Pasta Available +1.5

LUNCH SPECIAL

Available Midday-3pm Daily.

Your choice of any combination of 2 Pizzas or Pastas, PLUS any 2 x beers, soft drink or select glasses of wine.

Included wines by the glass are:

RED

Bel Co. Pinot Noir
Colour Of Raven Cabernet Sauvignon
Empress Shiraz
Heart & Soul Pink Moscato

WHITE

Masterpeace Pinot Grigio
Kopu Marlborough Sauvignon Blanc
WMC Chardonnay
NV Coxa Prosecco

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DESSERT

Classic Tiramisu 14
Mascarpone, Savoiardi Biscuit, Kai Coffee, Dark Chocolate.

Pannacotta 14
Vanilla Pannacotta, Raspberry, White Chocolate.

Baked Basque Cheesecake 14
American Style Baseless Baked Cheesecake
Cookie Crumb, Vanilla Gelato, Caramel Cracker.

Cannoli 8 EA
Pastry filled with Sweet Ricotta. Ask our team about today's flavor.

Award Winning Maleny Food Co. Gourmet Gelato 12
2 Scoops of your choice of flavors, Whipped Cream, Marachino Cherry, Savoiardi Biscuit. Ask our team what flavors we have on hand today.

PIZZA ROSSE

Magherita 23
Tomato San Marzano D.O.P, Fior Di Latte, Grana Padano, Basil, Extra Virgin Olive Oil.

Diavola 27
Tomato San Marzano D.O.P, Hot Salami, Fior Di Latte, Basil, Chilli Oil.

Capricciosa 27
Tomato San Marzano D.O.P, Fior Di Latte, Ham, Mushroom, Black Olives, Artichokes, Parsley.

Burrata 28
Italian Burrata, Tomato San Marzano D.O.P, Basil Pesto, Extra Virgin Olive Oil, Shaved Parmesan.

Vegetariana 27
Tomato San Marzano D.O.P, Smoked Scamorza, Fire Roasted Vegetables (Mushroom, Onion, Zucchini & Cherry Tomatoes).

Gamberi 28
Tomato San Marzano D.O.P, Zucchini, Lemon, Garlic & Chilli Marinated Prawns, Cherry Tomato, Spring Onions, Green Olives, Fetta Cheese.

PIZZA BIANCHE & OTHERS

Garlic Pizza 22
Confit Garlic Base, Fior Di Latte, Parsley.

Magic Truffle 27
Confit Garlic Base, Fior Di Latte, Mushroom, Rocket, Black Truffle, Prosciutto Di Parma, Shaved Parmesan.

Salsiccia 29
Confit Garlic Base, Cavolo Nero, Fior Di Latte, Pork & Fennel Sausage, Chorizo, Hot Capsicum Emulsion.

Piccante 28
5-Hour Braised Pork, Nduja, Shaved Parmesan, Fior Di Latte, Smoked Scamorza, Spring Onion.

Elegante 28
Thyme & Garlic Beetroot Base, Roasted Leeks, Parmesan, Parsley, Crumbled Fetta Cheese.

Sfiziosa 28
Confit Garlic Base, Fior Di Latte, Asparagus, Pancetta, Ndjua, Roasted Pistachio.

Estiva 29
Fior Di Latte, Prosciutto, Cherry Tomato, Fresh Basil, Basil Pesto.

VEGAN PIZZA

Vegan Margherita(v)(vg) 22
San Marzano Tomato Base, Vegan Cheese, Basil.

Vegan Capricciosa(v)(vg) 26
San Marzano Tomato Base, Artichoke, Black Olive, Mushroom, Vegan Cheese.

Gluten-Free Base Available +6

VERONA SET MENU

For groups of 8 or more, we offer a shared-style meal featuring all our favorites. Please Note: Groups over 10 must choose one of our set menu options.

OPTION 1

Starters
Fire Bread, Mixed Olives, Arancini, Calamari Fritti, Rocket & Pear Salad.

Main Courses
Choose any 2 Pizzas and 2 Pastas.

Dessert
Your choice of Pannacotta or Tiramisu, One (1) per person. 59 PER PERSON

OPTION 2

Starters
Fire Bread, Mixed Olives, Calamari Fritti, Prosciutto di Parma (24 months), Buffalo Mozzarella, Arancini, Rocket & Pear Salad, Warm Octopus Salad.

Main Courses
Choose any 2 Pizzas and 2 Pastas.

Dessert
Your choice of Pannacotta or Tiramisu, One (1) per person. 79 PER PERSON

COCKTAILS

SIGNATURE COCKTAILS

Aperol Sour 19
Bare Dry Gin, Aperol, Lemon Juice, Egg White.

Bergroni 24
Italicus Rosolio Di Bergamotto, Bare Dry Gin, Bordigo Extra Dry Vermouth.

Mambo Italiano 22
Koch El Mezcal, Aperol, Joseph Catron Coconut, Pineapple, Lime.

Negroni Bianco 24
Bare Dry Gin, Atomy Bitter Amaro, Bordigo Bianco Vermouth.

Limoncello Drop 24
Bombay Presse Lemon Gin, Limoncello, Sugar.

Sicilian Sunset 22
Stoli Vodka, Joseph Catron Triple Sec, Lemon, Passion Fruit, Peach, Sparkling Guava.

CLASSIC COCKTAILS

Amaretto Sour 20
Cosonno Amaretto, Lemon, Marachino Cherry.

Sozopolitan 20
Stoli Vodka, Joseph Catron Triple Sec, Cranberry, Lime.

Espresso Martini 25
Stoli Vodka, Fresh Kai Espresso, Mozart Dark Chocolate, Licor 43.

French Martini 19
Stoli Vodka, Chambord, Pineapple.

Margarita 19
Rooster Rojo Tequila, Joseph Catron Triple Sec Lemon, Lime.

Negroni Classico 22
Bare Dry Gin, Campari, Bordigo Rosso Vermouth

SPRITZ

Aperol Spritz 19
Aperol, NV Nora Prosecco, Soda.

Chilli Mango Spritz 22
White Oak Chilli Mango Gin, Aperol, NV Nora Prosecco, Soda.

Limoncello Spritz 20
Limoncello, NV Nora Prosecco, Soda.

Spritz Italicus 22
Italicus Rosolio Di Bergamotto, NV Nora Prosecco, Soda.

MOCKTAILS

Virgin Dark & Stormy 10
Bundaberg Ginger Beer, Lime, Bitters.

Virgin Sicilian Sunset 10
Lemon, Passion Fruit, Peach, Sparkling Guava.

BEERS

Peroni Libera 6
0.0% 330ml Bottle, Italy.

XXXX Gold 7
3.5% 375ml Can, QLD.

Great Northern Original 8
5.0% 375ml Can, QLD.

Peroni 3.5 Leggera 9
3.5% 330ml Bottle, Italy.

Corona 10
4.5% 330ml Bottle, Mexico.

Peroni Nastro Azzuro 10
5.1% 330ml Bottle, Italy.

Peroni Red 10
4.7% 330ml Bottle, Italy.

Stella Artios 10
4.8% 330ml Bottle, Belgium.

Birra Moretti 11
4.6% 330ml Bottle, Italy.

Stone & Wood Pacific Ale 13
4.5% 330ml Bottle, Byron Bay NSW.

Brookvale Union Ginger Beer 14
4.0% 330ml Can, Brookvale, NSW.

Montieths Aple Cider 10
4.0% 330ml Bottle, New Zealand.

SOFTDRINK & WATER

Coca Cola 5
375ml Can

Coke Zero 5
375ml Can

Schweppes Lemonade 5
375ml Can

Bundaberg Ginger Beer 6
375ml Bottle

Bundaberg Tropical Mango 6
375ml Bottle

Bundaberg Guava 6
375ml Bottle

Bundaberg Passionfruit 6
375ml Bottle

Lemon, Lime & Bitters 5

WINE LIST

SPARKLING

The Dancer Prosecco 11|42
King Valley, Victoria.

Colesel Brosa Rose Brut 18|85
2023, Veneto, Italy.

Colesel Prosecco Brut 15|72
2023, Veneto, Italy.
Champagne Peligri NV Brut 150
Veneto, Italy.

WHITE WINE

Masterpeace Pinot Grigio 10|13|40
2022, Swan Hill, Victoria.

Borgo Matilda Pinot Grigio 15|24|70
2021, Veneto, Italy.

Kopu Savignon Blanc 10|15|45
2022, Marlborough, New Zealand.

Tempa Di Zoe Fiano 20|34|95
2022, Campania, Italy.

Sassarini Vermintino 14|23|68
2022, Cique Terre, Italy.

W.M.C. Chardonnay 10|13|44
2021, Barossa Valley, South Australia.

Heart & Soul Pink Moscato 10|13|40
Piangil, Victoria.

ROSE

Castino Rosato I.G.T. 15|25|75
2022, Piemonte, Italy.

Tempa Di Zoe Rosato I.G.T. 20|34|95
2022, Campania, Italy.

RED WINE

Bel Co. Pinot Noir 10|16|48
2023, Piangil, Victoria.

Della Torre Cerasuolo D.O.C. 19|32|95
2021, Abruzzo, Italy.

Funaro Nezo d'Avola D.O.C. 16|26|79
2021, Sicily, Italy.

Corte San Mattia Rosso 16|26|79
Verona Valpolicella IGT
2020, Verona, Italy.

Fattoria Nicodemi 19|32|95
Multipulciano D.O.C.G.
2021, Abruzzo, Italy.

Lorenzo Manfredi 15|25|74
Chianti D.O.C.G.
2022, Tuscany, Italy.

Lorenzo Manfredi Governo IGT 80
2020, Tuscany, Ital

Cantina Fiorentina 15|25|75
Primitivo I.G.T.
2020, Puglia, Italy.

Alberto Burzi Barolo D.O.C.G. 250
2018, Piemonte, Italy.

Empress Wrattonbully Shiraz 10|13|40
2021, Wrattonbully, South Australia.

Colour of Raven 10|13|40
Cabernet Sauvignon

2019, Limestone Coast, South Australia.

COFFEE

Hot Chocolate 4

Espresso/Short Black 4.5

Short Machiato 4.5

Flat White 0.7

Cappuccino 1

Latte 5

Long Black 5

Tea Pots 6
Peppermint | Earl Grey | English Breakfast

Almond | Soy | Oat Milk 0.7

Coconut Milk 0.9

Extra Shot Coffee 1

SCAN
HERE FOR
DIGITAL
VERSION
ON YOUR
PHONE

GIN MENU

We have collaborated with Long Rays to pair each individual gin with a bottle of its best matched tonic or soda and complementing garnishes to highlight the gin and let it shine.

Four Pillars Shiraz Gin 21
Yarra Valley, Victoria.
Soda, Orange & Rosemary.

Four Pillars Olive Leaf Gin 21
Yarra Valley, Victoria.
Dark Soda, Lemon & Rosemary.

Burly Cucumber Gin 23
Burliegh, Gold Coast, Queensland.
Pacific Tonic, Cucumber & Mint.

Burly Citrus Gin 23
Burliegh, Gold Coast, Queensland.
Citrus Tonic, Blood Orange & Peppercorn.

Pot & Still Fig Gin 19
Adelaide Hills, South Australia.
Pacific Tonic, Dried Fig & Thyme.

Adelaide Hills 78° Desert Gin 21
Adelaide Hills, South Australia.
Original Tonic, Lemon & Peppercorn.

Adelaide Hills 78° Sunset Gin 21
Adelaide Hills, South Australia.
Pacific Tonic, Strawberry & Mint.

Adelaide Hills 78° Gin 21
Adelaide Hills, South Australia.
Original Tonic, Orange & Clove.

Brookies Slow Gin 17
Byron Bay, New South Wales.
Soda, Orange & Rosemary.

Brookies Cumquat Gin 17
Byron Bay, New South Wales.
Dark Soda, Orange.

Seven Seasons Bush Apple Gin 22
South Australia.
Pacific Tonic, Orange & Rosemary.

Seven Seasons Green Ant Gin 22
South Australia.
Citrus Tonic, Lemon Thyme & Peppercorn.

Atomy Quandong Gin 15
Tasmania.
Original Tonic, Orange & Peppercorn.

Atomy Peppermint Gum Gin 15
Tasmania.
Pacific Tonic, Mint.

Ironbark Strawberry Gin 21
Sydney, New South Wales.
Pacific Tonic, Strawberry & Mint.

Husk Ink Gin 19
Tweed, New South Wales.
Citrus Tonic, Grapefruit.

Husk Sloe Ink Gin 18
Tweed, New South Wales.
Dark Soda, Orange & Mint.

Knocklofty Gardenparty Gin 19
Tasmania.
Dark Soda, Rasperry.

Sunshine & Sons Parfait Gin 19
Sunshine Coast, Queensland.
Pacific Tonic, Strawberry.

Noosa Strawberry Gin 18
Noosa, Queensland.
Pacific Tonic, Strawberry & Mint.

White Oak Chilli Mango Gin 20
Gold Coast, Queensland.
Pacific Tonic, Strawberry & Mint.

Malfy Original 16
Italy.
Original Tonic, Lime & Juniper Berries.

Malfy Con Arancia 16
Italy.
Citrus Tonic, Blood Orange & Rosemary.

Malfy Con Limone 16
Italy.
Pacific Tonic, Lemn & Mint.

Malfy Gin Rosa 16
Italy.
Citrus Tonic, Grapefruit & Rosemary.

Malfy Con Amarena 16
Italy.
Pacific Tonic, Lime & Mint.

Whitely Niell Ginger & Rhubarb Gin 18
England.
Pacific Tonic, Lime & Mint.

Whitely Niell Raspberry Gin 18
England.
Original Tonic, Raspberries & Lemon.

Whitely Niell Quince Gin 18
England.
Dark Soda, Lime.

Whitely Niell Aloe & Cucumber Gin 18
England.
Pacific Tonic, Cucumber.

Verano Watermelon Gin 19
England.
Pacific Tonic, Mint.

Verona Gin Spotlight:
Our house favourite!!!

Farmers Wife Winter Gin 23
Hunter Valley, New South Wales.
Dark Soda, Orange Peel.

Farmers Wife Autumn Dry Gin 23
Hunter Valley, New South Wales.
Citrus Tonic, Lemon & Peppercorn.

Farmers Wife Spring Gin 23
Hunter Valley, New South Wales.
Pacific Tonic, Cinnamon Stick & Orange Peel.