

## **Pizzeria**

### **Focaccia**

Pizza Bread with Rosemary, Oregano, Maldon Salt, Garlic Oil \$12

### **Marinara (df, veg)**

Tomato, Oregano, Garlic, Extra Virgin Olive Oil \$17

### **Margherita (veg)**

Tomato, Bocconcini Mozzarella, Fresh Basil \$20

### **Sarda**

Tomato, Bocconcini, Pork Belly, Caramelised Red Onion, Grated Pecorino \$23

### **Calabrese**

Tomato, Bocconcini, Hot Salami, Black Olives \$24

### **Capricciosa**

Tomato, Bocconcini, Ham, Mushrooms, Olives, Artichokes \$24

### **Bufala e Prosciutto Crudo**

Tomato, Prosciutto, Buffalo Mozzarella \$27

### **Acchiughe, Olive e Capperi**

Bocconcini, Anchovies, Black Olives, Capers, Caramelised Red Onion, Oregano \$23

### **Tartufo**

Bocconcini, Mild Salami, Roast Potatoes, Truffle Oil \$24

### **Zucca (veg)**

Pumpkin, Rocket, Goat Cheese, Lemon Olive Oil \$23

### **4 Formaggi (veg)**

Bocconcini, Gorgonzola, Pecorino, Parmesan \$23

### **Calzone**

Folded pizza filled with Mozzarella, Ham, Mushroom and topped with a touch of Napoli Sauce \$26

Gluten Free Pizza Base +\$4 (NOT AVAILABLE FOR CALZONE)

## **Bambini / Kids**

Spaghetti al Sugo(dfo) \$10

Spaghetti Bolognese (dfo) \$12

Kids Margherita Pizza \$10

Kids Ham and Cheese Pizza \$12

## **Dolci Della Casa**

### **Tiramisu Semifreddo alla Nutella**

Colle Rosso Original recipe with Nutella, Mascarpone, Coffee and Savoiardi Biscuits \$15

### **Gelato Misto della Casa**

Choose with your waiter three scoops of our selection of Italian Gelati and Sorbets \$14

### **Pizza Nutella**

Dessert size Pizza topped with Nutella and sprinkled with seasonal fruit \$19

### **Panna Cotta al Basilico**

Homemade Panna cotta infused with Fresh Basil and served with a Chocolate Sauce \$14

## **Antipasti**

### **Olive Ripiene alla Crema di Pecorino Affumicato (veg)**

Handmade crumbed and lightly fried Olives filled with Sardinian Smoked Pecorino "Fiore Sardo" \$14

### **Arancini Pizzaiola (veg)**

Crumbed and fried Rice balls ,filled Napoli sauce and fresh Mozzarella \$14

### **Calamari Fritti (df)**

Deep Fried Fresh and Tender Calamari served with a Lemon Wedge \$18 E /\$32 M

### **Insalata Caprese (gfo, veg)**

Bocconcini Mozzarella, Cherry Tomatoes, Maldon Salt, Fresh Basil and 12y Aged Balsamic \$18

### **Rucola e Pere (gf, dfo, veg)**

Rocket Salad, Pear, Parmesan, Lemon Olive Oil \$14

### **Patate Fritte al Rosmarino (gf, dfo, veg)**

Potato chips mixed with Salt and Rosemary served with homemade Mayonaise \$12

## **Pasta Fresca**

### **Malloreddus alla Campidanese (gfo, dfo)**

Homemade Sardinian Short Pasta Served with Pork Sausage Ragù, Saffron and a Cherry Tomato Sauce \$25

### **Spaghetti al Carbone e Pesce Spada (gfo, df)**

Homemade black spaghetti served with Fresh Swordfish and Lobster Bisque Sauce \$28

### **Gnocchi di Patate Viola (gfo, veg)**

Homemade Purple Potato Gnocchi served in a Pecorino Cream Sauce topped with a Crumbed Fried Egg Yolk \$28

### **Lasagna al Ragù di Manzo**

Homemade Egg Pasta layered with Beef Ragout and Truffle Bechamel \$27

### **Ravioli di Patate, Pecorino e Menta (veg)**

Homemade Ravioli Bicolour filled with Potato, Pecorino and Mint served in a Fresh Cherry Tomato Sauce \$26

**Gluten Free Pasta + \$3 choose from Homemade Short Pasta or Gnocchi**

## **Secondi**

### **Pancia di Maialeto Ripiena al Pistacchio (gf)**

Tender Pork Belly stuffed with Pistachios, served with a Potato Pureé and a Sardinian Myrtle Sauce \$39

### **King Prawns Piccanti e Fregola (df)**

Chilli King Prawns served with Homemade Sardinian Pearl shaped Pasta in a white wine Sauce \$39

### **Guancia di Manzo e Broccolo Arrosto (gf, df)**

Slow cooked Braised Beef Cheek served with Roasted Broccoli \$39