

# Antipasto

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<i>SFINCIONE (V)</i> <i>Sicilian Pizza Bread, Cherry Tomato, Olives, Rosemary</i>	13.5	<i>POLENTA CHIPS (V)</i> <i>Tomato Sugo, Aioli</i>	15
<i>ARANCINI (V)</i> <i>Alla Siciliana</i>	18	<i>PECORINO ALL'ARGENTIERA (V)</i> <i>Fried Pecorino Cheese, Oregano, Lemon</i>	19.5
<i>SALUMI PLATE</i> <i>House Pickles, Grissini</i>	26	<i>CARPACCIO</i> <i>Sliced Raw Beef, Tomato, Rocket, Parmigiano Reggiano, Smoked Almond</i>	24.5
<i>KINGFISH ALLA PIZZAIOLO</i> <i>Sashimi Grade Kingfish, Capers, Pickled Jalapenos, Shallots, Anchovies, Olive + Tomato Dressing</i>	25	<i>CAPESANTE GRATINATE</i> <i>Baked Scallops, Pangrattato, Lemon</i>	29
<i>BURRATA (V)</i> <i>Heirloom Tomatoes, Basil, Pane Duro</i>	23.5	<i>CALAMARI FRITTI</i> <i>Sage, Sesame Seeds</i>	24.5
<i>POLPETTE AL SUGO</i> <i>Veal+Pork Meatballs, Napoli Sauce</i>	19.5	<i>BAKED RICOTTA (V)</i> <i>Agrodolce Peppers, Almonds, Crostini</i>	19

# Insalate

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<i>CAVOLO E PISELLI (V)</i> <i>Cabbage, Peas, Parmigiano Reggiano, Mint</i>	19.5	<i>CAESAR</i> <i>Cos, Boiled Egg, Bacon, Anchovies, Croutons, Parma Dressing</i>	23
<i>SICILIAN SALAD (V)</i> <i>Cos Hearts, Chicory, Fennel, Radish, Celery, Orange, Marscarpone, Sesame Seeds</i>	19.5	+ <i>GRILLED CHICKEN</i>	8

# Macaroni

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<i>SPICY RIGATONI VODKA (V)</i> <i>Tomato, Onion, Calabrian Chili</i>	27	<i>GNOCCHI ALLA SORRENTINA (V)</i> <i>Tomato Sugo, Stracciatella, Basil</i>	26.5
<i>RAVIOLONI</i> <i>Bolognese, Buffalo Ricotta, Parmigiano Reggiano</i>	33	<i>CANNELLONI AI FUNGI (V)</i> <i>Ricotta, Walnuts, Sage</i>	26.5
<i>CASARECCE LUNGHE</i> <i>Duck Ragu, Pistachio</i>	31	<i>SPAGHETTI MARINARA</i> <i>Prawns, Calamari, Mussels, Clams, Cherry Tomato, Lemon, Chili</i>	36
<i>ANELLI ALLA NORMA (V)</i> <i>Eggplant, Tomato Sugo, Salted Buffalo Ricotta, Basil</i>	28	<i>RISOTTO CON PISELLI E PROSCIUTTO COTTO</i> <i>Prosciutto cotto, Peas, Parmigiano Reggiano</i>	27

*Patrons with food allergies, please inform your waiter prior to ordering.  
10% surcharge on Sundays. 15% surcharge on Public Holidays*

# Pizza

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<i>MARGHERITA (V)</i> San Marzano Tomato, Basil, Fior Di Latte, Parmigiano Reggiano	21.5	<i>VODKA</i> Spicy Vodka Sauce, Pancetta	24
<i>PEPE'S-RONI</i> Pepperoni, San Marzano Tomato, Parmigiano Reggiano, Fior Di Latte, Scamorza	25	<i>ORTOLANA (V)</i> Eggplant, Zucchini, Mushroom, Pumpkin, Cheese Blend	23.5
<i>PORCHETTA</i> Roast Pork, Crackling, Potato, Mozzarella, Garlic, Rosemary	26	<i>PROSCIUTTO</i> San Marzano Tomato, Rocket, Parmigiano Reggiano	26
<i>POLPETTE</i> Veal+Pork Meatballs, San Marzano Tomato, Cheese Blend	25.5	<i>ALLA NORMA 2.0 (V)</i> Eggplant Polpetta, Stracciatella, Tomato Sugo, Basil Oil	24.5

# Pesce & Carne

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<i>VITELLO DEL GIORNO</i>	<i>M/P</i>	<i>PESCE DEL GIORNO</i>	<i>M/P</i>
<i>BISTECCA DEL GIORNO</i>	<i>M/P</i>		

# Contorni

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<i>GARDEN SALAD</i> Vinaigrette Dressing	13	<i>ROAST CAULIFLOWER</i> Fetta, Chilli, Garlic, Parsley	13.5	<i>GREEN BEANS</i> Orange, Shallots, Toasted Almonds	13.5
<i>SICILIAN POLPETTE DI PATATE</i> Fried Potato Balls	13	<i>ARUGULA &amp; PERE</i> Rocket, Pear, Parmigiano, Balsamic, EVOO	13	<i>FRIES</i> Aioli	9.5

# Dolce

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<i>LEMON CHEESECAKE</i>	14	<i>GELATO</i> Lemon / Pistachio, Chocolate / Ricotta	scoop 6	<i>CANNOLI SICILIANA</i> Housemade Nutella Vanilla+Cherry, Pistachio	16
<i>BERRY TIRAMISU</i>	15	<i>CHOCOLATE MOUSSE</i>	15		

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