

Pizza

Pizza is an ancient food that humanity has prepared since ancient times, a simple product full of flavour and love. A universally widespread narrative tells that in June 1889, the pizza that we currently know was born to honour the Queen of Italy Margherita of Savoy, the chef Raffaele Esposito prepared the "Pizza Margherita", topped with tomatoes, mozzarella, and basil, to represent the colours of the Italian flag. the pizza that I am preparing for you today is a derivative of it adapted to modern times, since 2009 I have started to follow the various master pizza chefs all over the world to create the perfect pizza recipe and to offer all my customers a unique experience after each bite into their pizza **ALIT**

PLEASE ASK OUR STAFF ABOUT THE SPECIAL PIZZA FOR THIS WEEK

GARLIC BREAD wood oven cooked bread with garlic and rosemary (add – mozzarella \$4)	15
MARGHERITA SM tomato, fior di latte, parmigiano reggiano, fresh basil	23
VERDURE SM tomato, fior di latte capsicum, eggplant, mushroom, onion	25
SEAFOOD MARINARA SM tomato, garlic, oregano, prawns, mussels clams	28
ROAST CHICKEN SM tomato, fior di latte, wood fire chicken, onion, sweetcorn, BBQ sauce	28
CAPRICCIOSA SM tomato, fior di latte, smoked ham, mushroom, olive	28
MEAT LOVERS SM tomato, fior di latte, lamb, ham, Salami calabrese hot, onion	28
PROSCIUTTO SM tomato, fior di latte, rocket, parmigiano reggiano, balsamic, parma ham	28
LAMB Fior di latte, pulled lamb, tzatziki, mint, spring onion	28
DIABOLO SM tomato, fior di latte, Salami calabrese hot, nduja, fresh chilli, onion	28
DESSERT PIZZA Nutella, strawberry, banana, blueberry	20

FOR ANY DIETARY REQUIREMENTS PLEASE MENTION TO STAFF

SM: San Marzano tomato sauce from Campania

ADDS | gf +4 | ham +5 | anchovy +3 | olives +2 | hot sauce +2