

PLEASE NOTE

If you have an allergy, please inform one of our friendly staff members so that we may take appropriate pre-cautions when handling your food.

Due to the nature of hand preparations, some olives may contain pits.

We do not do Itemized Payment of Bills. Credit card payments incur a 1.4% surcharge.

PIZZA BIANCO Garlic | Butter | Olive oil

MARGHERITA

\$25

\$18

Fresh tomato | Basil | Olive oil | Sugo al pomodoro | Fiore di latte

VEGETARIAN

FETA & PUMPKIN

\$29

\$30

Mushrooms | Capsicum | Olives | Spanish onion | Fresh tomato | Sugo al pomodoro | Fiore di latte

AGOSTINO SPECIAL

Salami | Bacon | BBQ chicken | Spanish onion | Capsicum | Mushrooms | Olives | Sugo al pomodoro | Fiore di latte

PRAWN

\$33

\$33

\$33

\$18

\$32

Fresh tomato | Prawns | Sugo al pomodoro | Fiore di latte

MARINARA

Calamari | Mussels | Fish | Prawns | Sugo al pomodoro | Fiore di latte

Feta | Pumpkin | Spanish onion | Capsicum | Mushrooms | Rocket | Sugo al pomodoro | Fiore di latte

TALIAN

\$29

Olives | Anchovies | Oregano | Sugo al pomodoro | Fiore di latte

ITALIAN SAUSAGE

\$30

Italian sausage | Spanish onion | Capsicum | Sugo al pomodoro | Fiore di latte

PROSCIUTTO

VEGAN VEGETARIAN

Capsicum | Olives | Spanish onion | Fresh tomato | Mushrooms | Vegan cheese

KIDS PIZZA For ages 12 years & under only

Plain cheese Margherita Ham & cheese

EXTRAS Any additions are an additional charge per item.

Prosciutto | Shaved parmesan | Rocket | Sugo al pomodoro | Fiore di latte

SALAM

\$29

Salami | Oregano | Olive oil | Sugo al pomodoro | Fiore di latte

CARNIVORA

\$30

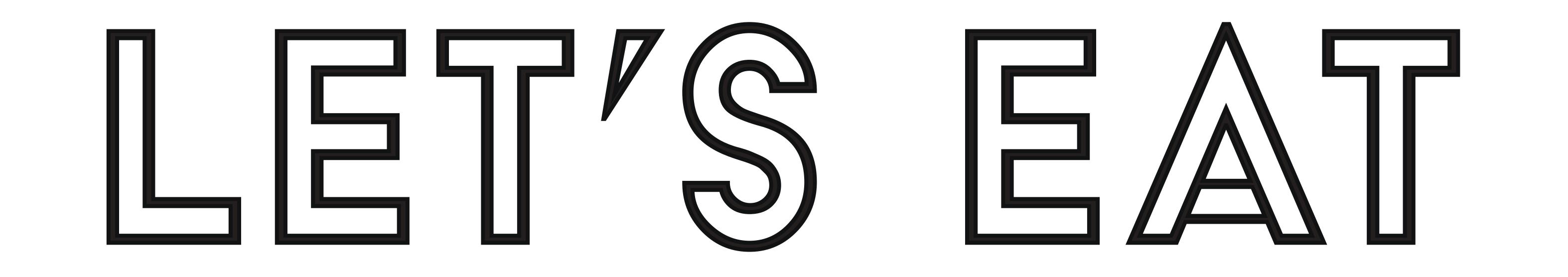
Salami | Bacon | BBQ chicken | Ham | Sugo al pomodoro | Fiore di latte

Anchovies & Vegan cheese are available on request for all pizza's at an additional charge.

GLUTEN FREE **\$6** While all care is taken for patrons with Gluten Free Allergies, please be aware that food containing gluten is cooked in the same environment.

^V If you are Celiac, please make our friendly staff aware of this.

10% Surcharge applies on Public Holidays.

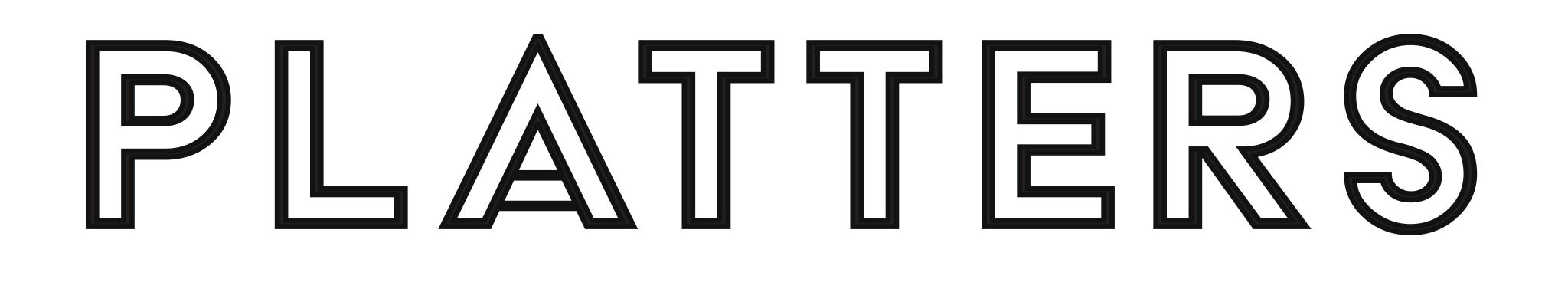


PLEASE NOTE

PLATTERS AFTER 5PM WILL NEED TO BE PRE-ARRANGED

Our platters have a variety of treats which are cooked fresh every weekend. Sometimes a particular item may sell out & will be replaced with another of the same value.

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MIXED PLATTER

Assortment of homemade meatballs, Spanish frittata, homemade pickles, roasted capsicum, olives, cured meats, cheeses, assorted crackers & pizza bread.

VEGETARIAN PLATTER

Homemade Spanish frittata, bruschetta, roasted capsicum, homemade pickles, sundried tomatoes, artichokes, olives, cheeses, assorted crackers &



ROSE VEGETARIAN \$29

Broccolini, mushroom & capsicum finished with cream & baby spinach.

PORK BELLY RAGU \$32

Slow-cooked pork belly in a tomato based sauce.

5-MUSHROOM SAUCE

Mushroom medley in a cream based sauce with

pizza bread.

cooked porcini stock & fresh tomato.

VEGAN PLATTER

Bruschetta, roasted capsicum, sundried tomatoes, artichokes, vegan cheese, dried apricots, assorted crackers & pizza bread.

Minimum order of 2 people per platter, priced at \$28 per person. Swap your Penne Pasta to Gnocchi or Tortillini for just \$5 extra.

Gluten Free pasta is available but will need to be pre-arranged.

GLUTEN FREE

\$6

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IN-HOUSE DESSERTS

\$17

\$35

We have a variety of in-house desserts available – See our Dessert Menu

CAKEAGE FEE PER PERSON \$3

With a minimum charge fee of \$25 per cake.

10% Surcharge applies on Public Holidays.