

TO START

House made focaccia 8
Herb or Garlic Pizza 16
Marinated Olives 10

HOMEMADE ARANCINI OF THE DAY - 24

homemade arancini. fairy floss parmesan

ACCIUGHE - 18

anchovies. parsley oil. chilli. sardinian flat bread

CALAMARI FRITTI - 28

Fried local calamari. lemon. herb aioli

BURRATA OF THE DAY - M/P

Italian burrata. seasonal sides

VITELLO TONNATO - 27

thinly sliced roast veal with tonnato mayo,
sicilian capers

CRUDO OF THE DAY - MP

sushimi grade seafood. daily dressing

GAMBERI AL TEGAME - 29

pan seared tiger prawns. white wine, cherry
tomato, parsley, chilli, garlic

CAESAR OCTOPUS SALAD - 33

fremantle octopus. baby cos leaves, croutons

EGGPLANT INVOLTINI PASTA - 26

baked eggplant involtini filled with angel hair
pasta, pesto, tomato sugo, parmesan

SIDES

PEAR & ROCKET SALAD - 18

Parmesan. praline walnuts. olive oil. balsamic vinegar

MIXED LEAF SALAD - 16

ramaro handcut lettuce. air dried mandarin. citrus dressing

SAUTEED SEASONAL GREENS - 16

confit garlic. pangrattato. chilli

PARMESAN & TRUFFLED FRIES - 16 FRIES - 12

MAIN SPECIALS OF THE WEEK

DAL-MARE OF THE DAY - MP
CARNE / POLLO OF THE DAY - MP

PASTA

CASARECE ALLA VODKA - 28

spicy pink vodka sauce
add prawns - \$8

MALFADA RAGU DI AGNELLO - 35

ribbon shaped pasta, 12 hr slow braised lamb
shoulder, white wine, parmesan

SPAGHETTINI GRANCHIO - 38

blue swimmer crab meat, garlic, chilli, roasted
cherry tomatoes, zucchini, chilli oil

MEZZE MANICHE BOLOGNESE - 29

tomato. slowed cooked beef. parmesan

CALAMARATA FRUTTI DI MARE - 37

ring shaped pasta, mixed seafood. seafood bisque

ORECCHIETTE SALSICCIA - 36

ear shaped pasta, pork & fennel sausage, wild
italian broccoli, parmesan

KIDS MENU

Pasta bolognese | Pasta napoletana | 18
Steak & Chips | 25

PIZZE ROSSE

MARGHERITA 23
san marzano tomatoes. mozzarella. basil

DOP 27
buffalo mozzarella. san marzano tomatoes. basil. olive oil

RISERVA 30
san marzano tomatoes. mozzarella. burrata. san daniel prosciutto

PROSCIUTTO 31
san marzano tomatoes. mozzarella. 24 months aged prosciutto di parma shaved
parmesan. rocket

CAPRICCIOSA 28
san marzano tomatoes. mozzarella. ham. mushrooms. artichoke. olives

CORNUTO 26
san marzano tomatoes. mozzarella. sopressa salami. roasted red peppers. Nduja (chilli)

MARADONA 26
san marzano tomatoes. mozzarella. oregano. anchovies. olives. capers

CARNIVORA 28
san marzano tomatoes. mozzarella. salami. italian sausage. ham

PARMIGIANA 25
san marzano tomatoes. fried eggplant. buffalo mozzarella. parmesan. basil

VEGETERIANA 26
san marzano tomatoes. mozzarella. red peppers. mushrooms. eggplant. zucchini, olives

PIZZE BIANCHE

QUATTRO FORMAGGI 26
gorgonzola. mozzarella. provoloni. parmesan

PORCINI & TARTUFO 28
mozzarella. truffle paste. porcini. parsley. parmesan

SALSICCIA 28
mozzarella. Italian pork & fennel sausage. sliced potato. roasted red caramelized onion

GAMBERI 31
garlic prawns. mozzarella. zucchini. cherry tomato

FUNGHI 26
mozzarella. mixed field sautéed mushrooms. truffled oil. parsley

BOSCAIOLA 27
mozzarella. ham. mushroom. caramelised onion. parmesan

COCKTAILS 19

MIZ TUTTI

watermelon, saki, vodka, lemon, persian
fairy floss

TUTTI FRUTTI SOUR

rye whiskey, juice of the day, lemon, vanilla
simple syrup

PEACH & LAVENDER MARTINI

gin, grand de peach, lemon, lavender syrup

GIN GARDEN

gin, st germaine, cucumber, rose syrup,
lemon

PINEAPPLE CAPRI

kettleone vodka, lime juice, pineapple syrup,
spicy smoked rim

TRUFFLED HONEY OLD FASHION

spice rum, truffled honey, bitters

AGED NEGRONI

gin, campari, punt e mes

NYC

vanilla infused vodka, caramel syrup, lemon
juice

APEROL SPRITZ

prosecco, aperol, club soda

FRIZZANTE & ROSATO

TENUT MONTICELLO PROSECCO ITA B 58 | G 14

MAILLY GRAND CRU CHAMPAGNE FRA B 165

LA VIE EN ROSE FRA B 56 | G 13

BIANCO

SCORPIOUS SAUVIGNON BLANC NZ B 46 | G 13

PARINGA ESTATE PINOT GRIS VIC B 58

ILAUURI TAYO PINOT GRIGIO ITA B 55 | G 13

LIVIO FELLUGA PINOT GRIGIO ITA B 105

VELENOSI PECORINO DOC ITA B 67

DE LULLIS CHARDONNAY NSW B 48 | G 13

PIERRO CHARDONNAY WA B 175

NIELSON CHARDONNAY SANTA BARBARA USA B 85

LAVA GRECO DI TUFO DOCG ITA B 52

BARCARO GRILLO ITA B 65

TAMELLINI SOAVE DOC ITA B 79

MASSERIA FRATASSI FALANGHINA DOP ITA B 82

TENCAR CAYEGA ROERO ARNEIS DOCG ITA B 80

WINE & BEER

ROSSO

EXPLORER PINOT NOIR CENTRAL OTAGO B 86

DELIVERANCE PINOT NOIR NZ B 55 | G 13

TENCAR PODIO NEBBIOLO B 72

BORGO ALLA TERRA CHIANTI ITA B 52

ILAUURI SALTE SANGIOVESE B 49 | G 13

VALENTINO MONTEPULCIANO ITA B 51

CESARE AMARONE DOCG ITA B 182

CASCINA FERRARO BAROLO B 135

ZENATO VALPOLICELLA CLASSICO ITA B 82

UTOPOS SHIRAZ SA B 105

BRAVE SOULS SHIRAZ SA B 48 | G 13

CUBARDI PRIMITIVO ITA B 98

UTOPOS CABERNET SAUVIGNON SA B 98

IL FAUNO CAB SAV/MERLOT/CAB FRANC B 162

BENI DI BATASIOLO BARBARESCO DOCG ITA B 165

FEUDI DEL PISSOTTO NERO DIAVOLA ITA B 95

TENCAR BARBERA D'ALBA DOC ITA B 78

LA PODERINA BRUNELLO DI MONTALCINO DOC ITA B 187

GUERRIERO DELLA TERRA ITA B 160

BIRRA

PERONI 10

|

MORETTI 10

OTHER DRINKS

JUICES - 6

SOFT DRINKS - 6

STILL & MINERAL WATER unlimited pp - 4

SWEET

BANOFFEE PIE - 18

VANILLA BEAN PANACOTTA - 16

TIRAMISU - 16

NUTELLA PIZZA - 22

HOUSE MADE GELATO - 18

AFFOGATO - 16

MIZ TUTTI

*ALL OUR PIZZA BASES ARE FERMENTED FOR 72 HRS
USING ORGANIC FLOUR*
1.5% SURCHARGE ON ALL CREDIT CARD TRANSACTIONS
SUNDAY SURCHARGE APPLIES