



FOCACCIA 'stone baked'

- FOCACCIA BIANCA (V)** - Garlic, Rosemary **12**
FOCACCIA ROSSA (V) - Tomato, Garlic, Oregano **13**

ANTIPASTI/ENTREES

- OLIVES (V)** - House marinated **8**
BRUSCHETTA (V) – Cherry Tomato Confit, Ricotta Cream, Basil Pesto **9**
ARTICHOKES (V) – Roasted with Ricotta, Mint **19**
SALUMI PLATE – Pistachio Mortadella, Fennel salami Prosciutto, Giardiniera, Ricotta **21**
BEEF ANGUS RUMP - Roasted with Tuna mayo, Pine nuts, Capers **23**
BURRATA (V) – Pickled Beetroot, Pomegranate, Pistachios **24**
SPICY KING PRAWNS (2) – Salsa Verde, Chilli, Garlic, Lemon **23**
SEARED SCALLOPS - Pumpkin puree, Cauliflower, Parsley **26**

SIDES

- BRUSSEL SPROUTS** – Pancetta, Pickled Shallots, Parmesan **21**
HEIRLOOM CARROTS (V) -Pistachio pesto, Goat cheese **17**
POTATOES (V) - Roasted with Rosemary, Garlic **13**
ROASTED CABBAGE (V) – Sugarloaf Cabbage, Cannellini Beans puree, Balsamic vinaigrette, Hazelnuts **18**

EARLY BIRD BYO

Valid from 5pm to 5.45pm. Wine only, \$6pp

NO SPLIT BILLS

Takeaway boxes 50c each.

Visa, Mastercard-1.85% Amex 2.05%

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, and eggs. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen free.

Surcharge 10% on Sundays and Public Holidays

PASTA

- Gnocchi available with each pasta sauce +2*
PAPPARDELLE RAGU - Beef cheek, Parmesan, Parsley **35**
SPAGHETTI CACIO E PEPE (V) – Pecorino, Truffle Pecorino, Black Pepper **28**
GNOCCHI PESTO (V) – Ricotta Gnocchi, Basil Pesto, Parmesan **34**
SQUID INK SPAGHETTI WITH KING PRAWNS (3) **34**
Tomato Concasse Chilli, Garlic, Bottarga
SPAGHETTI alla NERANO (V) – Fried Zucchini Pecorino, Mint **28**
PAPPARDELLE CARBONARA – Creamy Sauce Bacon, Mushrooms, Garlic, Egg, Spring Onions Green Onion, Parmesan **34**
Gluten free gnocchi available also +2

MAINS

- PAN-FRIED SNAPPER** – Cauliflower Puree, Sundried Tomato Pesto, Asparagus **38**
TAGLIATA STEAK – 250g Black angus sirloin, Roman Artichoke, Pecorino, Mint **42**
CHICKEN SUPREME – Seared Chicken Breast, Roasted Capsicum, Balsamic, Salmoriglio **36**
BRAISED BEEF CHEEKS – 200g Braised (in red wine) beef cheeks, potato puree, red wine jus **40**

INSALATA/SALADS

- RADICCHIO (V)** – With Iceberg lettuce, grapes **14**
CAPRESE (V) – Buffalo Mozzarella, Heirloom Tomato, Basil **20**

LUPACCHIOTTI Signature long fermented pizza.

- EGGPLANT (V)** – Stracciatella, Olive tapenade **29**
PROSCIUTTO – Ricotta Cream, Rockmelon, Walnuts **30**
MORTADELLA - Pistachio cream, Burrata, Pistachio **32**

All pizzas available with GLUTEN FREE BASE +\$5



ITALIAN PIZZA

RED BASE – Tomato Sauce

MARGHERITA (V)	25
Fior Di Latte (Mozzarella) , Basil	
<i>Add whole burrata cheese</i>	18
<hr/>	
CAPRICCIOSA	29
Fior Di Latte (Mozzarella) , Ham, Mushroom, Olive, Onion	
<hr/>	
CRUDO	28
Fior Di Latte (Mozzarella) , Basil, Prosciutto di Parma	
<i>Add whole burrata cheese</i>	18
<hr/>	
CALABRO	28
Spicy spreadable salami, Hot salami, Burrata	
<hr/>	
ZIO TEO	28
Fior Di Latte (Mozzarella) , Sausage, Nduja (hot salami paste), Pecorino, Olives	
<hr/>	
PARMIGIANA (V)	27
Fior Di Latte (Mozzarella) , Eggplant, Parmesan	
<i>Add prosciutto di Parma</i>	7
<hr/>	
AMATRICIANA	28
Fior Di Latte (Mozzarella) , Pancetta, Onion, Chilli, Pecorino,	
<hr/>	
NAPOLI	29
Cherry Tomato, Anchovies, Garlic, Oregano	
<i>Add Straciatella</i>	5
<hr/>	
SCACCIAFIGA	29
Fior Di Latte (Mozzarella) , Gorgonzola, Sausage, Onion, Chilli	
<hr/>	
LA PICCANTE	29
Fior Di Latte (Mozzarella), Capsicum, Hot salami, Buffalo Mozzarella, Basil Pesto	

WHITE BASE – Cheese

ZIO FRA	29
Fior Di Latte (Mozzarella) , Cherry tomatoes, Caramelised onions, Crispy Prosciutto, Rocket, Goat cheese, Vin Cotto	
<hr/>	
PANUOZZO	29
Fior Di Latte (Mozzarella) , Cherry Tomato, Rocket, Red Onion, Pistachio Mortadella, Basil Pesto	
<hr/>	
TARTUFONE	29
Fior Di Latte (Mozzarella) , Sausage, Potato, Parmesan, Truffle paste	
<hr/>	
PANCETTA	28
Fior Di Latte (Mozzarella) , Potato, Pancetta, Rosemary	
<hr/>	
PANCETTA E FUNGHI	29
Fior Di Latte (Mozzarella), Gorgonzola, Mushrooms, Pancetta, Red Onions	
<hr/>	
ORTOLANA (V)	28
Smoked Fior Di Latte (Mozzarella) , Zucchini, Eggplant, Capsicum , Chilli	
<hr/>	
LA MARICA	29
Fior Di Latte (Mozzarella) , Gorgonzola, Porcini mushrooms, Sausage, Caramelized onions	
<hr/>	
GAMBERONA	30
Fior Di Latte (Mozzarella) , Local tiger prawns, Potato, Pancetta, Chilli	
<hr/>	
<u>BAMBINIS (KIDS MENU 12yo and under)</u>	
KIDS HAM PIZZA	16
Tomato sauce, Fior Di Latte (Mozzarella) , Ham	
<i>Add Pineapple</i>	3
KIDS MARGHERITA PIZZA (V)	14
Tomato sauce, Fior Di Latte (Mozzarella)	
KIDS SPAGHETTI RAGU	16
Spaghetti, Beef Ragù, Parmesan	
KIDS SPAGHETTI POMODORO: (V)	14
Spaghetti, Tomato sauce, Parmesan	
KIDS BOSCAIOLA	14
Spaghetti, Ham, Creamy Sauce, Parmesan	