



Our pizza dough is fermented for 48 hours resulting in less gluten and improved digestibility. Our pizza is cooked in a Pavessi wood & gas oven from Modena at 400 degrees Celsius.

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### **Pizza**

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Gluten free add / 30

✓ **Plain Jane** / 80  
Napoli, Mozzarella & basil

✓ **Popeye** / 90  
Spinach, mushroom & feta

**Pablo Escobar** / 100  
Bolognese, red peppers & chili

**Joes Pepperoni** / 100  
Mozzarella napoli & pepperoni

**The Big Island** / 110  
Mozzarella, ham & pineapple

**Salsicce** / 110  
Italian fennel pork sausage, Napoli, mozzarella & red onion

**The Go to** / 115  
Bacon, avo & feta

**The Cajun** / 115  
Mozzarella, cajun chicken, spring onion & Peppadews

**The Spaniard** / 115  
Chorizo, feta & Peppadews

**Siciliana** / 115  
Olives, capers & anchovies

**Capriccioso** / 120  
Artichokes, mozzarella, olives & ham

**The Alexandra** / 130  
Prosciutto, mozzarella & rocket

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### **Pizza Bianco**

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(no tomato)

✓ **Italian Job** / 120  
Avo, vegan mozzarella, balsamic reduction, rocket & chili flakes

**The Cheesy Chick** / 120  
Chicken, artichoke, mushrooms & mozzarella

**Wolfgang Puck** / 135  
Crème fraiche, sour cream, red onion, smoked salmon & spring onion