



NOI PIZZERIA

TUESDAY TO SATURDAY LUNCH



NOI SIGNATURE WOODFIRE PANINI

ZINGARA ISCHITANA

prosciutto di parma 24 mths, shaved parmigiano reggiano, tomatoes, mozzarella, rocket, mayo \$ 20.0

MORTAZZA (N)

mortadella, burrata, pistachio crumbs, balsamic glaze \$ 18.0

POMPEI

nonna's meatballs in slow cooked ragù, friarielli (neapolitan broccoli), provola affumicata di napoli, parmigiano reggiano \$ 22.0

SALSICCIA & TARTUFO

pork sausage, mix mushrooms, roasted potatoes, mozzarella, truffle mayo \$ 22.0

CALABRESE

'nduja, hot salami, provolone cheese, calabrian chilli mayo \$ 18.0

FIRENZE

finocchiona salame, mozzarella, radicchio, mayo \$ 18.0

POSITANO (V)

zucchini, eggplant, potatoes, capsicum, friarielli cream, mozzarella \$ 18.0

CAPRESE (V)

tomatoes, mozzarella di bufala DOP, basil, evo \$ 16.0

10" WOODFIRE PIZZA

MARGHERITA

san marzano tomatoes, fior di latte, basil, evo (V) \$ 18.0

SALAME

san marzano tomatoes, fior di latte, hot salami, basil, evo \$ 19.0

NOI

san marzano tomatoes, fior di latte, prosciutto cotto(ham), hot salami, peppers, mushrooms, black olives, basil, evo \$ 23.0

CAPRICCIOSA

san marzano tomatoes, fior di latte, prosciutto cotto(ham), mushrooms, artichokes, black olives, basil, evo \$ 21.0

NAPOLI

san marzano tomatoes, fior di latte, anchovies, black olives, oregano, evo \$ 19.0

SALSICCIA E FRIARIELLI

neapolitan traditional broccoli (friarielli), neapolitan pork sausage, provola affumicata di napoli, basil, evo \$ 20.0

ORTOLANA

fior di latte, eggplants, zucchini, roasted capsicum, artichokes, cherry tomatoes, black olive dust, basil, evo (V) \$ 19.0

QUATTRO FORMAGGI

fior di latte, gorgonzola, parmigiano reggiano, provolone, basil, evo (V) \$ 20.0

SEE OUR TOWER OF PIZZA LUNCH SPECIAL



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STARTERS

ARANCINI RAGÙ handmade ragù arancini served w bolognese, parmigiano reggiano (4pc)	\$ 16.0
ARANCINI FUNGHI (V) handmade wild mushroom, porcini arancini served w truffle mayo (4pc)	\$ 16.0
CALAMARI FRITTI light, fried salt & pepper calamari	\$ 22.0
PANZEROTTI NAPOLETANI (V) handmade potato croquettes filled with mozzarella (4pc)	\$ 15.0
PATATINE FRITTE (VG) hot chips	\$ 10.0
RUCOLA (V) (GF) rocket, shaved parmigiano reggiano, balsamic glaze, evo (V) (GF)	\$ 14.0
RADICCHIO (VG) (GF) radicchio, cherry tomatoes, rocket, balsamic glaze, evo	\$ 14.0

LUNCH

COTOLETTA VITELLO crumbed and fried veal cutlet served with salad, chips and truffle mayo	\$ 32.0
BARRAMUNDI ALL'AMALFITANA barramundi fillet, lemon zest, thyme on parmigiano reggiano potato puree, paprika infused EV00, seasonal vegetable	\$ 32.0
GNOCCHI SORRENTINA (V) handmade gnocchi with our house sugo, parmigiano reggiano, provola affumicata di napoli, fior di latte, basil	\$ 25.0
PAPPADELLE ALLA BOLOGNESE egg pappardelle with slow cooked traditional bolognese with minced beef (egg free pasta option - rigatoni)	\$ 28.0
PAPPADELLE AI FUNGHI (V) egg pappardelle with mushrooms, porcini, black truffle, shaved parmigiano reggiano (egg free pasta option - rigatoni)	\$ 28.0
RIGATONI POMODORINI E BASILICO (VG) cherry tomato sugo, garlic, basil	\$ 25.0
LINGUINE ALLA PUTTANESCA (VG) cherry tomato sugo, capers, black olives, garlic, chilli, parsley	\$ 25.0