



ANTIPASTI

Mixed Olives - served warm with chilli	9.00
Polenta Chips GF/VGO - served with aioli	16.00
Bruschetta (2 pieces) GFO/VGO - tomatoes, red onion, mozzarella, EVO, balsamic glaze	18.00
Calamari Fritti - dusted in semolina served with aioli	28.00
Arancini (3 pieces) - filled with beef ragu, mozzarella, peas served with Napoli sauce	20.00
Aglio e Mozzarella GFO/VGO/V - Garlic, Mozzarella, oregano	22.00
Antipasti Board - Serves 2 - selection of cured Italian meats, cheese served with gnocco fritto (fried bread)	34.00

SIDES

Insalata italiana - mixed lettuce, cherry tomatoes, carrot, pickled onion dressing	17.00
Insalata di rucola - wild rocket, pear, shaved parmesan, dressing	17.00
Insalata Caprese - mixed tomatoes, buffalo mozzarella, dressing	18.00
Patate novelle - roast potatoes, garlic, sea salt, rosemary, EVO	13.00
Fagiolini - pan-fried beans, garlic, chilli, parmesan, EVO	14.00
Patate fritte - thick cut chips served with aioli	13.00

MAINS

Scallopine al pepe verde e senape GFO 40.00
- Veal, baby potatoes, broccolini,
served with pepper sauce

Bistecca all Fiorentina (STEAK) 60.00
- 600g Ribeye steak cooked to your liking,
served with thick cut chips.

Your choice of sauce:

Parmesan
Mushroom
Peppercorn

Pollo alla marsala GF 38.00
- Tender chicken breast pieces, marsala sauce,
mash potatoes, seasonal greens

Pollo alla parmigiana 39.00
- Crumbed chicken breast, ham, Napoli sauce,
mozzarella, thick cut chips, garden salad

Pesca alla mediterranea 40.00
- Pan fried market fish, white wine, olives
capers, cherry tomatoes

PASTA

House Made Gnocchi alla sorrentina v/VGO 30.00
- Baked potatoe gnocchi, rich Napoli sauce,
buffalo mozzarella, parmesan. 30

House Made Gnocchi alla salsiccia 33.00
- Baked potatoe gnocchi, Italian sausage meat,
gorgonzola, pumpkin, cream

Lasagna 31.00
- Layered House made Pasta, Bolognese,
bechamel, grated Reggiano

Linguine Marinara GFO 39.00
- Homemade Linguine with fish, mussels, prawns,
calamari, touch of Napoli sauce, garlic, chilli,
white wine

Spaghetti alla carbonara GFO 30.00
- Bacon, cream, white wine, egg, pepper, parmesan

- Authentic carbonara is available using guanciale,
egg yolk, parmesan
*Not suitable for takeaway 31.00

Linguine all' aragosta (Subject to availability) 60.00
- served half lobster, bisque, prawns

Orecchiette all Puttanesca GFO/VGO/DFO 29.00
- olives, capers, capsicum, anchovies, garlic, chilli,
Napoli sauce, parmesan cheese

Risotto ai funghi v/VGO 28.00
- mixed mushrooms, white wine, garlic,
parmesan cheese

DESSERTS

Classic tiramisu 16.00
- mascarpone cheese, savoiardi biscuits,
coffee, Italian liqueur

Vanilla bean panna cotta GF 16.00
- served with seasonal fruit, vanilla ice cream

Nutella pizza 19.00
- folded pizza, strawberries, ice cream

PIZZA

TOMATO BASE

#1 Margherita v 23.00
Tomato base, mozzarella, basil, olive oil

#2 Napolitana 27.00
Tomato base, mozzarella, anchovies, olives,
oregano

#3 San Daniele 28.00
Tomato base, mozzarella, san daniele,
cherry tomatoes, rocket, shaved parmesan

#4 IL Padrino 27.00
Tomato base, mozzarella, red onion, capsicum,
hot salami, anchovies, olives

#5 Toscana v 27.00
Tomato base, mozzarella, mushroom,
goat's cheese, rocket

#6 Suprema v 27.00
Tomato base, mozzarella, pumpkin, goat's cheese,
pine nuts, rocket

Dietary Key

(GF) Gluten Free, (GFO) Gluten Free Available on Request, (DF) Dairy Free, (DFO) Dairy Free Available on Request
(V) Vegetarian, (VG) Vegan, (VGO) Vegan Available on Request

Sorry, No alterations during peak times • 15% Surcharge on public holidays applies.

PIZZA (CONT'D)

TOMATO BASE

- #7 Portofino** 28.00
Tomato base, mozzarella, garlic prawns, cherry tomatoes, chilli oregano
- #8 Capricciosa** 27.00
Tomato base, mozzarella, ham, mushroom, artichokes, olives
- #9 Calabrese** 28.00
Tomato base, mozzarella, hot salami, capsicum, n'duja (hot chilli paste)
- #10 Ortolana v** 28.00
Tomato base, mozzarella, zucchini, capsicum, eggplant, onion
- #11 Calzone al forno** 30.00
Folded pizza filled with pizza sauce, salami, ham, ricotta, mozzarella, basil

CHEESE BASE

- #12 Aglio e Mozzarella v** 22.00
Garlic, Mozzarella, oregano
- #13 Roma** 27.00
Mozzarella, porchetta (sliced pork) potatoes, garlic, rosemary
- #14 4 Formaggi v** 28.00
Mozzarella, gorgonzola, asiago, parmesan
- #15 Funghi v** 27.00
Mozzarella, mushrooms, garlic, truffle oil
- #16 Salsiccia** 28.00
Mozzarella, Italian sausage, broccoli

AUSSIE CLASSIC

- #17 Meat Lovers** 28.00
BBQ base, mozzarella, ham, bacon, salami, capsicums, mushrooms
- #18 Pepperoni** 25.00
Tomato base, mozzarella, salami
- #19 Hawaiian** 25.00
Tomato base, mozzarella, ham, pineapple
- #20 Chicken Pizza** 28.00
BBQ base, roast chicken, onion, mozzarella, mushroom, bacon

- Gluten free pizza bases available 5.00
Vegan cheese available 5.00
Extra Topping 4.00
No garlic is used in our pizza base sauce.
Scusa ONE SIZE ONLY- NO HALF PIZZA'S

AUTHENTIC ITALIAN CUISINE

ZERO81

napoli



BAMBINI - KIDS MENU 10 & UNDER

Gnocchi Bolognese	16.00
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Hawaiian Pizza	17.00
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Margherita Pizza	15.00
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Fish & Chips	18.00
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