



All Pizza Dough is Handmade & Stretched the Authentic Way then Rested for 72 hours

Cooked the Cummari Signorina Way in our Wood Fired Oven

We do only the One Real Sicilian Pizza size which is 32cm

Recognized by UNESCO

RANNI FESTA DI FAMIGGHIA

FESTA 1 \$35pp

Antipastu
Assorted Pizza
Salad

FESTA 2 \$45pp

Antipastu
Assorted Pizza
Roasted Meat served with Roasted Potatoes
Salad

FESTA 3 \$55pp

Antipastu
Assorted Pizza
Roasted Meat served with Roasted Potatoes
Salad
Dessert

Minimum 4 people

RECOMMENDED for large tables of 8 or more

PASTA O FURNU to share \$10 pp extra

ANTIPASTU

ALIVI CUNSATI (VE) \$9
Sicilian Green & Black Olives Marinated in Red Wine Vinegar, Olive Oil, Fennel Seed, Chilli

STROMBOLI (VE) \$10
Rolled Sicilian Pizza, Garlic, Rosemary, Extra Virgin Olive Oil

PIATTU di NEBRODI \$16
San Daniele Prosciutto thinly sliced with shaven Parmigiano, Virgin Olive Oil

MAMMOZZA (V) \$15
Buffalo Mozzarella, Cherry Tomato, Fresh Basil, Olive Oil

ARANCINA \$7ea
Saffron Risotto rice Ball filled with Three Meat Ragu, Peas, Mozzarella served with Sugo di Casa

MURINCIANI (V) \$12
Rolled Eggplant filled with Fresh Ricotta, Salt, Black Pepper, Pesto

POLPETTE di POVERI (V) \$14
Grated Parmigiano, Breadcrumbs, Garlic & Parsley Balls slowly Cooked in and served with Sugo di Casa

SASIZZA CATANISI \$17
Sicilian Pork & Fennel Sausage Skewer served with Caponata Nostra

PASTA

TEGLIA di PASTA O FURNU (V) \$48
Rigatoni with home made Passata Pomodoro, Parmigiano, Mozzarella, baked in our Wood Fired Oven
Served at table in Baking Tray

PIZZA

MARGHERITA (V) \$20
San Marzano Pomodoro, Fior di Latte, Fresh Basil, Olive Oil
Buffalo Mozzarella Extra \$5

PALERMITANA \$23
San Marzano Pomodoro, Fior di Latte, Cherry Tomatoes, Sicilian Anchovies, Black Olives, Oregano, Olive Oil

QUATTRU FURMAGGIU (V) \$25
Fior di Latte, Provolone, Gorgonzola Piccante, Parmigiano, Olive Oil

CAPRICCIOSA \$27
San Marzano Pomodoro, Fior di Latte, Leg Ham, Artichoke, Mushroom, Black Olives

ETNA \$24
San Marzano Pomodoro, Fior di Latte, Casalingo Salami (Opt. Fresh Hot Chilli)

PAISI SICILIANA (V) \$25
San Marzano Pomodoro, Fior di Latte, Eggplant, Ricotta, Basil, Olive Oil

PROSCIUTTO \$26
San Marzano Pomodoro, Fior di Latte, San Daniele Prosciutto, Shaven Parmigiano, Olive Oil

CAMPAGNA \$29
Fior di Latte, Sicilian Pork & Fennel Sausage, Mushroom, Provolone, Gorgonzola Piccante, Parmigiano, Olive Oil

AUSTRALIANU \$22
San Marzano Pomodoro, Fior di Latte, Leg Ham, Pineapple

PAZZA VEGAN (VE) \$26
San Marzano Pomodoro, Eggplant, Olives, Mushroom, Cherry Tomatoes, Pesto

GLUTEN FREE Pizza Base available \$5

ARRUSTUTA \$30

CARNI du IORNU
PORCHETTA
IADDINA
AGGNEDDU
Hand Rubbed & Covered in Sicilian Sea Salt of Trapani, Garlic, Rosemary, Black Pepper, Olive Oil
Then slowly Cooked in our Wood Fired Oven & served with our Salted, Garlic Rosemary Potatoes
24 hour notice required for large tables

CONTORNI \$10

NZALATA di CASA (VE)
Mixed Leaf Lettuce, Red Wine, Vinegar, Virgin Olive Oil

CAPONATA NOSTRA (VE)
Roasted Eggplant, Capsicum, Onion, Celery, Tomatoes, Black Sicilian Olives, Salt, Olive Oil

PATATI ai FURNU (VE)
Wood Fired Oven Roasted Potatoes, Garlic, Rosemary, Salt, Olive Oil

DUCIZZI

CANNOLU \$8
Served in small cinnamon shell with Fresh Plain Ricotta or Pistachiu Ricotta

CONCETTINA'S TIRAMISU \$10
Classic Homemade Tiramisu

GELATU \$10
Vanilla Ice Cream with Coffee or Nutella

CALZONE NUTELLA \$18
Half moon shaped Pizza filled with Nutella served with Ricotta of the day & topped with icing sugar

(V) Vegetarian (VE) Vegan

NO SEPARATE ACCOUNT PAYMENTS

10% SURCHARGE ON SUNDAY & PUBLIC HOLIDAY