



**THE
ISLAND**

Piatti Condivisi

shared platters

\$45

Goat's Curd with olive oil bread & mixed olives (v)
Arancini Milanese, saffron & fontina with pepe verde (v/gf)
Rustic chips with garlic aioli (v)
Choice of one pizza

\$55

Fried Ascolana Olives with terra cotta aioli (v)
Salt & Pepper Baby Squid with rocket leaves, lemon & garlic sauce (gf)
Rustic chips with garlic aioli (v)
Choice of one pizza

\$75

6 Shucked Oysters with agri dolce vinaigrette & lemon
Affettati Misti - cured meats & charcuterie with olives, peperonata & provolone
Fromaggi - imported Italian cheese served with dried fruits, fig paste & crusty bread

\$85

Choice of any four pizzas from the menu

PIZZA BIANCA - prepared with extra oil oil and fior di latte

SALSICCIA e TALEGGIO - Italian sausage, taleggio cheese, caramelized onion & thyme

FUNGHI - field mushrooms, rosemary, pecorino romano & truffle pesto (v)

PATATA e ROSMARINO - potato, rosemary, pork cheek & pecorino cheese

PIZZA ROSSO - prepared with San Marzano tomatoes & fior di latte

MARGHERITA - buffalo mozzarella & fresh basil leaves (v)

PROSCIUTTO e RUCOLA - cherry tomato, rocket & prosciutto

CALABRESE - calabrese salami, chilli, basil & red onion

CAPRICCIOSA - double smoked ham, field mushrooms, artichokes & olives

SICILIANA - salami, olives, anchovies & salted capers