

# Rooftop

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 virgin olive oil & 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

*One bill per table.*

*If you have any food allergies or dietary requirements, please notify your waiter & we will do our best to accommodate you.*