

SALAD

- 12 **Burnt Tomato Caprese** bufala, grapes, garlic confit, pistachios, fresh basil, mint, aged balsamic
- 12 **Gala Kale** wild rice, apples, nori seaweed, fennel, pecorino, roasted pine nuts, pomegranate seeds, yuzu

MAINS

- 19 **Bucatini Amatriciana** SM tomato sauce, local smoked bacon, guanciale, white onions

FROM THE WOOD GRILL

- 13 **Portuguese Grilled Sardines** parsley farro, muhammara, charmoula, pomegranate seeds
- 14 **Churrasqueira Chicken** roasted peppers, cilantro, lime
- 15 **Oaxaca Quail** yellow mole marinade, green beans, cilantro, dehydrated lime

SMALL PLATES

- 14 **Wild Boar Meatballs** fire roasted tomatoes, grana padano, basil, wood fired focaccia
- 13 **Wood Fired Chicken Wings** basil pesto, roasted lemon

VEGETABLES

- 10 **Crispy Green Beans** truffle aioli, grana padano
- 10 **Crispy Brussel Sprouts** double smoked bacon, sun dried tomatoes, grana padano, lemon
- 10 **Skillet Fired Mushrooms** hedge hog mushrooms, thyme, onion, garlic confit, grana, brandy beurre blanc
- 10 **Citrus Roasted Beets** kale, goat yogurt, fennel pollen, burnt orange
- 10 **Caramelized Shallot Bulbs** cipollini, roasted fennel, pomegranate glaze, stilton
- 10 **Rapini** nduja crumble, pecorino romano, roasted pine nuts, lemon zest
- 10 **Warm Olives** ouzo, mandarin, feta, fennel pollen

ROMA IN THE PAN

Pizza Romana Baked in an Electric Oven 260 ° C
Serves 2-3 | Limited to 10 per day

- 38 **Margherita** SM tomato sauce, fior di latte, grana padano, basil
- 45 **Campbell Park** SM tomato sauce, fior di latte, sopressata, mushrooms, red onions, grana padano, basil, oregano

WOOD FIRED PIZZA

Choose from **NAPOLETANA, ROMA, KAMUT***
or **GLUTEN FREE** (add \$5) style pizza dough.

*Kamut is an ancient grain with higher protein than regular flour (add \$1)

Substitute Fior di Latte with Bufala Mozzarella add \$3.00
Our tomato sauce is made with San Marzano Tomatoes DOP.

- 14 **Pompei** SM tomato sauce, fior di latte, olives, anchovies, oregano, basil
- 15 **Diavola** SM tomato sauce, fior di latte, sopressata, grana padano, basil, oregano
- 16 **Campbell Park** SM tomato sauce, fior di latte, sopressata, mushrooms, red onions, grana padano, basil, oregano
- 16 **Roncy** fior di latte, yukon gold, double smoked bacon, caramelized shallots, grana padano, cracked black pepper, dill
- 17 **Rapini Sausage** fior di latte, straciatella, gremolata, rapini, caramelized shallots
- 17 **Pesto** fior di latte, wood roasted chicken, peppers, chèvre, red onions, tomato confit
- 17 **Junction Triangle** SM tomato sauce, fior di latte, portuguese chicken, rapini, black olives, cherry tomato confit, cucumber, lemon
- 18 **Pumba** SM tomato sauce, fior di latte, wild boar meatballs, mushrooms, grana padano, caramelized shallots, garlic confit, oregano
- 18 **Prosciutto** SM tomato sauce, fior di latte, arugula, grana padano, extra virgin olive oil, lemon
- 18 **The Red Hot Chilli Pepper** SM tomato sauce, fior di latte, hot chorizo, sopressata, roasted peppers, jalapenos, chili flakes
- 18 **Spanish Coca** SM tomato sauce, fior di latte, chorizo, arugula, manchego, peppers, chèvre, olives, caramelized onions, charmoula, sweet drops
- 19 **2013 Pizza Expo Best Traditional Pizza; International Region** nduja sausage, SM tomato sauce, bufala, hen of the woods mushrooms, tarragon, basil
- 24 **2016 Pizza Expo Pan Division Sicilian Style, Second Place International Region: Capo Faro** fior di latte, smoked mackerel, grilled octopus, grana padano, caciocavallo, arugula, manchego, tomato confit, toasted fennel oil

HAND CRAFTED VEGETARIAN PIZZA

- 13 **Margherita** SM tomato sauce, fior di latte, grana padano, basil
- 17 **Fire Roasted Tomatoes** tomato basil pesto, fior di latte, SM tomatoes, tomato confit, caciocavallo, arugula, olive oil, smoke salt
- 18 **Wild Mushroom** fior di latte, gorgonzola, seasonal mushrooms, kale, garlic, balsamic onion, lemon, truffle oil
- 19 **Heart Beet** roasted beet pesto, kale, chèvre, tomato confit, pomegranate seeds, pistachio, lemon zest

Partial proceeds from the Heart Beet will be donated to the
Cardiology Department at St Joseph's Hospital.

SWEETS

- 9 **Caramelized Apple Beignets** apple brandy toffee