

woodfired pizzas

no. 1 tomato.fiore di latte.basil mint.aged pecorino.olives

no. 2 tomato.asiago.ham.mushrooms.olives

no. 3 tomato.mozarella.ventricina salami.olives.capsicum.red onion

no. 4 tomato.fiore di latte.ventricina salami.grilled eggplant.grilled artichoke

no. 5 tomato.asiago.pancetta.aged pecorino.roasted capsicum

no. 6 tomato.mozarella.ham.parmesan

no. 7 tomato.aged pecorino.fresh tomato.artichoke.continental pork sausage

no. 8 tomato.mozarella.ham.felino salami.mushrooms.olives.capsicum

blonde: olive oil.garlic.parmesan.anchovies.chilli

kids: tomato.mozarella.ham

garlic: garlic.olive oil.aged pecorino

something extra: anchovies.fresh chilli.spanish onion.capers.hot felino

asiago: slightly sharp nutty flavoured cheese, similar in texture to mozzarella

fiore di latte: soft fresh mozzarella made from cows milk (stretched curd cheese)

parmesan: aged cheese made from skimmed cows milk with strong piquant flavour

pecorino: aged cheese made from sheeps milk with piquant flavour similar to parmesan

pancetta: unsmoked bacon made from pork belly cured in salt and spices

ventricina: salami made from pork pieces cured with orange peel, white pepper, garlic, fennel & sweet peppers

felino: salami made with white wine, peppercorns and garlic

house rule: fodder doesn't do pineapple/chicken on pizza! (byo if required!)