

THE MOTHER
Maria
THE OCEAN
La Terra
LIFE
Mangia Semplice
TRADITIONAL
Autentico

Reflecting — CULTURE — Napoletana

Our dough is made from a blend of Italian Tipo 00 flour, Tipo 1 wholegrain flour, sea water and *Lievito Madre*. The types of flour used reflect the original method of how flour was milled in the past. Being less refined and natural it retains a fine amount of wheat husk in the final blend.

We strive to make the original Pizza from Naples as it was before the first world war. During this period salt was a luxury and not something many people of Naples could afford. Sea water provided a natural alternative to the addition of dried salts, and now assists us to create a rich recipe containing more natural elements such as magnesium and calcium. We are able to produce a more flavoursome dough with almost half the amount of salt content that can be achieved with a conventional recipe.

Our *Lievito Madre* or Mother Dough has been alive and fed daily since 2013 after Ettore Bertonati came to Australia from Naples, Italy. It remains living and constantly evolves.

A Natural ferment occurs between 18°C and 25°C for a period of 36–48 hours. This sourdough starter achieves an acid fermentation instead of an alcohol fermentation, this is preferred as it greatly assists our bodies ability to digest and process the dough.

All dough is — MADE AT MADRE — in this way

14

THE DRUNK

PROSECCO Bandini Prosecco ¹ ➔10 / 50 Pasqua Famiglia Pasqua Romeo & Juliet Prosecco ¹ ➔12 / 55 Franciacorta Saten Millesimato ² ➔110	ROSATO Vintners Project Grenache Rose, McLaren Vale ➔12 / 55
	ROSSO Rocca delle Macie, Vernaiolo Chianti ² ➔10 / 43 Feudi Bizantini, Terre Dei Rumi Montepulciano D'Abruzzo ¹ ➔12 / 45 Babo Sangiovese, Toscana ➔13 / 55 Rocca Felice Langhe Rosso, Piemonte ¹ ➔15 / 65 Lava Terre Del Vulcano, Aglianico Beneventano ➔61 Bava Mainera, Barbera, Piemonte ¹ ➔70
BIANCO Due Torri, Pinot Grigio, Friuli-Venezia Giulia ¹ ➔12 / 45 Inama Soave Classico, Verona ¹ ➔13 / 63 Tenuta di Tavnignano, Villa Torre Verdicchio, Marche ¹ ➔13 / 55 Quille Savagnin, Mt Compass ➔15 / 65 Casa d'Ambra, Ischia Bianco ¹ ➔65	

Under Italian wine law DOCG² is the highest designation of quality among Italian wines. Juve Merda. DOCG stands for Denominazione di Origine Controllata e Garantita (Denomination of Controlled and Guaranteed Origin, DOCG). DOC¹ stands for Denominazione di Origine Controllata (Denomination of Controlled Origin)

APERTIVI

Bellini ➔11
 Prosecco, Peach Nectar

Aperol Spritz ➔13
 Aperol, Prosecco, Soda

Martini ➔15
 Gin, Dry Vermouth,
 Lemon Peel

Negroni ➔15
 Gin, Campari, Sweet
 Vermouth

Biciletta ➔15
 Campari, Vino Bianco, Soda

Contessa ➔15
 Aperol, Vermouth, Gin,
 Lemon Peel

Americano ➔15
 Campari, Sweet Vermouth
 Soda

Espresso Martini ➔17
 Vodka, Kahlua, Espresso

BEVANDE 200ML

Santa Vittoria Chinotto ➔5

Santa Vittoria Aranciata ➔5

Santa Vittoria Limonata ➔5

ACQUA

Still or Sparkling ➔3pp
 Cover charge unlimited

BIRRA ALLA SPINA

Uraidla Helles Lager ➔10

AMARI

Light selection of digestives
 available, please ask staff
 ➔9 / 12

BIRRE

Peroni Red ➔9

Menabrea Lager ➔10

Coopers Pale ➔10

Mismatch Session Ale ➔10

Pirate Life Throwback
 IPA ➔12

CAFFE

Espresso ➔3

Macchiato ➔3.5

Americano ➔3.5

Latte ➔4

Cappuccino ➔4

A MADONNA

T'ACCOMPAGNA

20

THE FEAST

<p>FIGLIE</p> <p>Marinated olives ➔ 7.5 Sicilian Green and Black Gaeta (VE/GF)</p> <p>Zucchini scapece ➔ 9.5 Fried zucchini marinated in white balsamic, garlic, mint, pepper and olive oil (VE/GF)</p> <p>Patate e fagiolini ➔ 12.5 Potato, green beans, fresh red and pickled onion, fresh oregano, lemon zest, aged white balsamic and olive oil (VE/GF)</p> <p>Melanzane grigliate ➔ 15 Grilled eggplant, cherry tomato, anchovies, garlic, parsley, oregano and bread crumbs</p> <p>Polpette ➔ 16 Pork and veal meatballs in Neapolitan sauce</p> <p>Asparagi ➔ 16.5 Roasted asparagus, tomato and basil pesto, grilled fontina and almonds (V/GF)</p> <p>Radicchio ➔ 17.5 Roasted radicchio, pancetta, fennel cream, green olives, parsley and walnuts (GF)</p> <p>Polipo ➔ 18 Marinated octopus with shaved fennel, rocket, pepper, chilli and lemon (GF)</p> <p>Burrata ➔ 19 Marinated eggplant, topped with house-made taralli (V)</p>	<p>FRITTURA</p> <p>Crocche' di patate ➔ 11 with scamorza (V)</p> <p>Crocchettone uno ➔ 13 Crocche' di patate stuffed with spinach, mozzarella and parmigiano (V)</p> <p>Crocchettone due ➔ 14 Crocche' di patate stuffed with spicy sausage and scamorza</p> <p>Caprese Sbagliata ➔ 14 Lupini crumbed and fried fior di latte, tomato and basil (V/GF)</p>	<p>DEGUSTAZIONE</p> <p>Our shared degustazione menu is required for groups of 7 plus ➔ 67pp</p> <p>Seasonal dishes selected by our chefs:</p> <ul style="list-style-type: none"> - Figlie - Montanara - Pizza - Insalata - Dolce <p>Please advise us of any dietary requirements.</p>
<p>MONTANARA (Small fried pizza dough)</p> <p>Napoletana ➔ 9.5 Neapolitan sauce, fior di latte and basil (V)</p> <p>Genovese ragù ➔ 11 Slow cooked beef and onion topped with pecorino</p> <p>Mortadella ➔ 11 Mortadella, ricotta, pistachio crumble</p> <p>Baccala' ➔ 12 Whipped poached Cod, radicchio, parsley and lemon zest</p>		<p>18</p>

(V) Vegetarian ➔ (VE) Vegan ➔ (GF) Gluten Free

	<p>PIZZA</p> <p>Marinara ➔ 19 San Marzano, garlic, oregano and basil (VE) <i>Suggestion: Anchovy-5</i></p>	<p>86</p>
<p>PIZZA FRITTA</p> <p>Teresa ➔ 25 Fried calzone with sautéed broccolini, buffalo ricotta, fior di latte and pecorino (V)</p> <p>Lucia ➔ 25 Fried calzone with mild salame, buffalo ricotta, San Marzano, scamorza and parmigiano</p>	<p>Margherita ➔ 21 San Marzano, fior di latte, and basil (V)</p> <p>Anna ➔ 27 San Marzano, buffalo mozzarella and basil (V)</p> <p>Assunta ➔ 25 Pancetta, portobello mushroom, mozzarella, shaved provolone, truffle salt and rosemary oil</p> <p>Pina ➔ 25 Fried zucchini, fresh baby roma tomato, buffalo mozzarella, peppered pecorino and basil (V)</p> <p>Pupetta ➔ 25 San Marzano, fior di latte, mild salame and black olives</p> <p>Immacolata ➔ 27 Capsicum, asparagus, cherry tomato, black olives, oregano and fior di latte (V)</p> <p>Concetta ➔ 27 Spicy pork sausage, fried eggplant in a San Marzano sauce, scamorza, fior di latte and basil</p> <p>—</p> <p>Gluten Free base ➔ 5 <i>Made fresh in house.</i> We are unable to provide coeliac pizza as we cannot guarantee an environment free of airborne flour particles.</p>	<p>INSALATA</p> <p>Verde ➔ 11 Iceberg, radicchio, lemon, extra virgin olive oil and salt (VE/GF)</p> <p>Colori ➔ 15 Orange, fennel, wood oven roasted and smoked beetroot finished with white balsamic vinegar (VE/GF)</p> <p>Panzanella ➔ 18 Tomatoes, cucumber, pickled red onion, deep fried sourdough bread, whipped ricotta, lemon zest and parsley (V)</p>
<p>SPECIALE</p> <p>Please ask staff for today's offering ➔ POA</p>		
<p>50</p>		
		<p>DOLCE</p> <p>Panna Cotta ➔ 14 Vanilla bean and natural yoghurt panna cotta with orange toffee sauce and roasted pine nuts</p> <p>Rhum Baba' ➔ 15 House made 36hr natural ferment baba', dark rhum syrup and house made crema pasticceria</p>
<p>52</p>		<p>80</p>