

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

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## THE DRUNK

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

Under Italian wine law DOCG<sup>2</sup> 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). DOC 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



## THE FEAST

	<b>Salumi Plate</b> ➔16.5 Selection of cured meats and cheese, served with house made sourdough bread	
<b>Marinated olives</b> ➔7 Sicilian Green and Black Gaeta (VE/GF)	<b>Burrata</b> ➔18 with marinated eggplant, topped with house-made taralli (v)	<b>Montanara</b> (Small fried pizza dough)
<b>Fresh anchovies</b> ➔8.5 Garlic, parsley, chilli and olive oil (GF)	<b>Roasted vegetables</b> ➔15 Seasonal selection (VE/GF)	<b>Genovese ragù</b> ➔8.5 Slow cooked beef and onion topped with pecorino
<b>Zucchini scapece</b> ➔9 Fried zucchini marinated in white balsamic, garlic, mint, pepper and olive oil (VE/GF)		<b>Napoletana sauce</b> ➔8.5 Fior di latte and basil (v)
		<b>Mortadella</b> ➔8.5 Ricotta and lemon zest
	<b>Polpette</b> ➔13 / 26 Pork and veal meatballs in Napoletana sauce	<b>Sourdough Bruschetta</b> ➔11 Fresh tomato, basil, oregano, garlic and olive oil (VE)
	<b>Polipo</b> ➔15 / 30 Marinated octopus with shaved fennel, rocket, pepper, chilli and lemon (GF)	or Fresh ricotta, marinated anchovy and chilli
<b>Crocche' di patate</b> ➔9.5 with Scamorza (v)	<b>Zuppa di cozze</b> ➔14 / 28 Fried sourdough bread, mussels, garlic, chilli, parsley in brodo	
<b>Caprese Sbagliata</b> ➔13 Lupini crumbed and fried fior di latte, tomato and basil (V/GF)		
48		72

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

		89
<b>PIZZA</b> <b>Marinara</b> ➔19 San Marzano, garlic, oregano and basil (VE) <i>Suggestion: Anchovy-5</i> <b>Margherita</b> ➔21 San Marzano, fior di latte, and basil (v) <b>Anna</b> ➔27 San Marzano, buffalo mozzarella and basil (v) <b>Assunta</b> ➔25 Pancetta, Portobello mushroom, mozzarella, shaved provolone, truffle salt and rosemary oil <b>Pina</b> ➔25 Fried zucchini, fresh baby roma tomato, buffalo mozzarella, peppered pecorino and basil (v) <b>Concetta</b> ➔27 Spicy pork sausage, fried eggplant in a San Marzano sauce, scamorza, fior di latte and basil <b>Pupetta</b> ➔25 San Marzano, fior di latte, mild salame and black olives <b>Gluten Free base</b> ➔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.	1	
	<b>SIAMO FRITTI</b> <b>Teresa</b> ➔25 Fried calzone with mushroom, buffalo ricotta, fior di latte and pecorino (v) <b>Lucia</b> ➔25 Fried calzone with mild salame, buffalo ricotta, San Marzano, scamorza and parmigiano	57
		<b>PASTA</b> Please ask staff for todays offering ➔ POA
	50	<b>DOLCE</b> <b>Rhum Baba'</b> ➔15 House made 36hr natural ferment baba', dark rum syrup and house made crema pasticcera <b>Caprese Affogata</b> ➔18 Dark chocolate and almond flourless cake served with an espresso coffee pour and vanilla gelato
	<b>INSALATA</b> <b>Verde</b> ➔11 Iceberg, radicchio, lemon extra virgin olive oil and salt (VE/GF) <b>Colori</b> ➔15 Orange, fennel, wood oven roasted and smoked beetroot finished with white balsamic vinegar (VE/GF)	
52		80