

PIZZA

PLEASE NOTE OUR BISTRO MENU + OUR PIZZA MENU
ARE PREPARED IN DIFFERENT KITCHENS + MAY
ARRIVE AT VARYING TIMES.

SMALL PLATES

WOOD-FIRED GARLIC BREAD ^{VE GFO}	8
ADD CHEESE	+3
MARINATED OLIVES ^V	8
CHORIZO + MANCHEGO CROQUETTE	18
SMOKED GARLIC AIOLI	
SNAPPER CEVICHE ^{GF}	26
AJI AMARILLO, LIME, ONION, CORIANDER, RED CAPSICUM	
WHIPPED RICOTTA + PUMPKIN DIP ^{V GFO}	16
HONEY, WALNUTS, THYME, WOOD OVEN BREAD	
ALMA CHARCUTERIE ^{GFO}	24
SELECTION OF CURED MEATS, HOUSE PICKLE, CROSTINI	

WOOD OVEN PIZZA

TRADITIONAL MARGHERITA ^V	20
FIOR DI LATTE, BASIL	
HOT HONEY PEPPERONI	24
PEPPERONI, SPICED HONEY, CHILLI, FIOR DI LATTE	
PERI PERI CHICKEN	24
MARINATED CHICKEN, ONION, CAPSICUM, YOGHURT, CUCUMBER, PAPRIKA, OREGANO, FIOR DI LATTE	
PROSCIUTTO	26
GARLIC, PARMESAN, PEAR, ROCKET, FIOR DI LATTE	
GARLIC PRAWN	30
GARLIC CREAM, ONION, CAPERS, FIOR DI LATTE	
VEGETARIAN ^V	24
ASPARAGUS, ARTICHOKE, PEAS, SPINACH, HERB DRESSING, TOASTED NUTS, FIOR DI LATTE	

V = VEGETARIAN | VE = VEGAN | VEO = VEGAN OPTION
GF = GLUTEN FREE | GFO = GLUTEN FREE OPTION
WE MAKE A CONCERTED EFFORT TO CATER TO ALL DIETARY
REQUIREMENTS. PLEASE SEE STAFF SO THAT EXTRA PRECAUTIONS MAY
BE TAKEN | MANAGEMENT DOES NOT GUARANTEE MEALS ARE WITHOUT
TRACES OF ALLERGY ITEMS | PUBLIC HOLIDAYS INCUR A 15% SURCHARGE
CREDIT TRANSACTIONS INCUR A 1% SURCHARGE

COCKTAILS

FROM THE SPRITZ BAR

TAP COCKTAILS

APEROL SPRITZ	16
APEROL, PROSECCO, SODA	
ESPRESSO MARTINI	18
VODKA, COFFEE LIQUEUR, ESPRESSO	
LIMONCELLO SPRITZ	16
LIMONCELLO, PROSECCO, SODA	
SPICY MARGARITA	18
TEQUILA, TRIPLE SEC, LIME, SPICE	

COCKTAILS

NEGRONI	20
GIN, CAMPARI, ROSSO VERMOUTH	
AMARETTO SOUR	18
AMARETTO LIQUEUR, LEMON, WONDERFOAM	
STRAWBERRY APEROL MARGARITA	20
STRAWBERRY, APEROL, TEQUILA, LIME	
WATERMELON CAPRIOSKA	20
VODKA, LIME, WATERMELON, MINT	

FULL DRINKS LIST

SCAN TO VIEW OUR FULL DRINKS LIST

