

GALLERY – *“Catch you on the roof”*

PIZZA

SALAMI - SOPRESSA + FIOR DI LATTE (NF)	23
PORK BELLY - MOZZARELLA, FIOR DI LATTE, CORIANDER, SPRING ONION, RED CHILLI + SOYA BEAN (NF) (GLUTEN FREE N/A)	26
SEAFOOD - PRAWN, SQUID, CHORIZO, OLIVES + PARSLEY (NF)	26
ROAST BEETROOT - MOZZARELLA, PECORINO, GARLIC OIL, ROSEMARY, LEMON, RICOTTA, TOMATO, RED ONION, SPICY HONEY & BASIL (V)	22
PUMPKIN + PROSCIUTTO - FETTA, RED ONION, PECORINO + GARLIC OIL (NF)	24
MEDITERRANEAN - ROASTED VEGETABLES, BALSAMIC ONION, TAPENADE + FETTA (NF, V)	23
MARGHERITA - TOMATO, FIOR DI LATTE + BASIL (NF, V)	21
FUNGI - MUSHROOMS, TRUFFLE OIL, GOAT’S CHEESE + ROCKET (NF, V)	22
CHORIZO - RED ONION, QUESO MEZCLA, CAPSICUM + JALAPENOS (NF)	25
BBQ CHICKEN - BBQ SAUCE, RED ONION + FIOR DI LATTE (NF) (GLUTEN FREE N/A)	25
MOROCCAN LAMB - BALSAMIC ONION, FIOR DI LATTE, TOMATO + TZATZIKI (NF)	26

SIDES

FRIES - HOUSE SEASONING + GARLIC AIOLI (DF, NF, V)	13
GARLIC FLAT BREAD - OIL, GARLIC + PECORINO (NF, V)	13
OLIVES - WHOLE GREEN SICILIAN (VG, DF, NF, GF, V)	8
ONION RINGS - WITH CHILLI AIOLI (NF, V)	10
SALTED LOAF - WITH OLIVE OIL + BALSAMIC (VG, DF, V)	13
HALOUMI - PAN SEARED, OLIVE OIL + MINT (NF, GF, V)	14
ARANCINI - PORTOBELLO MUSHROOM, PUMPKIN, PARMESAN + GARLIC AIOLI (NF, GF, V)	14
SQUID - HOUSE BATTERED, LEMON + GARLIC AIOLI (DF, NF)	13
CHICKEN SKEWERS - HERBS, LEMON PEPPER, GARLIC + ROSEMARY OIL (GF, DF, NF)	15
PRAWN SKEWERS - GREEN CHILLI, LIME + CORIANDER (GF, NF)	15
BEEF SATAY SKEWERS - PEANUT SAUCE + PICKLED VEG (GF, DF)	16
CAPRESE - ROMA TOMATO, FIOR DI LATTE, BASIL + BALSAMIC (GF, NF, V)	11
LEAVES - MIXED LEAVES, DILL, MINT, PARSLEY, FENNEL + VINEGARETTE (VG, DF, NF, GF, V)	9

CHILLI OIL AVAILABLE ON REQUEST - GF BASES \$4 - VEGAN CHEESE \$4

V=VEGETARIAN DF=DAIRY FREE NF=NUT FREE VG=VEGAN GF=GLUTEN FREE

BAR SNACKS

- AVAILABLE BETWEEN LUNCH + DINNER SERVICE

FRIES 13 - OLIVES 8 - ONION RINGS 10 - SALTED LOAF 13 - ARANCINI 14

LUNCH SPECIAL - 17 DOLLAR PIZZAS - WITH THE PURCHASE OF ANY DRINK