
LA MATTINA

SORRY NO ALTERATIONS

DAILY PASTRIES	POA
SCONE, CLOTTED CREAM, JAM	9
LAMINGTON, COCONUT, STRAWBERRY (GF)(DF)	9
MINI SFOGLIATELLE - RICOTTA FILLED PASTRY	5
SICILIAN CANNOLI PISTACHIO, CITRUS, CHOCOLATE (GF)	8
 BANANA BREAD	 8
CINNAMON & HONEY BUTTER	
HAM & CHEESE CROISSANT	12
PROVOLONE, PROSCIUTTO COTTO	
BREAKFAST PANUZZO	20
BACON, AVOCADO, PROVOLONE, EGG, CAPSICUM	
EGGS ALLA NORMA	23
BAKED EGGS, EGGPLANT SUGO, RICOTTA SALATA (V)	
EGGS BENEDICT	21
POACHED EGGS, PROSCIUTTO COTTO, ENGLISH MUFFIN	
 CARROT HUMMUS	 16
WHIPPED FETTA, GARLIC, OLIVE, ALMOND (GF)(VGN)	
ARANCINI ALLA ZUCCA	18
(THREE) PUMPKIN, TALEGGIO, SEEDED MUSTARD AIOLI (V)(GF)	
BURRATA	26
FENNEL, RADICCHIO, WITLOF, POMEGRANATE (V)(GF)	
FOCACCIA, ROSEMARY & GARLIC (VGN)	7
INSALATA	15
RADICCHIO, COS LETTUCE, APPLE (VGN)(GF)	
FRIES	13
HERB SALT (VGN)(GF)	
ADD TRUFFLE MANCHEGO	+4

PLEASE ASK TO SEE THE FULL MENU AVAILABLE FROM 11:30AM

SORRY NO ALTERATIONS | NO ITEMISED BILLS

20% PUBLIC HOLIDAY SURCHARGE APPLIES | CREDIT CARD SURCHARGE APPLIES

MANGIA

FOCACCIA	7
ROSEMARY & GARLIC (VGN)	
CARROT HUMMUS	19
WHIPPED FETTA, GARLIC, OLIVE, ALMOND (V)(GF)	
ARANCINI ALLA ZUCCA	18
(THREE) PUMPKIN, TALEGGIO, SEEDED MUSTARD AIOLI (V)(GF)	
BOSTON BAY MUSSELS	26
WHITE ONION, MASCARPONE, THYME, WHITE WINE (GF)	
ANGUS BEEF TARTARE	27
CORNICHONS, SHALLOT, BLACK GARLIC MAYONNAISE (GF)(DF)	
BURRATA	26
FENNEL, RADICCHIO, WITLOF, POMEGRANATE (V)(GF)	
INSALATA	15
RADICCHIO, COS LETTUCE, APPLE, SHALLOT, WHITE BALSAMIC (VGN)(GF)	
FRIES	13
HERB SALT (VGN)(GF)	
ADD TRUFFLE MANCHEGO	+4
RIGATONI	36
BEEF & PORK RAGU, SOFFRITTO, RED WINE, SAGE, OREGANO	
CASARECCE	33
OYSTER MUSHROOM, LEMON THYME PANGRATTATO, PARMIGIANO (V)	
WOOD ROASTED HISPI CABBAGE	28
MISO, SALTBUSH, WHITE BEANS (VGN)(GF)	
WOOD ROASTED 1/2 CHICKEN.	39
BROCCOLINI, PARMESAN, DIJON, LEMON	
PORK COSTOLETTA	36
CRUMBED PORK CUTLET, CABBAGE, FENNEL, MUSTARD (GF)(DF)	

PIZZA

AMATRICIANA	27
TOMATO, GUANCIALE, WHITE ONION, PECORINO	
PATATE	25
(BIANCO) POTATO, SMOKED SCAMORZA, GARLIC, ROSEMARY PANGRATTATO (V)	
PEPPERONI	27
TOMATO, FIOR DI LATTE, PEPPERONI	
MARGHERITA	25
TOMATO, BASIL, FIOR DI LATTE, EXTRA VIRGIN OLIVE OIL (V)	
FUNGHI	29
(BIANCO) MUSHROOM, FIOR DI LATTE, TRUFFLE MANCHEGO, ROCKET (V)	
CAPRICCIOSA	31
TOMATO, FIOR DI LATTE, PROSCIUTTO COTTO, OLIVE, ARTICHOKE	
ADD A TIN OF ORTIZ ANCHOVIES	+12
ADD PROSCIUTTO DI PARMA	+9
ADD A DIP FOR YOUR PIZZA CRUST	5EA
HERB AIOLI OR PARMESAN FONDUTA	

GLUTEN FREE PIZZA - NO ADDED CHARGE. PLEASE NOTE OUR GLUTEN FREE PIZZA IS PREPARED IN AN ENVIRONMENT CONTAINING WHEAT & FLOUR.

MENU FISSO

LET US FEED YOU WITH ONE OF OUR SHARED SET MENUS
(WHOLE TABLES ONLY | MIN 4 | REQUIRED FOR GROUPS OF 8+)

ANTIPASTI MISTI, PIZZA, SALAD	45PP
ANTIPASTI MISTI, PIZZA, MAIN, SALAD	65PP
ANTIPASTI MISTI, PIZZA, MAIN, SALAD, FRIES, DESSERT . 75PP	



KIDS MENU AVAILABLE

NO SPLIT BILLS

20% PUBLIC HOLIDAY
SURCHARGE APPLIES

CREDIT CARDS WILL INCUR
A 1-2% CREDIT CARD FEE

@ROZELLESADL

SOMETHING SWEET

12
AFFOGATO (GF)
-
14
TIRAMISU
-
8
SICILIAN CANNOLI PISTACHIO, CITRUS, CHOCOLATE (GF)
-
9
SCONE, JAM CLOTTED CREAM
-
9
LAMINGTON (GF)(DF)
-
DAILY PASTRIES (SEE CABINET)