

# FUOCO PIZZERIA

NEAPOLITAN WOOD-FIRED PIZZA

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## FOOD

Wood-fired Neapolitan kitchen

### ANTIPASTI

<b>BRUSCHETTA AL POMODORO</b>	<b>\$9.00</b>
Toasted sourdough, vine tomatoes, garlic, fresh basil, olive oil	
<b>ARANCINI</b>	<b>\$11.00</b>
Saffron rice balls, mozzarella centre, house marinara	
<b>CAPRESE</b>	<b>\$14.00</b>
Buffalo mozzarella, heirloom tomatoes, basil, Ligurian olive oil	
<b>NDUJA CROSTINI</b>	<b>\$12.00</b>
Spicy Calabrian nduja, ricotta, honey, grilled bread	

### PIZZE

<b>MARGHERITA</b>	<b>\$16.00</b>
San Marzano DOP, fior di latte, fresh basil	
<b>DIAVOLA</b>	<b>\$18.00</b>
San Marzano, fior di latte, spicy Calabrian salami, chilli oil	
<b>PROSCIUTTO E FUNGHI</b>	<b>\$19.00</b>
San Marzano, fior di latte, prosciutto cotto, wild mushrooms	
<b>QUATTRO FORMAGGI</b>	<b>\$19.00</b>
Fior di latte, gorgonzola, smoked scamorza, Parmesan, honey drizzle	
<b>FUOCO</b>	<b>\$20.00</b>
San Marzano, fior di latte, nduja, roasted peppers, fresh chilli	
<b>BUFALA E RUCOLA</b>	<b>\$22.00</b>
San Marzano, buffalo mozzarella, prosciutto crudo, wild rocket, shaved Parmesan	

## PASTA

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<b>CACIO E PEPE</b> Tonnarelli, Pecorino Romano DOP, black pepper. A Roman classic	<b>\$17.00</b>
<b>CARBONARA</b> Rigatoni, guanciale, egg yolk, Pecorino, black pepper	<b>\$18.00</b>
<b>AMATRICIANA</b> Rigatoni, guanciale, San Marzano, Pecorino, chilli	<b>\$18.00</b>
<b>ARRABBIATA</b> Penne, San Marzano, garlic, chilli, fresh basil	<b>\$15.00</b>

## DOLCI

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<b>TIRAMISU</b> Classic recipe, house-made, served in a glass	<b>\$9.00</b>
<b>CANNOLI SICILIANI</b> Crispy shells, ricotta, pistachios, candied orange. Two pieces	<b>\$8.00</b>
<b>PANNA COTTA</b> Vanilla bean, berry coulis	<b>\$8.00</b>
<b>GELATO &amp; SORBETTO</b> Three scoops. Ask your server for today's flavours	<b>\$7.00</b>

## DRINKS

*Wine, beer & more*

### VINI ROSSI

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<b>CHIANTI CLASSICO</b> Tuscany, Italy — medium-bodied, cherry, dried herbs	<b>\$9.50</b>
<b>PRIMITIVO DI MANDURIA</b> Puglia, Italy — full-bodied, dark fruit, warm spice	<b>\$10.00</b>
<b>BAROLO</b> Piedmont, Italy — elegant, tar, rose, long finish	<b>\$14.00</b>

### VINI BIANCHI

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<b>PINOT GRIGIO</b> Veneto, Italy — crisp, light, green apple	<b>\$8.50</b>
<b>VERMENTINO</b> Sardinia, Italy — aromatic, citrus, mineral	<b>\$9.50</b>
<b>SOAVE CLASSICO</b> Veneto, Italy — dry, almond, stone fruit	<b>\$9.00</b>

## BIRRA

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### PERONI NASTRO AZZURRO

330ml — light, crisp lager

\$5.50

### MORETTI

330ml — easy-drinking Italian lager

\$5.50

### FUOCO PALE ALE

440ml can — hoppy, citrus, house selection

\$6.00

## ANALCOLICI

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### SAN PELLEGRINO

500ml sparkling

\$4.00

### ACQUA PANNA

500ml still

\$4.00

### CHINOTTO

Italian bitter orange soda

\$4.50

### LIMONATA

San Pellegrino lemon

\$4.00