

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

14

THE DRUNK

<p>PROSECCO</p> <p>Bandini Prosecco¹ →12 / 45</p> <p>Pasqua Famiglia Pasqua Romeo & Juliet Prosecco¹ →13 / 55</p> <p>Franciacorta Saten Millesimato² →110</p>	<p>ROSATO</p> <p>'19 Hustle & Vine Rosé →12 / 45</p> <p>'19 Babo Rosato IGT →13 / 50</p>
<p>BIANCO</p> <p>'18 Due Torri Pinot Grigio¹ →11 / 40</p> <p>'18 Luma Grillo¹ →13 / 50</p> <p>'19 Rieslingfreak number 3 →13 / 50</p> <p>'18 Velenosi Pecorino Bio² →13 / 50</p> <p>'18 Alpha Box & Dice Golden Mullet Fury Semillon →13 / 50</p> <p>'20 Olivers Taranga Fiano →13.5 / 55</p> <p>'20 Deliquente Bianco d'Alessano Pet Nat →13.5 / 55</p> <p>'18 Inama Soave Classico¹ →60</p>	<p>ROSSO</p> <p>'18 Vernaiolo Chianti¹ →11 / 40</p> <p>'18 Poggio Nero D'Avola¹ →12 / 45</p> <p>'17 Due Torri Pinot Nero¹ →12 / 45</p> <p>'18 Tenute Del Cerro Sangiovese¹ →13 / 50</p> <p>'18 Messapi Negroamaro IGP →14 / 55</p> <p>'18 Olivers Taranga Shiraz →15 / 60</p> <p>'17 Gianni Masciarelli Montepulciano¹ →15 / 60</p> <p>'17 Batasiolo Langhe Nebbiolo¹ →65</p> <p>'15 Apollonio Primitivo¹ →75</p>

Under Italian wine law DOCG² 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). DOC¹ stands for Denominazione di Origine Controllata (Denomination of Controlled Origin). IGP stands for Indicazione Geografica Protetta. IGT stands for Indicazione Geografica Tipica

<p>APERITIVI</p> <p>Aperol Spritz →13 Aperol, Prosecco, Soda</p> <p>Martini →15 Gin, Dry Vermouth, Lemon Peel</p> <p>Negroni →15 Gin, Campari, Sweet Vermouth</p> <p>Negroni Spagliata →15 Campari, Rosso Vermouth, Prosecco</p> <p>Hanky Panky →16 Gin, Rosso Vermouth, Pasubio</p> <p>Boulevardier →16 Bourbon, Campari, Rosso Vermouth</p> <p>Amaretto Sour →17 Amaretto, Bourbon, Lemon Juice, Egg White, Bitters</p> <p>Ratafia Sour →17 Ratafia Ciociara, Bourbon, Lemon Juice, Egg White</p> <p>Espresso Martini →18 Vodka, Kahlua, Espresso</p>	<p>BEVANDE 200ML</p> <p>Santa Vittoria Chinotto →5 Santa Vittoria Aranciata →5 Santa Vittoria Limonata →5</p>
<p>BIRRA ALLA SPINA</p> <p>Mismatch Pizza Beer →10</p>	<p>ACQUA</p> <p>Still or Sparkling →3pp <i>Cover charge unlimited</i></p>
<p>BIRRE</p> <p>Peroni Red →9 Menabrea Blonde Lager →10 Coopers Pale →10 Mismatch Session Ale →10 Pirate Life Throwback IPA →12 Ichnusa Lager →12</p>	<p>AMARI</p> <p>Light selection of digestives available, please ask staff →10 / 13</p>
<p>CAFFE</p> <p>Espresso →3 Macchiato →3.5 Americano →3.5 Latte →4 Cappuccino →4</p>	

A MADONNA
T'ACCUMPAGNA

20

THE FEAST

<p>FIGLI</p> <p>Marinated olives → 7.5 Sicilian Green and Black Gaeta (VE/GF)</p> <p>Zucchini scapece → 12 Fried zucchini marinated in white balsamic, garlic, mint, pepper and olive oil (VE/GF)</p> <p>Fagiolini al sugo → 13 Green beans, Neapolitan sauce, garlic, basil (VE/GF)</p> <p>Polpette → 18 Pork and veal meatballs in Neapolitan sauce</p> <p>Mortadella Arrostita → 22 Roasted mortadella with stracciatella saporita, salted capers, spring onion and pistachio (GF)</p> <p>Burrata → 25 House made fresella and caponata (V)</p>		
<p>57</p>	<p>DEGUSTAZIONE</p> <p>Our shared degustazione menu is required for groups of 7 plus → 67pp without Dolce → 57pp</p> <p>Seasonal dishes selected by our chefs:</p> <ul style="list-style-type: none"> - Figli - Pizza - Insalata - Dolce 	<p>Please advise us of any dietary requirements.</p>
<p>MONTANARA (Small fried pizza dough)</p> <p>Rita → 9.5 Neapolitan sauce, fior di latte and basil (V)</p> <p>Genovese ragù → 11 Slow cooked beef and onion topped with pecorino</p> <p>Mortadella → 11 Mortadella, ricotta, pistachio crumble</p>		<p>18</p>
		

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

	<p>PIZZA</p> <p>Marinara → 19 San Marzano, garlic, oregano and basil (VE) Suggestion: Anchovy-5</p> <p>Margherita → 21 San Marzano, fior di latte, and basil (V)</p> <p>Assunta → 25 Pancetta, portobello mushroom, mozzarella, shaved provolone, truffle salt and rosemary oil</p> <p>Pina → 25 Fried zucchini, fresh baby roma, fior di latte, peppered pecorino, garlic, oregano, basil (V)</p> <p>Pupetta → 25 San Marzano, fior di latte, mild salame and black olives</p> <p>Concetta → 27 Spicy pork sausage, fried eggplant in a San Marzano sauce, scamorza, fior di latte and basil</p> <p>—</p> <p>Gluten Free base → 5 Made fresh in house. We are unable to provide coeliac pizza as we cannot guarantee an environment free of airborne flour particles.</p>	<p>86</p>
<p>1</p>		
<p>48</p>	<p>SPECIALE</p> <p>Please ask staff for today's offering → POA</p>	<p>INSALATA</p> <p>Verde → 11 Iceberg, radicchio, lemon, extra virgin olive oil and salt (VE/GF)</p> <p>Verdura → POA Seasonal, ask staff for today's offering</p>
	<p>50</p>	
	<p>72</p>	<p>DOLCE</p> <p>Panna Cotta → 13.5 Vanilla bean and natural yoghurt panna cotta with orange toffee sauce and roasted pine nuts</p> <p>Rhum Baba → 15.5 House made 36hr natural ferment baba, dark rum syrup and house made crema pasticcera</p> <p>Limoncello Baba → 15.5 House made 36 hour natural ferment baba, limoncello syrup, house made crema limone</p>
		
		
<p>52</p>		
		<p>80</p>