

SIGNOR VERTELLI : Winter 2024

PIZZA ROSSO (San Marzano tomato base) \$

**No. 1** : buffalo mozzarella, basil, tomato 26

**No. 2** : pork & fennel sausage, mushroom, onion, fior di latte 32

**No. 3** : eggplant, chilli, olives, garlic, gorgonzola cheese, fior di latte 30

**No. 4** : Cetara anchovies, chilli, parsley, olives, lemon & fior di latte 30

**No. 5** : firm 'nduja chilli salami, fior di latte, capers, grana padano cheese 32

**No. 6** : guanciale [pork cheek], cavolo nero, smoked scamorza [semi-soft cows milk cheese], onion, fior di latte 32

**No. 7** : San Marzano tomatoes, ham, artichoke, mushroom, onion, fior di latte 32

PIZZA BIANCO (non-tomato base) \$

**No. 8** : mushroom, fior di latte, garlic, grana padano, onion, parsley 28

**No. 9** : potato, fior di latte, smoked scamorza [semi soft cow's milk cheese], rosemary, onion, sea salt 28

ENTREES \$

**Warm mixed Greek olives** : lemon, aniseed 12

**Garlic Pizza** : half size garlic pizza, fior di latte 13.5

**Cannellini Beans** : tallegio cheese, parmesan and fresh wood fired bread 21

**Wood fired Bread** : three pieces per serving 12

SALAD

**Pear & rocket, mixed Italian greens** : shaved parmesan, local organic salad leaves, radicchio 17.5

DESSERT

**Tiramisu** 16.5

**GELATO** : SIGNORA GELATO NOW OPEN NEXT DOOR!

**for all groups of 6 or more :**

**set menu : \$48.5 per head** cannellini beans, wood fired bread, garlic pizza, salad, pizza of your choice (one between two) and tiramisu or a digestif (variations can be made)

or

**minimum spend : \$50 per head**

**Red**

2019 Ossimoro Primitivo (organic) Italy  
 2022 Willunga 100 Grenache McClaren vale  
 2019 Alte Shiraz Orange, NSW  
 2022 Dolcetto D'Alba Italy  
 2020 Giesen Uncharted Pinot Noir Marlborough N.Z.  
 2021 Montepulciano Popdere (organic) Italy  
 2022 Fiore Nero chianti Siena, Italy  
 2023 Granatey Nero D'Avola (organic) Sicily, Italy

**White**

2022 Monrouby Côtes de Thau Rosé France  
 2021 Vicoletto Catarratto Sicily  
 2022 Pieropan Soave (organic) Italy  
 2021 Armannia Peciorino Italy  
 2021 Picollo Gavi Italy  
 2022 Santi Valdadige Pinot Grigio Bardolino, Italy  
 2021 Slow Wine Co. Sauvignon Blanc Orange NSW  
 2016 Thierry Fournier Réserve Champagne France  
 (Bottle only)

\$

bottle / glass

94 / 20

70 / 16

55 / 14

70 / 16

65 / 15

68 / 15

65 / 15

65 / 15

62 / 15

60 / 15

68 / 15

70 / 16

48 / 14

52 / 14

62 / 15

125

\$

schooner / midi

**Beer (on tap)**

Stone & Wood Pacific Ale 4.4% 12 / 10  
 Signor Vertelli & Great Hops Amber Ale Armidale 5% 12 / 10  
 Menabrea Non Filtrata Italy 5.2% 14 / 12  
 Sanctus Pacific Coast lager 4.5% 12 / 10

**Beer (bottles)**

Bridge Road Free Time Pale Ale 0% (non-alcoholic) 12

**Non alcoholic**

Strangelove Fizzy (lemon squash, double ginger, cloudy pear, holy grapefruit, yuzu) 7.5  
 Chinotto / Coca Cola 7.5  
 TINA (This Is Not Alcohol) oolong, calamansi & lemon myrtle 12.5  
 Strangelove Mineral Water (750ml)

*Please ask us about our current apéritifs, house cocktails, dessert wine, rosé, Prosecco, digestifs*

**ORDER ONLINE @ [SIGNORVERTELLI.COM](http://SIGNORVERTELLI.COM)  
 or TEXT MESSAGE : 0498603367**