

SIGNOR VERTELLI : Autumn 2025

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)

or

minimum spend : \$50 per head

	\$
	bottle / glass
Red	
2022 Podere Frontino Montepulciano (organic) Italy	75/17
2023 Granatey Nero D'Avola (organic) Sicily	75 / 17
2013 Heaven's House Party Syrah McLaren Vale	66 / 15
2022 Praeter Strange Fog Nebbiolo Victoria	78 / 17
2021 Valpolicella Ripasso Italy	78 / 17
2018 Wallington Tempranillo Central Ranges (organic, biodynamic)	78 / 17
2022 Fiore Nero Chianti Italy	80/ 17

White	
2023 MDI Nosiola Malvasia (on skins) Mildura	78 / 17
2024 Claymore Voodoo Chardonnay Margaret River	65 / 15
2023 Casalforte Soave Italy	78 / 17
2023 Tombacco Pecorino Italy	82 / 18
2022 Vinaceous Tempranillo Rosé W.A	70 / 16
2023 Riporta Pinot Grigio Italy	65 / 15
2022 Konrad Sauvignon Blanc (Organic) Marlborough	68 / 15
Ca'del Bosco Franciacorta Sparkling (bottle only)	135

	\$
	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 Filtrato Italy 5.2%	14 / 12
N.E. Brewing Hitsuji Rice Lager 4.7%	12 / 10

Beer (bottles/cans)

Bridge Road Free Time Pale Ale 0% (non-alcoholic)	12
Baladin "Isaac" (Italian Craft) 5%	15

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)	12.5

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

**ORDER ONLINE @ [SIGNORVERTELLI.COM](https://www.signorvertelli.com)
or TEXT MESSAGE : 0498603367**