

OUR SIGNATURE STUFFED GARLIC BREAD

Filled with a duet of caramelized onion & mozzarella

Classic 💮	1200	
Classic with Olives	1400	
Classic with Sun-dried Tomatoes	1400	
Classic with Jalapeños	1400	
Classic with Blue Cheese Splash	1400	
Classic with Jalapeños & Blue Cheese Splash	1500	
Classic with Pesto & Sun-dried Tomatoes	1500	
Classic with Chicken	1700	
Classic with Chicken & Sun-dried Tomatoes	1800	
Classic with Pulled Lamb	1900	
Classic with Pepperoni (beef)	1900	
Classic with Prawns & Sun-dried Tomatoes	1900	
+ Fermented Chilli Honey Dip 350 served on the side for you to pour over		
SALAD		

Caesar salad (Veg / Chicken) With croutons & homemade dressing	950 / 1100
Watermelon & Feta With mixed greens & roasted almond flakes	1000
Shrimp popcorn salad	1400

Lemongrass & garlic marinated shrimp popcorn, black olive dressing, rocket, micro greens. Italian pizza in all its glory. 48 hour fermented sourdough, hand stretched Napoli-style & wood-fired in a specially built brick oven at 400°C.

We offer you authentic European dishes prepared using century-old cooking methods, with high quality produce from around Sri Lanka & Europe.



APPETISERS

French Fries Served with spiced garlic aioli	1200
Truffle Fries Home-made black truffle aioli poured over crunchy fries	1300
Parmesan Spiced Potato Wedges Served with spiced garlic aioli	1300
Truffle Potato Wedges Home-made black truffle aioli poured over spiced wedges	1400
Fried Sourdough Bites Dusted with our in-house spice blend & served with spiced garlic aioli	950
Marinated Olives with Feta Served with our home baked rosemary olive focaccia	950
Crumb Fried Broccoli Served with spiced garlic aioli	1300
Butter Garlic Chilli Mushrooms Served with our home baked rosemary olive focaccia	1400
Picada Grilled Chicken Sausages Grilled chicken sausages tossed in picada sauce	1400
Fried Chicken Strips Served with garlic aioli	1400
BBQ Chicken Wings Served with spiced aioli	1400
Chilli Honey Chicken Wings Served with spiced aioli	1500
Butter Garlic Chilli Prawns	1700

Served with our home baked rosemary olive focaccia

ITALIAN PASTA

Penne Arrabbiata (Veg / Chicken / Prawns) A fierv roman sauce

A fiery roman sauce with olives, chilli & torn basil 2000 / 2300 / 2400

Penne Alfredo (Veg / Chicken / Prawns)

Parmesan cream sauce with grilled vegetables & olives 2000 / 2300 / 2400

Fettuccine Aglio Olio Peperoncino (Veg / Chicken / Prawns) 200

With garlic, extra virgin olive oil, parsley & chilli flakes 2000 / 2300 / 2400

Wild Mushroom Pepper Chicken Penne2300Pepper chicken chunks,2300

served with a wild mushroom sauce

Chicken Sausage Pasta2200Penne pasta, chicken chilli sausage

served with a creamy roasted tomato sauce

Seafood Fettuccine 2400 Marinated seer fish, prawns, minced crab & sun-dried tomatoes, served with a creamy spinach sauce

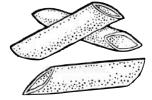
Baked Crab Linguine 2400 Minced blue swimmer crab with sun-dried tomatoes, chilli, fennel, capers, served with a creamy peanut butter sauce



Top your Pasta with Burrata!

creamy mozzarella ball placed in the middle 650

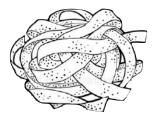




Penne



Linguine



Fettuccine



FRESH HOMEMADE DESSERT

1200

1400

Classic Creme Brûlée 🍚

served with home-made sugar crumble

Warm Chocolate Brownie

served with vanilla ice cream

Sourdough Clouds with Warm Dipping Chocolate cream filled crispy sourdough bites served with our homemade chocolate fudge

I ce-cream double scoop (vanilla / chocolate) 1200

750

VEGETARIAN

Wood-fired Italian Sourdough Pizza

8" / 12"

1500 / 2100

1700 / 2300

1500 / 2100

1900 / 2800

1950 / 2800



Our sauce is made using a generations-old Italian family recipe with Roma tomatoes from southern Italy

Pizza Verde 1950 / 2800 Basil pesto, broccoli, black olive, zucchini, sun-dried tomato, mozzarella, micro greens

Four Cheese Rocket1950 / 2900Mozzarella, feta, parmesan, jalapeño
blue cheese splash, rocket(Add Burrata & make it a five-cheese pizza)

Truffled Funghi Misti1950 / 2900Mushrooms, caramelized onion, red paprika,
mozzarella, micro greens, truffle oil

Veg Sourdough Calzone2800(folded pizza)2800Black olive, zucchini, caramelized onion,
jalapeño, basil pesto, mozzarella2800

Add on a pizza experience!

Bulls Eye 190 Egg, sunny side up in the middle of your pizza

Italian Margherita

Double Cheese Margherita

Pizza Marinara (no cheese)

Chilli Pomodoro 🌶 🍚

sun-dried tomato, mozzarella, feta

Popo's Veggie Delight 🏳

Red pepper, sun-dried tomato, zucchini,

Bocconcini, mozzarella, parmesan, basil

San marzano tomato sauce, roasted garlic & basil

Banana chilli peppers, red paprika, black olive,

black olive, jalapeño, feta, micro greens, mozzarella

Bocconcini & basil

Flambé! 350 We flame up half the pizza with dark rum at your table

Burrata 650 Creamy mozzarella ball in the middle of your pizza

Chunky Garlic Oil 190

Goes great with your pizza crust!

What makes our pizza special? Tastes great: Our dough is slow fermented for 24 - 48 hours to make it light, airy & develop flavourIt's good for you: Sourdough base made from 100% natural flour, fresh toppings and high quality cheeseClassic neapolitan: Lightly charred in our wood-fired ovens. Thin in the middle with a puffy outer edge

NON-VEGETARIAN (halal)

Wood-fired Italian Sourdough Pizza

8" / 12"

1950 / 2900

1950 / 2900

1950 / 2900

1950 / 2900

1950 / 2900

2200 / 3100

2900

CHICKEN & LAMB

Roasted chicken, sriracha aioli, black olive, red

Peri peri chicken, black olive, red onion,

Roasted chicken, mushroom, onion,

Chicken Sourdough Calzone

Roasted chicken, pesto, zucchini, jalapeño,

caramelized onion, black olive, mozzarella

Cuban spiced pulled lamb, red paprika.

jalapeño, mozzarella, chimichurri splash

Roasted chicken, jalapeño, sun-dried tomatoes,

paprika, sun-dried tomatoes, mozzarella, parmesan

birds eye chilli, red paprika, parmesan, mozzarella

BBQ chicken, red onion, jalapeño, barbeque sauce, mozzarella

BBQ Chicken Pizza

Chicken Pizzaiola 🖓

Peri Peri Chicken 🏼 🖉

Chicken Fungo

Pesto Chicken

(folded pizza)

basil pesto, mozzarella

Pulled Lamb Cubano

feta, mozzarella, micro greens



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MEAT & SEAFOOD

Pepperoni Beef pepperoni, mozzarella 2100 / 3000

The Hellboy 🌶 🖓 2200 / 3100 (inspired by Paulie Gee, New York) Beef Pepperoni, birds eye chilli, jalapeño, fermented chilli honey, mozzarella

Spicy Bulgogi Beef 🖊

2200 / 3100

Rib meat, red pepper, jalapeños, sun-dried tomatoes, red onion, feta, mozzarella

The Gamberoni 🖓 2200 / 3100 Chimichurri prawns, red onion, red paprika, sun-dried tomatoes, feta, mozzarella

Hot Butter Cuttlefish 2200 / 3100 Chilli-ginger jam marinated cuttlefish, spring onion, red paprika, mozzarella

2200 / 3100

Baked Crab Pizza Crab, chilli peanut butter, black olive, sun-dried tomatoes, red paprika, spiced tomato & béchamel sauce, mozzarella

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Veg: Black Olive, Broccoli, Banana Chilli Pepper, Jalapeño, Mushroom, Red Onion, Red Paprika, Red Pepper, Rocket, Sun-dried Tomato, Zucchini 300 Sauces: Sriracha aioli, Basil pesto, Fermented chilli honey, Truffle oil Chimichurri Splash 350 Cheese: Bocconcini, Feta, Parmesan, Blue cheese splash 350 Non-veg: BBQ Chicken, Peri Peri Chicken 400 Hot Butter Cuttlefish, Prawns Beef Pepperoni, Chilli Beef 450

EXTRA TOPPINGS: PIZZA

KNOW YOUR CHEESE

Bocconcini is a small mozzarella cheese that is round, semi-soft, white, rindless, unripened & mild.
Burrata, meaning buttery in Italian is a fresh cheese made from mozzarella. It is creamy in the middle & harder outside.
Feta is undoubtedly one of the most famous Greek cheeses. It is a pickled curd cheese that has a salty and tangy taste.
Parmesan has a hard, gritty texture and is fruity and nutty in taste. It is considered to be among the top cheeses by cheese connoisseurs.
Blue Cheese is an aged cheese that carries a distinct pungent smell with a sharp & salty taste. It can be spread, crumbled or melted over foods.



