

# CASANOVA'S NIGHTS

## SHARE

Marinated mount zero olives  
\$9.00

Romesco dip, fried capers, sourdough toasts  
\$14

Prosciutto, guindilla pickle  
\$16.00

Roast squash, house ricotta, walnuts, chilli,  
sage and garlic butter  
\$18.00

Green bean, garden leaves, goats cheese,  
hazelnut dukkah, pecorino  
\$18.00

## HOUSE WINES

2020 'Lunar' Brut Cuvee SA  
\$12.00/ \$45.00

2020 'Year Wines' Noodle juice SA  
White blend, Grillo, Reisling  
\$12.00/ \$45.00

2021 'Year Wines' Sausage in Bread SA  
Red blend, Grenache, syrah, Mataro  
\$12.00/ \$45.00

## SOURDOUGH PIZZA

Margherita, tomato sugo, mozzarella, basil  
and oregano  
\$23.00

Three cheese, mozzarella, gorgonzola, goats  
cheese, garlic and thyme  
\$24.00

Pumpkin, gorgonzola, mozzarella,  
caramelised onions, crispy sage  
\$26.00 *vegan option available*

Salami, tomato sugo, mozzarella, chilli,  
honey  
\$26.00

Chorizo, tomato sugo, goats cheese,  
mozzarella, fresh rocket, pecorino  
\$26.00

Prosciutto, pear, mozzarella, gorgonzola,  
walnuts  
\$26.00

Smoked ham, pineapple, tomato sugo,  
mozzarella, thyme  
\$26.00

## DESSERT

Flourless chocolate cake, mascarpone, cocoa  
\$10.00

*Please make us aware of any allergies or dietary  
requirements*