



great **Pizza**, great times!

We know that for a good pizza, there are 3 key requirements: a good oven, the freshest ingredients, and of course, expertise.

All our pizza chefs go through regular training and learn these skills from an international pizza expert. We only use Italian flour, the freshest tomatoes, and the best cheese available. We bake our pizza in a very hot stone oven for maximum flavor...

THIN CRUST

GRECO

With a touch of Greek
Roast lamb fillet, bell peppers,
olives, Feta cheese, topped
with yoghurt and mint **\$140**

PESTO MARGHERITA

Cherry tomatoes, buffalo Mozzarella,
topped with fresh basil pesto **\$115**

FORMAGGI

Cheesy – Mozzarella, Gorgonzola,
Parmesan and Gruyere **\$105**

PEPERONI

Spicy Italian sausage with or
without Jalapeno chilies **\$120**

QUATTRO STAGIONE

Mushrooms, salami, capers,
olives and anchovies,
baked with Mozzarella **\$120**

SMOKED SALMON

Tomato based with Mascarpone,
red onions, capers, topped
with smoked salmon and dill **\$128**

PESCATORE

Shrimps, squid, mussels and clams on a
white base, with rocket lettuce and
lemon dressing **\$150**

ALSACE

Crème fraiche, fresh herbs,
pancetta, red onions baked with
Mozzarella and Gruyere **\$140**

TRADITIONAL ITALIAN

NAPOLETANA

Tomato sauce, anchovies, olives and
buffalo Mozzarella **\$110**

AGLIO, OLIO E PEPORONCINO CON SPECK

Garlic, extra virgin olive oil,
chili and Italian smoked bacon **\$125**

ALLE VONGOLO

Fresh clams poached in white wine,
chili and garlic, mushrooms and
Parmesan cheese **\$145**

MARGHERITA

Named after an Italian queen,
representing the colors of Italy,
green-basil, red-tomato and
white-Mozzarella **\$90**

PROSCIUTTO DI PARMA

Parma ham, Ricotta and
fresh mushrooms **\$120**

PRIMAVERA

Vegetarian style with bell peppers,
mushrooms, tomato, artichokes,
asparagus tips, olives, topped with
Mozzarella and basil pesto **\$110**

BURRATA

Tomato base pizza out of the oven
topped with cold Burrata cheese,
sprinkled with our secret
chili vinaigrette **\$145**

DI BOSCO

Assorted mushrooms, garlic,
fresh rosemary and truffle oil
on a béchamel base **\$120**

FANTASY

HAWAII

This pizza was invented in Canada and
is Australia's favorite.
Smoked ham, pineapple and
baked Mozzarella **\$95**

1000 ISLAND

Baked with chunks of crab meat and
topped with spring onions **\$145**

PEKING DUCK

Hoi sin sauce, roast duck, chili flakes, spring
onions and baked Mozzarella **\$140**

TANDOORI

Indian roasted tandoori chicken with
masala spices, yoghurt,
red onions, mint and coriander
and Mozzarella cheese **\$110**

KIDS

HAWAII \$50

MARGHERITA \$50



Vegetarian without meat or seafood



Gluten friendly pizzas are available upon request, add \$25



Halal meat certified



salads

CAESAR SALAD

Crispy romaine lettuce with garlic-anchovie dressing and croutons

- Plain **\$68**
- Roast chicken **\$86**
- Smoked salmon **\$90**

MOZZARELLA AND TOMATO

Sun ripened tomato with buffalo Mozzarella and pesto dressing **\$98**

SMALL SIDE SALAD

Tossed in olive oil dressing **\$28**



desserts

ALL-TIME CLASSICS

- Tiramisu **\$45**
- Warm fondant chocolate pudding **\$48**
- Cheese cake **\$48**

XTC FROZEN YOGHURT / GELATO

- Single scoop **\$29**
- Double scoop **\$48**
(inclusive of two toppings)

drinks

SIGNATURES

- Raspberry Orange Fizz **\$40**
- Cherry Limeade **\$40**
- Blueberry Cooler **\$40**
- Pineapple Mint Soda **\$40**

SOFT DRINKS / WATER

Bottled Soft Drinks

- Coca Cola **\$12**
- Coca Cola Zero **\$12**
- Cream Soda **\$12**
- Fanta **\$12**
- Sprite **\$12**
- Root Beer **\$26**

Mineral Water

- Panna **\$21**
- San Pellegrino **\$21**

ICE CREAM FLOAT

Root Beer + your choice of XTC Ice Cream **\$48** (one scoop)

Other Soft Drinks + your choice of XTC Ice Cream **\$38** (one scoop)

MILK SHAKE

Made with your choice of XTC Ice Cream **\$52** (two scoops)



COFFEE

Regular / Grande

- Coffee **\$24 / \$30**
- Cappuccino **\$26 / \$33**
- Espresso **\$25 / \$32**
- Café Latte **\$26 / \$33**
- Mocha **\$26 / \$33**

TEA

- Black Tea **\$17**
Darjeeling / Earl Grey / English Breakfast
- Fruit Tea **\$17**
Blackcurrant
- Herbal Tea **\$17**
Chamomile / Mint
- Japanese Green Tea **\$17**
- Jasmine Tea **\$17**

CHILLED JUICE

Apple / Orange / Cranberry / Pineapple **\$23** (25cl) / **\$42** (50cl)



CRAFT BEER

Draught

Hong Kong Beer Amber Ale **\$35** (½ pint), **\$58** (pint)

By Bottle

- White Pearl White Ale **\$38**
- Dragon's Back Pale Ale **\$38**
- Gwei'lo Beer (IPA) **\$38**
- Peroni Nastro Azzurro **\$38**

WINE

White

Santa Sofia Soave Classico Montefoscarino DOC, Veneto Italy 2014 **\$42** (per glass), **\$240** (per bottle)

Red

Franco Roero Barbera d'Asti DOC, Piedmont, Italy 2014 **\$40** (per glass), **\$230** (per bottle)

Domenico Clerico Visadi Langhe Dolcetto DOC, Piedmont, Italy 2013 **\$45** (per glass), **\$260** (per bottle)

Tenuta Cantagallo Chianti Montalbano DOCG, Tuscany Italy 2014 **\$42** (per glass), **\$240** (per bottle)

▶ For takeaway order.
Please call 3199 3601