

## STARTERS

<b>Mr P's Salumi board to start (Per person)</b>	<b>\$15</b>
Selection of Italian cured meats from the Mr p. deli windows - Hot sopressa, mortadella, bresaola, San Daniele prosciutto, marinated olives, wood fired vegetables, deli cheeses, house made focaccia	
<b>Prosciutto with fior di latte</b> , yellow peach and balsamic	<b>\$26</b>
<b>Caprese salad</b> - heirloom tomatoes, aged balsamic, basil, burrata	<b>\$26</b>
<b>Garlic provolone pizza</b>	<b>\$16</b>
Add nduja	<b>\$4</b>
<b>Wood baked whole Milawa dairy camembert</b> , garlic bread	<b>\$26</b>

## MAINS

<b>Lamb ragu pappardelle bake</b> w pecorino, parmesan, insalata	<b>\$28</b>
<b>Baked gnocchi</b> w sorrentino and insalata	<b>\$38</b>

## PANINI

### STEP 1: CHOOSE A SIGNATURE FILLING

<b>Bomba</b> - Bomba calabrese spread, provolone, roquette
<b>Caprese</b> - Fresh tomato, basil, fior di latte, roquette
<b>Pesto</b> - Basil pesto, fior di latte, roquette
<b>Vege</b> - Wood roasted pepper, eggplant & zucchini, provolone, fresh herbs

### STEP 2: CHOOSE A HERO FROM OUR DELI WINDOW

San Daniele Prosciutto Di Parma   <b>\$17</b>	Hot sopressa salami   <b>\$16</b>
Spicy Calabrese Salami   <b>\$17</b>	Leg ham   <b>\$16</b>
House Made Porchetta   <b>\$17</b>	Mortadella   <b>\$16</b>
Smoked Chicken   <b>\$16</b>	Wild Mushrooms   <b>\$16</b>

# Mr. Pappardelle

## LUNCH SPECIALS

### PIZZA + MAIN

Your choice of pizza and main  
+ 2 house drinks

**\$50**

### PIZZA + DRINK

Your choice of pizza and house drink

**\$25**

### MAIN + DRINK

Your choice of main and house drink

**\$29**

## HOUSE DRINKS

Prosecco	Peroni Red
Pino Grigio	Cascade Light
Sangiovese	Soft Drinks

## PIZZA ONE SIZE (12INCH) NO HALF HALF

<b>Margherita</b> - San marzano, fior di latte, basil	<b>\$22</b>
<b>Marinara</b> - San marzano, oregano, garlic	<b>\$22</b>
<b>Ortolana</b> - San marzano, eggplant, zucchini, mozzarella	<b>\$24</b>
<b>Cinque formaggi</b> - Mozzarella, fior di latte, parmesan, provolone, gorgonzola	<b>\$25</b>
<b>Tropea</b> - San marzano, fior di latte,, red onion, olive, nduja	<b>\$24</b>
<b>Porchetta</b> - Roast pork, confit garlic, potato, mozzarella	<b>\$26</b>
<b>Hawaiian</b> - San marzano, shaved ham, woodfired pineapple, mozzarella	<b>\$24</b>
<b>Pepperoni</b> - San marzano, hot salami, fior di latte, hand herbs	<b>\$26</b>
<b>Messicano</b> - San marzano, hot salami, capsicum, olives, fior di latte, chilli	<b>\$26</b>
<b>Capricciosa</b> - San marzano, ham, olive, mushroom, anchovy, mozzarella	<b>\$26</b>
<b>Carne</b> - Mr P's bbq sauce, mozzarella, salami, porchetta, prosciutto	<b>\$29</b>
<b>Prosciutto</b> - Red wine figs, fior di latte, aged balsamic, goats cheese	<b>\$28</b>
<b>Prawn</b> - Confit garlic, zucchini, fior di latte, herbs, roquette	<b>\$29</b>
<b>Boscaiola</b> - truffle, wild mushroom, guanciale, mozzarella, pecorino	<b>\$27</b>
<b>Rafael</b> - San marzano, Woodfire Chicken, red onion, pineapple	<b>\$27</b>
<b>Leonardo</b> - San marzano, soppressata, olives, oregano	<b>\$26</b>

## SWEETS

<b>Tiramisu</b> - chocolate, coffee, kahluah, mascarpone	<b>\$19</b>
<b>Mini cannoli</b> - pistachio and ricotta filling	<b>\$18</b>