

Our dining menu encapsulates the Mediterranean's communal spirit. Experience seasonal dishes crafted with local produce and unique imports.

**LET'S SHARE THIS MEDITERRANEAN CULINARY VOYAGE TOGETHER!**

### MINI-ZETTA

*The name "Zetta" is derived from "piz-zetta," emphasizing its focus on unique and delicious combinations*

**Greek-Zetta**  
Roasted eggplant dip, parsley (v, vg) 16

**Garlic-Zetta**  
Garlic oil, parsley, chilli flakes (v, vg) 14

**Foca-Zetta**  
Truffle oil, coppa, straciatella 18

*Best enjoyed when shared*



### ENTRÉE & SHARINGS

**"Knead" Sourdough Bread**, great southern EVOO, 5yo aged balsamic (4 pieces) (v, vg, gfo) 12

Mt. Zero marinated **Mixed Olives** (v, vg, gf) 9

**Oysters**, green apples & mint mignonette (gf)  
Half dozen 36 | One doz 68

**Skin on Chips**, parmigiano, paprika salt, parsley (v) 12

**"La Delizia" Burrata**, baby heirloom tomatoes, diced beetroot, snow peas, almonds flakes, pecan nuts, sesame seeds, mustard dressing (v, gf) 24

**Jamón Serrano (Spanish Ham) croquettes**, chipotle mayo (4 pieces) 16

**Spanish Chorizo & Royal Blue Potato Hash**, feta cheese, yellow capsicum, garlic shoots, tuscan blend, mediterranean herbs 24

**Black Angus Beef Carpaccio**, parmigiano, grapes, rocket salad, sun-dried tomatoes, capers, anchovies emulsion (gf) 26

**Wood-fired Aubergine**, eggplant, cherry tomatoes, vegan tzatziki, croutons (v, vg, gfo) 22

**Pan-fried Pulpo**, WA octopus, romesco sauce, parsnip, nduja, tuscan oil, kalamata olives, breadcrumbs (gfo) 26

**Fritto Misto di Mare**, deep-fried crumbed: squid, whitebait, prawn, carrot, zucchini, thyme, paprika, lemon aioli 28

**Crudo**, raw market fish\*, pickled shallots, pickled cucumbers, diced beetroot, snow peas, orange gel, lemon vinaigrette (gf) 26

### PASTAS & MAINS

**Pistachio & Ricotta Spaghetti**, eggless home-made spaghetti, pistachio pesto, aged ricotta, parmigiano (v, gfo) 36

**Tubettoni alla Norma**, eggless home-made pasta, eggplant, tomato sauce, peel tomato, tuscan oil, pecorino romano (v, vgo, gfo) 31

**Prawns, Zucchine Crema Gnocchi**, prawns, zucchini, pecorino romano, great southern EVOO, prawns bisque (gfo) 34

Lamb white ragú **Tagliolini**, eggless home-made pasta, artichokes, pecorino romano, lamb jus (gfo) 34

**220g "O'Connor" boneless slow-cooked Angus Ribs**, roasted royal blue potatoes, carrots, butternut & parsnip, mustard seeds, jus (gf) 45

**"Amelia Park" Lamb Rump**, baby beetroot, smoked yoghurt, fermented cherry tomatoes, chimichurri (gf) 41

**Pollo Asado**, roasted chicken breast, lentil, carrots & onion purée, crispy guancia & fennel salad, red wine jus (gf) 38

**Seafood Grill**, Market Fish\*, tiger prawns, scallops, squid, remoulade, criolla sauce (gf) 59

### SIDES & SALADS

**Wood-fired Broccoli**, dukkah, smoked greek yoghurt (v, vgo, gf) 16

Roasted & marinated **Cauliflower**, cannellini cream, chimichurri (v, vg, gf) 22

Triple-fried **Chat Potatoes**, garlic shoots, spring onions, sour cream, paprika, parsley (v, vgo) 16

**Autumn Salad**, mixed leaves, butternut, kale, red onion, blackberries, tuscan blend, parsley, oregano, feta cheese, pecan nuts, house dressing (v, vgo, gf) 22

**Mixed Leaves Salad**, green leaves, carrots, roma tomatoes, great southern EVOO, balsamic vinegar dressing (v, vg, gf) 16

### FORMAGGI SELECTION

Four premium cheese selection\*, fresh grapes, honey, walnuts, green apples (v) 22

### SWEETS TO FINISH

Please ask our friendly staff for our dessert menu

# PIZZA

## THE REDS

### THE QUEEN "MARGHERITA"

San Marzano, Fior Di Latte, Basil,  
Great Southern EVOO (v)  
24

### NORMA

San Marzano, Fior Di Latte,  
"La Delizia" Shaved Ricotta,  
Deep-Fried Eggplant, Basil (v)  
31

### CAPRICCIOSA

San Marzano, Fior Di Latte,  
Artichokes, Mushrooms, Ham,  
Olives, Oregano  
29

### DIAVOLA 2.0

San Marzano, Fior Di Latte,  
Nduja, Hot Soppresata,  
Olives, Chilli Oil  
29

## CREAMY BURRATA DELIGHT

San Marzano, Rocket,  
Parma Prosciutto,  
"La Delizia" Burrata  
33

## MEAT LOVERS

San Marzano, Fior Di Latte,  
Italian Sausage, Ham,  
Hot Soppresata  
30

## CALZONE FOLDED

San Marzano, Fior Di Latte,  
Soft Ricotta,  
Ham, Hot Salame,  
Fresh Cracked Pepper  
31

## THE WHITES

### TARTUFATA

Fior Di Latte, Forest Mushroom,  
Rocket, Truffle Oil,  
Chervil Soft Goat Cheese (v)  
32

### PORCHETTA

Roasted Potatoes Cream, Porchetta,  
Orange Marmalade, Fennel  
32

### PUGLIABELLA

Capocollo, Fior Di Latte,  
Caramelised Witlof,  
"La Delizia" Fresh Straciatella, Basil,  
Great Southern EVOO  
33

### VEGETERIANA

Fior Di Latte, Roasted Kale, Pepitas,  
Roasted Pumkin, Parmesan Cheese (v)  
32

### LA CAPANNINA

Fior Di Latte, Zucchini Cream,  
Marinated Exmouth Prawns,  
Confit Cherry Tomatoes,  
Fresh Chilli  
30

### PATATINA

Fior Di Latte, Smoked Cheese,  
Roasted Royal Blue Potatoes,  
Italian Guanciale, Truffle Oil,  
Parmesan Cheese  
31

## EXTRAS

Vegan Option Available  
Gluten Free Base 5  
"La Delizia" Burrata 9  
Nduja 9  
Parma Prosciutto 9  
Exmouth Prawns 6  
Confit Cherry Tomatoes 6  
Chervil Soft Goat Cheese 8  
Italian Sausage 9  
Roasted Eggplant Dip 10

*Note our Gluten Free items is not Celiac approved due to possible cross - contamination*

**WE DON'T DO MENU CHANGES OR SPLIT/ITEMISED BILLING**