



WOOD FIRED

Friday - Sunday | 12pm - 3pm | Takeaway

@rovingpizza #softandcrunchy #pizzaisaseriousthing

MARGHERITA

San Marzano tomato, fior di latte, basil, parmesan & extra virgin olive oil | \$29

RUSTICA

San Marzano tomato, garlic, oregano, basil, olives, red onion, wood-fired peppers, toasted pine nuts, whipped feta | \$30

DIAVOLA

San Marzano tomato, fior di latte, spicy salami, chilly, oregano & hot honey | \$29

LA BIANCA

Goat cheese, mozzarella, garlic oil, rosemary, truffle, honey & walnut brittle | \$30

MAMA MIA

Taleggio, fior di latte, garlic, cream, smoked pancetta, black pepper & grana padano | \$30

TARTUFO

Truffle, mushrooms, cream, smoked provolone, rosemary roasted potatoes & prosciutto cotto | \$30

ORGANIC WILD ROCKET SALAD

Pear, apple, parmesan, walnut brittle, aged balsamic dressing | \$21

PIZZA NAPOLETANA

Chili Oil + \$2 | Add Cured Meat + \$6 | Additions + \$4 | Takeaway slices dine in are bagged free of charge