

Menu



The story of PeterEva

Peter and Eva, are the husband-and-wife team who dreamed a big dream and made it come true.



Peter, born in Australia from Italian (Sardinian) parents who decided to move the family back to Italy when he was only 10 years old. Peter then spent most of his life in Italy. In his teenage/adult years in Italy he found passion for cooking, pizza and gelato.

Eva, born in Italy from Italian (Calabrese) parents and raised in Italy, grew up with her Nonna and Mother and learnt from them the biggest secrets of traditional Italian cuisine.

Eva worked alongside with her parents in their pizzeria/restaurant for many years which led her to study to become a pastry chef and gelato maker. She then had the wonderful experience of opening her own bakery/ pizzeria in Tuscany.

It was at Eva's Shop that Peter met Eva and they fell in love. They married in Italy with their children by their side. Together with their family of 4 wonderful children they decided to come to the fabulous Australia to share all their experience, and bring the true Italian taste!!!!

They left Italy for Australia on 28 October 2017 with only 5 suitcases and a big dream: to open a wonderful seaside restaurant and bring the flavour of Italy.

When they immigrated to Australia they settled in Raby (Sydney).

Peter started working with his cousin's construction company. Eva studied English and began to engage in some cake decorating and sell Italian food from home.

They slowly started to build their savings and in March 2020 they purchased a pizza trailer and opened PETER EVA PIZZA, they began to sell pizza and Italian food from home only on weekends and immediately was a big success.

They both worked tirelessly to keep saving and in December 2020 they purchased a house all of their own in the Coastal Area of Jervis Bay, they left their jobs and with only the pizza trailer the family moved to St Georges Basin. They were scared and worried but a new adventure awaited them.

With the support of customers and friends in their new area, after only 1 year their BIG dream become reality

They were able to finally open a restaurant in the picturesque seaside town of Huskisson !!!

Thanks to everyone who has supported us and continues to support us.

Our secret is the love for our land, of which we try to keep the gastronomic tradition alive, and the Pizza & Italian food is the first of all passions!

Peter & Eva

La Storia di Peter Eva

**Peter e Eva sono marito e moglie.
Hanno sognato in grande e hanno
trasformato il loro sogno in realta'.**



Peter, nato in Australia da genitori italiani (sardi) che decisero di trasferire la famiglia in Italia quando aveva solo 10 anni. Peter trascorre la maggior parte della sua vita in Italia. Durante la sua adolescenza/età adulta in Italia trovò la passione per la cucina, la pizza e il gelato.

Eva, nata in Italia da genitori italiani (calabresi) e cresciuta in Italia, è cresciuta con la nonna e la madre e ha imparato da loro i più grandi segreti della cucina tradizionale italiana.

Eva ha lavorato a fianco dei suoi genitori nella loro pizzeria/ristorante per molti anni, il che l'ha portata a studiare per diventare pasticciera e gelatiera. Ha poi avuto la meravigliosa esperienza di aprire la sua panetteria/pizzeria in Toscana.

È stato all'Eva's Shop che Peter ha incontrato Eva e si sono innamorati. Si sono sposati in Italia con i loro figli al loro fianco. Insieme alla loro famiglia di 4 meravigliosi bambini hanno deciso di venire nella favolosa Australia per condividere tutta la loro esperienza e portare il vero gusto italiano!!!! Hanno lasciato l'Italia per l'Australia il 28 ottobre 2017 con solo 5 valigie e un grande sogno: aprire un meraviglioso ristorante sul mare e portare il sapore dell'Italia.

Quando sono emigrati in Australia si sono stabiliti a Raby (Sydney).

Peter ha iniziato a lavorare con l'impresa edile di suo cugino. Eva ha studiato inglese e ha iniziato a dedicarsi alla decorazione di torte e a vendere cibo italiano da casa.

Hanno iniziato lentamente a mettere da parte i loro risparmi e a marzo 2020 hanno acquistato un rimorchio per pizza e hanno aperto PETER EVA PIZZA, hanno iniziato a vendere pizza e cibo italiano da casa solo nei fine settimana e subito è stato un grande successo.

Hanno lavorato entrambi instancabilmente per continuare a risparmiare e a dicembre 2020 hanno acquistato una casa tutta loro nella zona costiera di Jervis Bay, hanno lasciato i loro lavori e con solo il rimorchio per pizza la famiglia si è trasferita a St Georges Basin. Erano spaventati e preoccupati ma una nuova avventura li attendeva.

Con il supporto di clienti e amici nella loro nuova zona, dopo solo 1 anno il loro GRANDE sogno diventa realtà.... Sono finalmente riusciti ad aprire un ristorante nella pittoresca cittadina costiera di Huskisson!!!

Grazie a tutti coloro che ci hanno sostenuto e continuano a sostenerci.

Il nostro segreto è l'amore per la nostra terra, di cui cerchiamo di mantenere viva la tradizione gastronomica, e la Pizza & Cibo Italiano è la prima di tutte le passioni!

Peter & Eva



ENTREE

Menu

TUSCANY FOCACCIA

Pizza base, extra virgin olive oil, salt (V/Vg)

\$ 16.00

FOCACCIA OIL SALT & OLIVES

\$ 18.00

GARLIC FOCACCIA

Pizza base, garlic, Evo, salt, Italian herbs (chilli optional) (V)

\$ 18.00

GARLIC FOCACCIA WITH CHEESE

\$ 19.00

GARLIC CHEESE PIZZA

Garlic, olive oil, mozzarella, Italian herbs (V)

\$ 24.00

MARINATED WARM OLIVES

Mix warm marinated olives served with 2 slides of focaccia (V,Vg)

\$16.00

ARANCINO AI FUNGHI

Crumbed ball of rice with a creamy mushroom and cheese (single large in Napoletana sauce) (V)

\$ 22.00

ARANCINO BOLOGNESE

Crumbed cone of rice filled with a Bolognese ragu with mozzarella (Single Large in Napoletana sauce)

\$ 22.00

CAPRESE SALAD

Buffalo mozzarella, fresh sliced tomato & basil (V,GF)

\$ 22.00

BRUSCHETTA

Bread toasted in the woodfire oven w fresh tomato, red onion & basil (V,Vg)

\$ 18.00

MOZZARELLA DI BUFALA E PROSCIUTTO DI PARMA

Buffalo Mozzarella with Parma Prosciutto served with bread toasted in the woodfire oven (GF)

\$ 26.00

MARINATED FRESH ANCHOVIES (Alici Marinate)

Italian Style marinated fresh anchovies with onions, parsley, garlic and mix herbs served with bread toasted in the woodfire oven

\$24.00

SIDES AND SALADS

POTATOES WEDGES

Fried Potato wedges, served with sour cream (V,Vg)

\$ 10.00

PATATINE FRITTE (CHIPS)

Potato chips (V,VG)

\$ 9.00

BROCCOLINI

Pan fried broccolini (V,Vg)

\$ 13.00

RUCOLA PARMIGIANO (ROCKET SALAD)

Rocket tossed with pear and parmesan, vinaigrette dressing. (V,GF)

Optional addition: Pan Fried Pop Chicken +\$6

Prawns 6pc +\$9

\$ 16.00

INSALATA MISTA (MIXED SALAD)

Lettuce salad with tomato, cucumber, onions, olives & basil (V,Vg,GF)

Optional addition: Pan Fried Pop Chicken +\$6

Prawns 6pc +\$9

\$ 16.00



Menu

MARGHERITA Tomato base, mozzarella, basil (V)	\$ 24.00
CAPRICCIOSA Tomato base, mozzarella, mushrooms, pork ham, olives, artichokes	\$ 28.00
CALZONE Tomato, mozzarella, ham (pork), provolone.	\$ 28.00
HAM & MUSHROOMS Tomato base, mozzarella, ham(pork), mushrooms	\$ 28.00
4 STAGIONI (4 SEASON) Tomato base, mozzarella, anchovies, mushrooms, olives, ham(pork) <u>(*pizza is divided in 4 sections with individual ingredients on each section)</u>	\$ 28.00
CALABRISELLA  Tomato base, mozzarella, hot salami (pork)	\$ 28.00
SEAFOOD PIZZA Tomato base, mozzarella, garlic, calamari, prawns, mussels, squid, mix Italian herbs	\$ 30.00
4 FORMAGGI (4 CHEESE) Tomato base, mozzarella, parmesan, provola , gorgonzola (V)	\$ 28.00
VEGETARIAN Tomato base, mozzarella, capsicum, onion, eggplant, zucchini, olives, mix italian herbs, garlic (V)	\$ 29.00
HAM PIZZA Tomato base, mozzarella, ham(pork)	\$ 26.00
SALAME Tomato base, mozzarella, mild salami (pork)	\$ 26.00
PARMIGIANA PIZZA Tomato base, mozzarella, basil, eggplant, ham(pork), Parmesan cheese flakes	\$ 27.00
NAPOLI Tomato base, mozzarella, anchovies, olives	\$ 26.00
PETER EVA Tomato base, mozzarella, Gorgonzola cheese, prosciutto crudo(pork), truffle oil	\$ 30.00
PROSCIUTTO CRUDO Tomato base, mozzarella, prosciutto crudo (pork)	\$ 29.00
MADE IN ITALY Tomato base, prosciutto crudo(pork), rocket salad, Parmesan flakes, evo	\$ 30.00
HOT NDUJA  Tomato base, mozzarella, eggplants, creamy hot Italian pork sausage, basil	\$ 29.00
CONTADINA Tomato base, mozzarella, provola cheese, zucchini, cherry tomatoes, mix Italian herbs (V)	\$ 28.00





Menu

WHITE BASE

GARLIC CHEESE PIZZA	\$ 24.00
Mozzarella, garlic, olive oil, Italian herbs (V)	
PRAWNS AND ZUCCHINI	\$ 30.00
Mozzarella, garlic, prawns, zucchini, Italian herbs	
SALSICCIA E FUNGHI	\$ 29.00
Mozzarella, garlic, mushrooms, Italian sausage(pork), Italian herbs	
WHEN IN ROME	\$ 29.00
Mozzarella, garlic, zucchini, gorgonzola, Italian sausage(pork), Italian herbs	
MARCO	\$ 29.00
Mozzarella, our signature home made pesto*, cherry tomatoes, Italian Sausage.	
*(basil, EVO, parmesan, garlic, pecorino cheese)	

AUSSIE CLASSICS

CHICKEN	\$ 28.00
Tomato base, mozzarella, chicken, capsicum, onion.	
MEATLOVERS	\$ 28.00
Tomato base, mozzarella, ham(pork), bacon(pork), mild salami(pork), Italian sausages(pork)	
SUPREME	\$ 30.00
Tomato base, mozzarella, ham(pork), mushrooms, onion, Italian sausages(pork), capsicum, olives, mild salami(pork)	

ADDITIONAL TOPPINGS

CUPSICUM, OLIVES, ARTICHOKEs, ZUCCHINE, ONION	\$ 3.00
EGGPLANTS, MUSHROOMS, CHERRY TOMATOES	\$ 4.00
ITALIAN SAUSAGES (PORK), ANCHOVIES	\$ 4.00
SALAME (PORK), HAM (PORK), BACON (PORK), CHICKEN	\$ 3.00
PRAWNS, PROSCIUTTO (PORK), NDUJA (PORK)	\$ 8.00
TRUFFLE OIL, CHILLY OIL	\$ 2.00
GORGONZOLA CHEESE, PROVOLA	\$ 4.00
VEGAN CHEESE	\$ 6.00
BUFFALO	\$ 8.00

PLEASE NOTE:
WE DON'T DO HALF/HALF PIZZAS

Maximum of 2 changes to pizza and dishes including add ones.
During public holidays and busy periods, some changes are not allowed.
We apologize for the inconvenience and appreciate your understanding.





Menu **PASTA**

BOLOGNESE LASAGNA

\$ 34.00

Homemade lasagna with our Beef ragu alla bolognese & besciamella with a side serve of salad.

SPAGHETTI MEATBALLS

\$ 34.00

Spaghetti pasta with Napoletana sauce served with 3 Beef meatballs (extra meatballs+\$5 each)

SPAGHETTI ALLE VONGOLE

\$ 36.00

Spaghetti pasta, cherry tomatoes, parsley, hint of chilly, garlic & clams

SPAGHETTI MUSSELS

\$ 34.00

Spaghetti pasta, parsley, chilli, garlic & mussels

SPAGHETTI OR PENNE BOLOGNESE

\$ 32.00

Spaghetti pasta served with our Beef ragu Bolognese

SPAGHETTI AGLIO, OLIO E PEPERONCINO

\$ 29.00

Spaghetti pasta tossed in oil, garlic and chilli(V,Vg)

PENNE ARRABBIATA

\$ 29.00

Penne pasta in a sautéed tomato sauce, with garlic and chill (V,Vg)

PESTO PENNE

\$ 32.00

Penne pasta, our signature home made pesto: (basil, EVO, parmesan, garlic, pecorino cheese) (V)

PRAWN LINGUINE

\$ 36.00

Linguine pasta with Prawns, garlic, cherry tomatoes, parsley with or without chilly

LINGUINE ALLA BOSCAIOLA

\$ 34.00

Linguine pasta in a creamy sauce with only mushrooms, hint-of-chilly and garlic . Your choice of: (Italian sausage or chicken)

LINGUINE MARINARA

\$ 39.00

Linguine pasta in a Napoletana sauce (or garlic sauce) sauteed with: squid, mussels ,prawns, fish filet, clams (hint of chilli)





Menu **PASTA**

GNOCCHI QUATTRO FORMAGGI

\$ 36.00

Homemade Potato gnocchi with a four-cheese sauce:
Gorgonzola, mozzarella, Provolone & parmesan **(V)**

GNOCCHI SORRENTINA

\$ 36.00

Homemade Potato gnocchi with Napoletana & mozzarella cheese **(V)**

GNOCCHI WITH PRAWNS

\$ 38.00

Homemade Potato gnocchi with a creamy pink sauce cooked with prawns
(hint of chilly)

GNOCCHI WITH TRUFFLE

\$ 39.00

Homemade Potato gnocchi in a creamy truffle sauce **(V)**

RAVIOLI MUSHROOMS IN TRUFFLE CREAMY SAUCE

\$ 39.00

Ravioli pasta filled with mushrooms in a creamy truffle sauce **(V)**

Pasta dishes can be made with your choice of pasta:

-Spaghetti, Penne, Linguine-

Gnocchi add +\$3.00

Ravioli add +\$5.00

Gluten Free add +\$5.00

Each reservation allows for a dining time of 90 minutes.

Please note, only one bill will be provided per table, as we are unable to
split bills.

Thank you for your understanding.

We do our best to accommodate dietary requirements; however, we
cannot guarantee that our dishes are completely allergen-free.

Some menu items may include dairy, gluten, nuts, soy, sulfites, or eggs.

Menu items may be subject to change without prior notice.

10% surcharge on Sundays

15% surcharge applies on public holidays.

All prices include GST.

Our drinks list is available as we are a licensed venue.

(V)= Vegetarian **(Vg)**= Vegan **(GF)**=Gluten Free



Menu

POLPETTE DELLA NONNA (NONNAS MEATBALLS)

\$ 36.00

6 meatballs (Beef) cooked in a Napoletana sauce
served with woodfired bread (extra meatballs + \$5 each)

IMPEPATA DI COZZE (MUSSELS)

\$ 32.00

Jervis Bay Mussels tossed in white wine, oil, garlic, black pepper, bit of
chilli served with woodfired bread

GAMBERI AL GUAZZETTO (GARLIC PRAWNS)

\$ 38.00

Garlic Prawns tossed in a napoletana sauce with garlic, a touch of
chilli served with woodfired bread & mix leaf salad.

VEAL MARSALA SCALOPPINE

\$ 44.00

Thinly sliced **Veal tenderloin fillet** served in a marsala sauce with
parsley served with mix veggie.

VEAL TENDERLOIN FILLET - SURF AND TURF

\$ 48.00

Thinly sliced Veal served with a creamy sauce with prawns and asparagus

SCALOPPINE CHICKEN WITH MUSHROOMS

\$ 40.00

Thinly sliced cuts your choice veal or chicken in a Creamy Mushroom Sauce,
served with mix veggie.

Veal tenderloin fillet option:

\$ 46.00

KIDS CHOICE

Your choice of Kid's Serve (ONLY FOR KIDS)

\$ 18.00

NUGGETS & CHIPS

LASAGNA, SPAGHETTI NAPOLETANA

SPAGHETTI BOLOGNESE, SPAGHETTI & MEATBALLS(1)

MICKEY MOUSE PIZZA (Tomato base and mozzarella cheese (V)

PLAIN PASTA WITH PARMESAN AND BUTTER

\$ 15.00

Upgrade to a meal:

\$ 20.00

Includes Pop-top fruit drink (Apple or Orange flavour)
& a single scoop of vanilla Gelato with topping of choice

EXTRAS

Extra sauce (Napoletana or Bolognese)

\$ 6.00

Chilli sauce

\$ 2.00

Mushrooms sauce

\$ 5.00

Extra Bread

\$ 3.00

Corkage

PP **\$ 3.00**

Extra Meatballs

EACH **\$ 5.00**





DESSERT

Menu

NUTELLA CALZONE

\$ 29.00

Folded Pizza filled with Nutella hazelnut spread (V) - TO SHARE

TIRAMISU

\$ 18.00

Italian biscuits dipped in espresso, layered with a whipped mixture of eggs (Pasteurised) sugar, & mascarpone cheese, topped with cocoa powder (Single serve)(V)

SICILIAN CANNOLI

each \$ 6.00

Crisp Italian Cannoli crust filled with a lightly sweetened ricotta mixture with chocolate chips (V)

6 for \$30.00

FERRERO ROCHER GELATO CUP

\$ 19.00

Scoops of Ferrero Rocher Gelato served with Whipped cream and topped with a Ferrero Rocher Chocolate (V)

AFFOGATO

\$ 19.00

Italian espresso poured over vanilla gelato, topped with whipped cream with frangelico + \$5

PANNACOTTA

\$ 16.00

Chilled Italian dessert of vanilla cream, with a berry coulis (V,GF)

LEMON SORBETTO

\$ 16.00

3 Scoops of lemon sorbetto
with Cointreau + \$5

GELATO

FLAVORS:

Vanilla
Lemon Sorbetto
Chocolate
Pistacchio
Ferrero Rocher

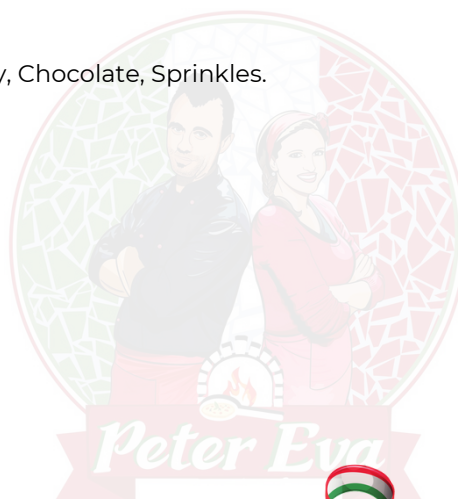
1 SCOOP \$ 8.00

2 SCOOPS \$ 12.00

3 SCOOPS \$ 16.00

with Wipped Cream + \$2

Your choice of topping: Strawberry, Chocolate, Sprinkles.





Menu

SOFT DRINKS

San Pellegrino Sparkling Water 750ML	\$6.00
Water Still 600ml	\$4.00
Coca Cola, Coca Cola NOSUGAR, Fanta, Sprite	CAN \$6.00
	BOTTLE \$8.00
San Pellegrino Limonata, Chinotto	\$7.00
Apple, Orange, Pineapple Juice	\$8.00
Ginger beer	\$6.00

BEERS

Corona, Peroni	\$10.00
Flamin Galah Brewing & Co XPA	\$12.00
Jervis Bay Brewing & Co - PALE ALE / PILSNER	\$12.00

COFFEE

Espresso Italiano	\$3.50
Double Espresso	\$4.00
Long Black	\$4.00
Piccolo	\$4.00
Cappuccino	\$6.00
Flat White	\$6.00
Macchiato	\$4.00
Chai Latte	\$6.00
Moka	\$8.00
Latte	\$6.00
Hot Chocolate	Reg. \$8.00
	w cream \$8.50
Iced Coffee w/ gelato	\$13.00
	w cream \$16.00
*Almond Milk & Lactose Free	\$0.50
Milk, Decaf	
Selection House Tea	\$6.00

Camomile, Spiced Apple Camomile, Earl Grey,
Lemongrass & Ginger, English Breakfast, Pure
Peppermint, Pure Green Tea

AFTER DINNER

Grappa Reserve Barolo	\$16.00
Amaro del Capo	\$10.00
Amaro Montenegro	\$10.00
Limoncello	\$10.00
Sambuca	\$10.00
Frangelico	\$10.00
Baileys on ice	\$13.00
Jack Daniels on the rocks	\$13.00

PREMIUM

Hendric's Gin	\$16.00
Maker's Mark Bourbon	\$16.00
Havana Club Rum	\$17.00
Glenfiddich Scotch Whisky	\$17.00
Herradura Tequila	\$19.00





Menu

COCKTAILS

COCKTAILS

APEROL SPRITZ

Aperol, Prosecco, Soda
orange slice, ice

\$18.00

ESPRESSO MARTINI

Vodka ,espresso coffee, Kahlua,
coffee beans

\$20.00

PINK MOJITO

Dragon fruit, mint leaves, lime,
granulated brown sugar, white rum

\$22.00

MOJITO

Mint leaves, lime, granulated brown
sugar, white rum

\$20.00

MARGARITA

Tequila, lime juice, Cointreau
with pinch of salt, ice

\$20.00

SPICY MARGARITA

Tequila, lime juice, Cointreau
with pinch of salt, ice, chilly flakes

\$21.00

MARTINI DRY

Gin dry Vermouth
Green olive garnish

\$20.00

MIMOSA

Orange Juice, Prosecco

\$16.00

NEGRONI

Campari, red vermouth, gin,
orange slices, ice

\$20.00

STRAWBERRY CAIPIROSKA

Vodka, ice, Strawberry, lime, sprite

\$20.00

LONG ISLAND

Gin, Vodka, White Rum,
Cointreau,Te Coke & lemon slices

\$22.00

PINA COLADA

Pineapple juice, white rum, coconut
cream, ice

\$20.00

MOSCOW MULE

Vodka, ginger beer, splash, lemon
juice

\$20.00

TIRAMISU COCKTAIL

Coffee, Frangelico, kahlua,
Baileys

\$20.00

MOCKTAILS

LEMON LIME & BITTER

Angostura, lemonade, lemon juice,
ice, lemon slice

\$8.00

KISS ON THE LIPS

Fresh fruits juices, sprite,
strawberry-sauce, ice

\$13.00

MOJO MOJO

Mint leaves, lime, granulated brown
sugar, club soda, ice

\$13.00

MIXERS

SCREWDRIVER

Vodka, orange juice

\$15.00

VODKA / GIN SODA

Vodka or Gin, soda water, lemon
slice, ice

\$15.00

SCOTCH & COKE

Jack Daniel / Bourbon / Scotch and
coke on ice

\$15.00



WHITE WINE

	GLASS	BOTTLE
PINOT GRIGIO 2023 Cesari delle Venezie DOC, Veneto - ITA <i>Fresh bouquet ,Dry and well balanced with a good length. Food pairing: Seafood: The minerality and fruity flavors of lime, pear, and peach in Pinot Grigio make it an excellent match for seafood.</i>	\$12.00	\$48.00
★ SAUVIGNON BLANC 2023 Marlborough - NZ - Peter Eva's Signature Wine <i>Crisp white with vibrant citrus, tropical fruit, and fresh herb notes. Pairs well with seafood, goat cheese, and light pasta dishes.</i>	\$12.00	\$48.00
CHARDONNAY 2023 Lama di Pietra Puglia-ITA <i>Bouquet: Complex, fresh, and fruity, with hints of exotic fruits, banana, and pineapple. Palate: Intense with pleasant acidity, elegant, and persistent. Food Pairing: Excellent with fish and seafood</i>	\$15.00	\$65.00

RED WINE

PINOT NERO 2023 Cembra DOC, Trentino - ITA <i>A delicate aroma evoking forest fruits and cherry. Food pairing: soft meat,vegetarian dishes, pizza, or appetizers.</i>	\$13.00	\$52.00
MONTEPULCIANO D'ABRUZZO 2021 Masciarelli DOC Abruzzo - ITA <i>Deep ruby red. red fruit, cherry, currant, violet with tobacco hints. earthy, intense, and big. Food pairing: meat, pizza, bolognese, gnocchi, pasta.</i>	\$14.00	\$58.00
CHIANTI 2021 classico Terre Natuzzi DOCG, Toscana - ITA <i>Deep ruby red colour, dry and fresh with scents of wild berry fruits violets and a nice spice finish Food pairing : veal, lasagna, spaghetti with meatballs, pizza, red meat ,bruschetta.</i>	\$14.00	\$58.00
NERO D'AVOLA 2022 Cantine Cellaro "Lumà" DOC, Sicilia - ITA <i>Rich and generous wine, deep red in colour and character. Food pairing best with lasagna, meatballs, pizza, red meat.</i>	\$14.00	\$58.00
SHIRAZ 2022 McLaren Vale, South Australia - AU <i>Dark crimson purple and treads a fine line between being both elegant and bold. Great length, balance and persistence in flavor. Food pairing: pizza w/sausages, lasagna, meatballs, meat, chicken.</i>	\$13.00	\$52.00
SANGIOVESE 2020 Lungarotti Torgiano Rubesco, Umbria - ITA <i>A young, vibrant wine with a brilliant violet-red color, featuring green spices, pepper, cinnamon, and marasca cherry notes. Pairs well with red sauce pasta, marinara, meatballs, sausages, and lasagna</i>	\$14.00	\$58.00
BARBERA d'ALBA 2021 Batasiolo Piemonte - ITA <i>A Red wine from Piemonte, Northern Italy, Italy. This wine has 153 mentions of red fruit notes (cherry, red fruit, strawberry) Food pairing: prosciutto, chicken, pizza, Bolognese, arrabbiata, lasagna.</i>	\$14.00	\$58.00
★ CABERNET SAUVIGNON 2023 - Barossa Valley - AUS - Peter Eva Signature Wine <i>A bold red with notes of blackcurrant, plum, and oak. Pairs well with grilled meats, slow-cooked lamb, and aged cheeses.</i>	\$13.00	\$52.00





ROSE WINE

	GLASS	BOTTLE
ROSE D'ABRUZZO 2022 Gianni Masciarelli , Abruzzo - ITA	\$12.00	\$48.00
<i>Variety of Montepulciano d'Abruzzo, cherry pink with bright reflections, quite intense fruit and floral flavor. Food pairing: prosciutto, olives, parmesan cheese, arrabbiata. prawns. entree.</i>		

SPARKLING WINE

PROSECCO Superiore Val d'Oca Extra Dry DOCG, Veneto - ITA	\$14.00	\$58.00
<i>Light straw color with an elegant floral bouquet, dry harmony, and a refreshing finish; pairs with Caprese salad, seafood pasta, and desserts.</i>		
MOSCATO Batasiolo d'Asti DOCG, Piemonte - ITA	\$12.00	\$48.00
<i>Straw-yellow colour, clear and brilliant. Very intense and clean aromas of rose peach, white fruit, apricot, figs and orange flowers, Food pairing: dessert .</i>		
PROSECCO ROSE' BRUT MILLESIMATO, Tenuta Sant'Anna - ITA	\$13.00	\$52.00
<i>A delicate, refreshing sparkling wine with fine bubbles, aromas of red berries, and floral notes. Crisp and elegant, perfect for aperitifs, seafood, and light desserts.</i>		

PREMIUM WINE

PRIMITIVO 2019 Apollonio Manduria, Puglia - ITA	\$15.00	\$60.00
<i>Structured and complex, with aromas of dried cherry, leather and spice. A noble red with a long, persistent finish.</i>		
NEBBIOLO 2021 Bastiolo Nebbiolo Langhe, Piemonte - ITA	\$18.00	\$72.00
<i>Elegant and gently tannic red with aromas of cherry, rose and earthy notes. Classic match for meat-based dishes.</i>		
BAROLO 2020 Nebbiolo La Morra, Piemonte - ITA		\$125.00
<i>Structured and complex, with aromas of ripe fruit, flowers, and spices. A noble red with a long, persistent finish.</i>		
AMARONE DELLA VALPOLICELLA 2019 Cesari Valpolicella, Veneto - ITA		\$132.00
<i>Full-bodied and velvety, with aromas of dried fruits, cocoa and sweet spices. A powerful red to savour slowly.</i>		
BRUNELLO DI MONTALCINO 2019 Tenute del Cerro, Piemonte - ITA		\$149.00
<i>Full-bodied, dry red wine with intense aromas and flavours. Expect notes of red and black fruits, spice, and a subtle earthiness.</i>		
FALANGHINA 2023 Frattasi DOP, Napoli - ITA	\$14.00	\$58.00
<i>Yellow colour with honey reflection. Long perfumes of pear blossoms with a long lasting finish Food Pairing: Seafood, prawns, clams, mussels.</i>		



Buon Appetito

