

# The menu

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Peter Eva



# 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 realtà'.*

*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*





# The story of PeterEva

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*Peter Eva*

## TUSCANY FOCACCIA | 18

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

## FOCACCIA OIL SALT & OLIVES | 19

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

## GARLIC FOCACCIA | 19

## GARLIC FOCACCIA WITH CHEESE | 21

## GARLIC CHEESE PIZZA | 24

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

## MARINATED WARM OLIVES | 17

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

## ARANCINO AI FUNGHI | 22

*Crumbed ball of rice stuffed w mushroom and mozzarella cheese, (single large portion in Napoletana sauce) (V)*

## ARANCINO BOLOGNESE | 22

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

## CAPRESE SALAD | 22

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

## BRUSCHETTA | 18

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

## MOZZARELLA DI BUFALA E PROSCIUTTO DI PARMA | 26

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

## MARINATED FRESH ANCHOVIES (ALICI MARINATE) | 24

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

# sides and salads

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## POTATO WEDGES | 12

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

## PATATINE FRITTE (CHIPS) | 9

*Potato chips (V,VG)*

## BROCCOLINI | 14

*Pan fried broccolini (V,Vg)*

## RUCOLA PARMIGIANO (ROCKET SALAD) | 16

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

*Optional addition:*

*Add Chicken | 6*

*Add Prawns 6pc | 6*

## INSALATA MISTA (MIXED SALAD) | 16

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

*Optional addition:*

*Add Chicken | 6*

*Add Prawns 6pc | 6*

# pizza

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## MARGHERITA | 24

*Tomato base, mozzarella, basil (V)*

## CAPRICCIOSA | 29

*Tomato base, mozzarella, mushrooms, ham(pork), olives, artichokes*

## CALZONE | 28

*Tomato, mozzarella, ham (pork), provolone.*

## HAM & MUSHROOMS | 28

*Tomato base, mozzarella, ham(pork), mushrooms*

## 4 STAGIONI (4 SEASON) | 29

*Tomato base, mozzarella, anchovies, mushrooms, olives, ham(pork)*

(\*pizza is divided in 4 sections with individual ingredients on each section)

## CALABRISELLA | 28

*Tomato base, mozzarella, hot salami (pork)*

## SEAFOOD PIZZA | 31

*Tomato base, mozzarella, garlic, calamari, prawns, mussels, squid, Italian mixed herbs*

## 4 FORMAGGI (4 CHEESE) | 28

*Tomato base, mozzarella, parmesan, provola , gorgonzola (V)*

## VEGETARIAN | 29

*Tomato base, mozzarella, capsicum, onion, eggplant, zucchini, olives, mix italian herbs, garlic (V)*

## HAM PIZZA | 27

*Tomato base, mozzarella, ham(pork)*

## SALAME | 27

*Tomato base, mozzarella, mild salami (pork)*

## PARMIGIANA PIZZA | 29

*Tomato base, mozzarella, basil, eggplant, ham(pork), parmesan cheese flakes*

## NAPOLI | 27

*Tomato base, mozzarella, anchovies, olives*

## PETER EVA | 31

*Tomato base, mozzarella, gorgonzola cheese, prosciutto crudo(pork), truffle oil*

## PROSCIUTTO CRUDO | 30

*Tomato base, mozzarella, prosciutto crudo (pork)*

## MADE IN ITALY | 31

*Tomato base, prosciutto crudo(pork), rocket salad, parmesan flakes, evo*

## HOT NDUJA | 30

*Tomato base, mozzarella, eggplants, creamy hot Italian pork sausage, basil*

## CONTADINA | 28

*Tomato base, mozzarella, provola cheese, zucchini, cherry tomatoes, mix Italian herbs (V)*

## pizza white base

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### GARLIC CHEESE PIZZA | 24

*Mozzarella, garlic, olive oil, Italian herbs (V)*

### PRAWNS AND ZUCCHINI | 30

*Mozzarella, garlic, prawns, zucchini, Italian herbs*

### SALSICCIA E FUNGHI | 29

*Mozzarella, garlic, mushrooms, Italian sausage(pork), Italian herbs*

### WHEN IN ROME | 30

*Mozzarella, garlic, zucchini, gorgonzola, Italian sausage(pork), Italian herbs*

### MARCO | 30

*Mozzarella, our signature home made pesto\*, cherry tomatoes, Italian Sausage.*

*\*(basil, EVO, parmesan, garlic, pecorino cheese)*

## aussie classics

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### CHICKEN | 29

*Tomato base, mozzarella, chicken, capsicum, onion.*

### MEATLOVERS | 29

*Tomato base, mozzarella, ham(pork), bacon(pork), mild salami(pork), Italian sausages(pork)*

### SUPREME | 31

*Tomato base, mozzarella, ham(pork), mushrooms, onion, Italian sausages(pork), capsicum, olives, mild salami(pork)*

### ADDITIONAL TOPPINGS

CAPSICUM, OLIVES, ARTICHOKEs, ZUCCHINI, ONION | 3

EGGPLANTS, MUSHROOMS, CHERRY TOMATOES | 4

ITALIAN SAUSAGES (PORK), ANCHOVIES | 4

SALAMI (PORK), HAM (PORK), BACON (PORK), CHICKEN | 3

PRAWNS, PROSCIUTTO (PORK), NDUJA (PORK) | 8

TRUFFLE OIL, CHILLI OIL | 2

GORGONZOLA CHEESE, PROVOLA | 4

VEGAN CHEESE | 6

BUFFALO MOZZARELLA | 8

### PLEASE NOTE:

## WE DON'T DO HALF/HALF PIZZAS

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

## BOLOGNESE LASAGNA | 34

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

## SPAGHETTI MEATBALLS | 34

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

## SPAGHETTI ALLE VONGOLE | 36

*Spaghetti pasta, cherry tomatoes, parsley, hint of chilli, garlic & clams*

## SPAGHETTI MUSSELS | 34

*Spaghetti pasta, parsley, chilli, garlic & mussels*

## SPAGHETTI OR PENNE BOLOGNESE | 32

*Spaghetti pasta served with our Beef ragu Bolognese*

## SPAGHETTI AGLIO, OLIO E PEPERONCINO | 29

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

## PENNE ARRABBIATA | 29

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

## PESTO PENNE | 32

*Penne pasta, our signature home made pesto (basil, pine nuts. parmesan, garlic, pecorino cheese) (V)*

## PRAWN LINGUINE | 37

*Linguine pasta with Prawns, garlic, cherry tomatoes, parsley with or without chilli*

## LINGUINE ALLA BOSCAIOLA | 35

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

## LINGUINE MARINARA | 39

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

## RAVIOLI MUSHROOMS IN TRUFFLE CREAMY SAUCE | 39

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

## RISOTTO SEAFOOD | 39

*Rice in a Napoletana sauce sauteed with: squid, mussels ,prawns, fish filet, clams (hint of chilli)*



# gnocchi pasta

## GNOCCHI QUATTRO FORMAGGI | 36

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

## GNOCCHI SORRENTINA | 36

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

## GNOCCHI WITH PRAWNS | 38

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

## GNOCCHI WITH TRUFFLE | 39

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

Pasta dishes can be made with your choice of pasta:  
Spaghetti, Penne, Linguine  
PREMIUM OPTIONS WILL INCUR AN ADDITIONAL CHARGE:  
GNOCCHI ADD | 3  
RAVIOLI ADD | 5  
GLUTEN FREE ADD | 5

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

## mains

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### POLPETTE DELLA NONNA (NONNAS MEATBALLS) | 36

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

### IMPEPATA DI COZZE (MUSSELS) | 32

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

### GAMBERI AL GUAZZETTO (GARLIC PRAWNS) | 38

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

### VEAL MARSALA SCALOPPINE | 45

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

### VEAL TENDERLOIN FILLET - SURF AND TURF | 48

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

### CHICKEN SCALOPPINE WITH MUSHROOMS | 41

*Thinly sliced cuts chicken tenderloin in a creamy Mushroom Sauce, served with mix veggie.*

### VEAL SCALOPPINE WITH MUSHROOMS | 46

*Thinly sliced cuts veal tenderloin fillet in a creamy Mushroom Sauce, served with mix veggie.*

## kids choice

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Your choice of Kid's Serve (ONLY FOR KIDS 11 years and under )

### NUGGETS & CHIPS | 18

### LASAGNA, SPAGHETTI NAPOLETANA/ 18

### SPAGHETTI BOLOGNESE, SPAGHETTI & MEATBALLS | 18

### MICKY MOUSE PIZZA (Tomato base and mozzarella cheese) (V) | 18

### PLAIN PASTA WITH PARMESAN AND BUTTER | 15

### UPGRADE TO A MEAL | ADD 2

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

## EXTRAS

### Extra sauce (Napoletana or Bolognese) | 6

### Chilli sauce | 2

### Mushrooms sauce | 5

### Extra Bread | 3

### Corkage per person | 3

### Extra Meatballs each | 5

# dessert

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## NUTELLA CALZONE | 29

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

## TIRAMISU | 18

*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

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

## SICILIAN CANNOLI 6 PIECES | 30

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

## FERRERO ROCHER GELATO CUP | 19

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

## AFFOGATO | 19

*Italian espresso poured over vanilla gelato, topped with whipped cream add frangelico + 10*

## PANNACOTTA | 16

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

## LEMON SORBETTO | 16

*3 Scoops of lemon sorbetto  
add Cointreau + 10*

# gelato

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1 SCOOP | 8    2 SCOOPS | 12.    3 SCOOPS | 16

**FLAVOURS: vanilla - chocolate - lemon sorbetto -**

*add Whipped Cream + 2*

# coffee

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Espresso Italiano | 4

Double Espresso | 4.5

Long Black | 4.5

Piccolo | 4.5

Cappuccino | 6.5

Flat White | 6.5

Macchiato | 4.5

Chai Latte | 6.5

Mocha | 8.5

Latte | 6.5

Hot Chocolate | 8.5

Hot Chocolate w/cream | 10

Iced Coffee w/ gelato | 14

Iced Coffee w/ gelato w/cream | 17

Selection House Tea | 6.5

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

\*Almond Milk & Lactose Free Milk, Decaf | +0.50

## soft drinks

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San Pellegrino Sparkling Water 750ML | 8

Water Still 600ml | 5

Coca Cola, Coca Cola No sugar, Fanta, Sprite | CAN 6 | BOTTLE 1.25 | 9

San Pellegrino Limonata, Chinotto | 8

Apple, Orange, Pineapple Juice | 8

Ginger Beer | 7

## mocktail (non alcoholic drinks)

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LEMON LIME & BITTER | 8 *Angostura, lemonade, lemon juice, ice, lemon slice*

KISS ON THE LIPS | 13 *Fresh fruits juices, sprite, strawberry-sauce, ice*

MOJO MOJO (Virgin Mojito) | 13 *Mint leaves, lime, granulated brown sugar, club soda, ice*

PINK MOJO MOJO | 15 *Dragon fruit, mint leaves, lime, granulated brown sugar, club soda, ice*

VIRGIN COLADA | 13 *Coconut cream, pineapple juice, ice*

SICILY | 13 *Grapefruit juice, lime juice, Sprite*

GREAT NORTHERN ZERO BEER | 7 *0.0% non alcohol beer*

## beers

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Corona, Peroni | 10

Flamin Galah Brewing & Co XPA | 12

Jervis Bay Brewing & Co - PALE ALE / PILSNER | 12

## after dinner

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Grappa Reserve Barolo | 16

Amaro del Capo | 10

Amaro Montenegro | 10

Limoncello | 10

Sambuca | 10

Frangelico | 10

Baileys on ice | 13

Jack Daniels on the rocks | 13

## premium

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Hendric's Gin | 16

Maker's Mark Bourbon | 16

Havana Club Rum | 17

Glenfiddich Scotch Whisky | 17

Herradura Tequila | 19

# cocktails classic

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APEROL SPRITZ | 18    *Aperol, Prosecco, Soda, orange slice, ice*

LIMONCELLO SPRITZ | 18    *Lemon juice, Glamti', Limoncello , Soda water*

HUGO SPRITZ | 18    *Mint leaves, Elderflower syrup, Prosecco, Soda Water*

MIMOSA | 16    *Orange Juice, Prosecco*

NEGRONI SBAGLIATO | 20    *Campari, Sweet red Vermouth, Prosecco*

NEGRONI | 20    *Campari, Red Vermouth, Gin, orange slices, ice*

AMARETTO SOUR | 18    *Amaretto Disaronno, Sweet & Sour Mix, Angostura*

PINK MOJITO | 22    *Dragon fruit, mint leaves, lime, granulated brown sugar, White Rum*

MOJITO | 20    *Mint leaves, lime, granulated brown sugar, White Rum*

MARGARITA | 20    *Tequila, lime juice, Cointreau with pinch of salt, ice*

SPICY MARGARITA | 21    *Tequila, lime juice, Cointreau with pinch of salt, ice, chilli flakes*

STRAWBERRY CAIPIROSKA | 20    *Vodka, ice, strawberry, lime, sprite*

PINA COLADA | 20    *Pineapple juice, White Rum, coconut cream, ice*

MOSCOW MULE | 20    *Vodka, ginger beer, splash of lemon juice*

TEQUILA SUNRISE | 18    *Tequila, orange juice, grenadine*

MANGO or STRAWBERRY DAIQUIRI | 20    *White Rum, mango or strawberry, sugar syrup, lime juice*

DIRTY MARTINI DRY | 20    *Gin, Dry Martini Vermouth, green olive garnish, olive brine*

MARTINI DRY | 20    *Gin, dry Martini Vermouth, green olive garnish*

ESPRESSO MARTINI | 20    *Vodka ,espresso coffee, Kahlua, coffee beans*

LONG ISLAND | 22    *Gin, Vodka, White Rum, Cointreau, coke , lemon slices*

## mixers

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SCREWDRIVER | 15    *Vodka, orange juice*

VODKA/GIN- SODA/TONIC | 15    *Vodka or Gin, soda water, lemon slice, ice*

SCOTCH / WHISKY / BOURBON & COKE | 15    *Jack Daniel / Bourbon / Scotch and coke on ice*

## signature cocktail

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TIRAMISU COCKTAIL | 23    *Coffee, Frangelico, kahlua, Baileys*

CHERRY SMASH | 22    *Cherries, Sugar Syrup, Angostura, Whiskey*

O' SOLE MIO | 23    *Passion Fruit, basil leaves, Gin, Lime Juice*

FAIRY LOVE | 23    *Raspberry Liqueur, Gin, Sweet & Sour Mix*

WATERMELON SOUR | 23    *Watermelon Juice, Vodka, Sweet & Sour Mix*

PEACH SMOKY | 21    *Tequila, Peach liqueur, Lime Juice, Sugar Syrup*



# white wine

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PINOT GRIGIO 2023 Cesari delle Venezie DOC, Veneto - ITA | G 12 | B 48

*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.*

★ SAUVIGNON BLANC 2023 Marlborough - NZ - Peter Eva's Signature | G 12 | B 48

*Crisp white with vibrant citrus, tropical fruit, and fresh herb notes.  
Pairs well with seafood, goat cheese, and light pasta dishes.*

CHARDONNAY 2023 Lama di Pietra Puglia-ITA | G 15 | B 65

*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*

# red wine

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PINOT NERO 2023 Cembra DOC, Trentino - ITA | G 13 | B 52

*A delicate aroma evoking forest fruits and cherry.  
Food pairing: soft meat, vegetarian dishes, pizza, or appetizers.*

MONTEPULCIANO D'ABRUZZO 2021 Masciarelli DOC Abruzzo - ITA | G 14 | B 58

*Deep ruby red. red fruit, cherry, currant, violet with tobacco hints. earthy, intense, and big.  
Food pairing: meat, pizza, bolognese, gnocchi, pasta.*

CHIANTI CLASSICO 2021 Terre Natuzzi DOCG, Toscana - ITA | G 14 | B 58

*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.*

NERO D'AVOLA 2022 Cantine Cellaro "Lumà" DOC, Sicilia - ITA | G 14 | B 58

*Rich and generous wine, deep red in colour and character.  
Food pairing best with lasagna, meatballs, pizza, red meat.*

SHIRAZ 2022 McLaren Vale, South Australia - AU | G 13 | B 52

*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.*

SANGIOVESE 2021 Lungarotti Torgiano Rubesco, Umbria - ITA | G 14 | B 58

*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*

BARBERA d'ALBA 2021 Batasiolo Piemonte - ITA | G 14 | B 58

*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.*

★ CABERNET SAUVIGNON 2023 Barossa Valley AUS - Peter Eva Signature | G 13 | B 52

*A bold red with notes of blackcurrant, plum, and oak. Pairs well with grilled meats, slow-cooked lamb, and aged cheeses.*

G - glass | B - bottle

## rose wine

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ROSE D'ABRUZZO 2022 Gianni Masciarelli , Abruzzo - ITA | G 12 | B 48

*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.*

## sparkling wine

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PROSECCO Superiore Val d'Oca Extra Dry DOCG, Veneto - ITA | G 14 | B 58

*Light straw color with an elegant floral bouquet, dry harmony, and a refreshing finish; pairs with Caprese salad, seafood pasta, and desserts.*

MOSCATO Batasiolo d'Asti DOCG, Piemonte - ITA | G 12 | B 48

*Straw-yellow colour, clear and brilliant. Very intense and clean aromas of rose peach, white fruit, apricot, figs and orange flowers, Food pairing: dessert .*

PROSECCO ROSE' BRUT MILLESIMATO, Tenuta Sant'Anna - ITA | G 13 | B 52

*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.*

## premium wine

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PRIMITIVO 2019 Apollonio Manduria, Puglia - ITA | G 15 | B 60

*Structured and complex, with aromas of dried cherry, leather and spice.  
A noble red with a long, persistent finish.*

NEBBIOLO 2022 Bastiolo Nebbiolo Langhe, Piemonte - ITA | G 18 | B 72

*Elegant and gently tannic red with aromas of cherry, rose and earthy notes.  
Classic match for meat-based dishes.*

FALANGHINA 2023 Frattasi DOP, Napoli - ITA | G 14 | B 58

*Yellow colour with honey reflection. Long perfumes of pear blossoms with a long lasting finish  
Food Pairing: Seafood, prawns, clams, mussels.*

BAROLO 2020 Nebbiolo La Morra, Piemonte - ITA | B 125

*Structured and complex, with aromas of ripe fruit, flowers, and spices.  
A noble red with a long, persistent finish.*

AMARONE DELLA VALPOLICELLA 2019 Cesari Valpolicella, Veneto - ITA | B 132

*Full-bodied and velvety, with aromas of dried fruits, cocoa and sweet spices.  
A powerful red to savour slowly.*

BRUNELLO DI MONTALCINO 2019 Tenute del Cerro, Piemonte - ITA | B 149

*Full-bodied, dry red wine with intense aromas and flavours.  
Expect notes of red and black fruits, spice, and a subtle earthiness.*