



SNACKS

Signature Wood Fired Bread, 14

Mt. Zero Marinated Olives, 8 ^{GF, VG, V}

Bruschetta, 9 ^V

Tomato, Garlic, Shallot, Bocconcini, Basil

Oysters, ½ doz, 35 ^{GF, DF}

Mignonette, Lemon

Stracciatella, 18 ^{GF, V}

Woodroasted Peppers

Heirloom Tomatoes, 16 ^{GF, VG, V}

Aged Balsamic, Basil

Arancini (2), 12 ^V

Zucchini, Semi-dried Tomatoes, Black Olive Aioli

Halloumi, 19 ^{GF, V}

Plum Vinegar, Sesame, Leaves

White Bean Dip, 14 ^{GF, VG, V}

Smoked Almond, Piquillo Pepper

Calamari, 21 ^{GF}

Rice Crusted Calamari, Herb Aioli, Lemon

Burrata, 28 ^{GF, V}

Pine Nut, Broadbean Pesto

Fried Lasagne, 24

Wagyu Bolognese, White Sauce, Tomato Jam

PASTA

Pasta Alla Vodka, 30 ^{GFO}

Fresh Fettucini, Italian Chilli, White Anchovies, Grana Padano

Potato Gnocchi, 32 ^V

Summer Squash, Broadbean Leaf Verde, Pecorino, Mornay Sauce

Spaghetti Bolognese, 33 ^{GFO}

Grana Padano, Basil

FEED ME \$49PP*

*Min 2 Pax

*No alterations.

*All guests on table must partake.

*No Takeaway

Mt. Zero House Marinated Olives

Signature Wood Fired Bread

Arancini

Pizza of Choice

House Salad

CHARCUTERIE

San Daniele Prosciutto & Mozzarella, 28

Sopressa Salami & Bocconcini, 24

Mortadella & Pecorino, 22

Cured Meats, 38

House Selection with Pickles

Cheese, 16/28/38

– Maffra Cheddar ^{Gippsland}

– Udder Delights Triple Cream Brie ^{Adelaide Hills}

– Roquefort ^{Southern France}

Lavosh, Beetroot Relish

SIDES

Fries, 12 ^V

Aioli, Rosemary Salt

Roquette Salad, 12 ^V

Aged Balsamic, Grana Padano

House Salad, 12 ^V

Leaves, Pear, Walnuts, Mustard Dressing

DESSERT

Nutella Calzone, 24

Vanilla Ice Cream

Gelato/Sorbet by Piccolina, 6.5 ^{Scoop}

Pistacchio, Stracciatella, Flavour of the day

Tiramisu, 15

Affogato, 12*

Vanilla Ice Cream, Espresso, *Add Liqueur, 6

WOOD FIRED PIZZA

Margherita, 24 ^{GFO, V}

San Marzano Tomato, Fior di Latte, Parmesan, Basil, Evoo

LIPT Special, 29 ^{GFO}

San Marzano Tomato, Fior di Latte, Capsicum, Basil, Roasted Potato, Fresh Chilli, Onion, Wood-fired Chicken

Capricciosa, 27 ^{GFO}

San Marzano Tomato, Fior di Latte, Basil, Kalamata Olives, Smoked Ham, Mushroom, Artichokes

Ortolana, 29 ^{GFO, V}

San Marzano Tomato, Fior di Latte, Zucchini, Olives, Red Onion, Artichokes, Bocconcini, Basil

Quattro Formaggi, 27 ^{GFO, V}

Pizza in Bianco, Fior di Latte, Gorgonzola, Emmental & Parmesan

Salami, 27 ^{GFO}

San Marzano Tomato, Smoked Scamorza, Salami, Basil, Kalamata Olives

Truffle Mushroom, 29 ^{GFO, V}

Pizza in Bianco, Fior di Latte, Wild Mushroom, Truffle Vinaigrette, Herbs

Gamberi, 32 ^{GFO}

San Marzano Tomato, Fior di Latte, Garlic, Prawns, Capsicum, Nduja

Prosciutto, 29 ^{GFO}

San Marzano Tomato, Fior di Latte, San Daniele Prosciutto, Shaved Parmesan, Roquette, Evoo

Carnosa, 32 ^{GFO}

San Marzano Tomato, Fior di Latte, Salami, Pork Sausage, Smoked Ham, Basil

Mortadella, 32 ^{GFO}

San Marzano Tomato, Fior di Latte, Mortadella, Stracciatella, Pistachio

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Extras, 5

GFO - Gluten Free Option, Wood Fired Chicken, Vegan Cheese, Fior Di Latte, Smoked Ham, Salami, Smoked Scamorza, Anchovies, Bocconcini, Artichokes, Nduja Prawns, Prosciutto 7

V - Vegetarian / GF - Gluten Free / DF - Dairy Free / VG - Vegan / GFO - Gluten Free Option.

All cards incur 1.5% Surcharge. Public holidays incur 15% surcharge.

Cakeage Charge \$8pp.

We only split bills evenly among all guests.

@LIPT.BENTLEIGH

If you have any dietary requirements, please speak to our staff. Due to multiple suppliers & a small environment in which our food is prepared we cannot guarantee zero cross-contamination but we take every care in the preparation of allergen-free food.