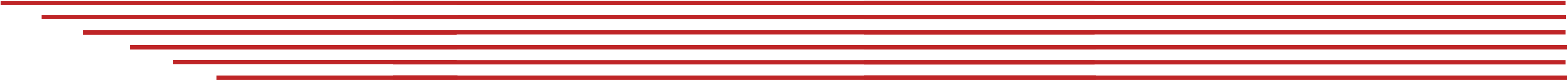


PRIZAZ



PIZZA

VINO Bianco



Little Italy \$28 🍷💖

House-made tomato sauce, mozzarella, Italian ham, spicy salami, sausage, onions, mushrooms

Pairs well with Cabernet Sauvignon IGT \$13 / glass



Bufalina \$24 🍷

House-made tomato sauce, mozzarella, fresh Mozzarella di Bufala, fresh basil

Pairs well with Pinot Grigio DOP \$13 / glass



Diavola \$24 💖

House-made tomato sauce, mozzarella, spicy Italian Spianata salami

Pairs well with Valpolicella Classico DOC \$17 / glass



Hawaiian \$24 💖

House-made tomato sauce, mozzarella, Italian ham, pineapple

Pairs well with Chardonnay Sestavia IGT \$13 / glass

Menu images are for illustration only and actual dishes may vary in appearance.
All prices are subject to 10% service charge and 9% GST.

Veneto

Soave Classico DOC

Giacco Montresor

Floral, crisp, and clean. Pair with light pastas and pizzas.

Glass / Bottle

\$60

Pinot Grigio DOP

Sacchetto Fili Asolo Superiore

Citrus, refreshing, elegant. Pair with light pastas and pizzas.

\$13 / \$55

Friuli Venezia Giulia

Sauvignon Blanc DOP

Sacchetto Fili Asolo Superiore

Citrus, vibrant, refreshing. Pair with seafood or vegetable pastas and pizzas.

\$13 / \$55

Piemonte

Gavi

Giacosa Fratelli

Floral, refreshing, vibrant. Pair with chicken or vegetable pastas and pizzas.

\$60

Umbria

Chardonnay Sestavia IGT

Sasso dei Lupi

Aromatic, smooth, long. Pair with chicken or creamy pastas and pizzas.

\$13 / \$55

Campania

Falanghina DOC

Casa D'Ambra - Ischia Island

Floral, vibrant, lingering. Pair with seafood or vegetable pastas and pizzas.

\$65

Puglia

Fiano Zin

di Manduria

Fruity, full-bodied, smooth. Pair with creamy vegetable pastas and pizzas.

\$65

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PRIZAR