

# penny squares

Welcome to Penny Squares. We're all about serving up authentic Italian dishes with those classic recipes and fresh, organic ingredients.  
Buon Appetito!

## Stuzzichini

**Nocellara olives (v)** 5

**Fresh garlic butter bread (v)** 6.5

**Roasted pumpkin & mozzarella arancini (v)** 9

**Rocket and aged parmesan salad (v)** 5.5  
with lemon dressing Add burrata 6

**Roasted winter vegetables (v)** 12  
with smoked balsamic dressing & ricotta salad

## Taglieri

**Meat Board** 18

Soppressata, parma ham, pistachio mortadella served with rosemary focaccia, Nocellara olives & smoked dried tomato

**Veggie Board (v)** 16

Taleggio, Mediterranean grilled vegetables, roasted pumpkin pesto served with toasted sourdough bread & traditional fennel seeds Taralli

## Pizza

**Margherita (v)** 14

San Marzano tomato, mozzarella fior di latte & fresh basil  
Add burrata 6

**Salsiccia & Friarielli** 16

San Marzano tomato, mozzarella fior di latte, Italian fennel sausage & broccoli rabe

**Parma & Porcini** 18

Mozzarella fior di latte, Parma ham, porcini mushroom & wild rocket

**Capricciosa** 17

Artichokes, anchovies, olives, San Marzano tomato, mozzarella fior di latte & oregano

**Salame Piccante** 17

Calabrian spicy cured salami, San Marzano tomato, mozzarella fior di latte

**Zucca & Gorgonzola** 16

Mozzarella fior di latte, roasted pumpkin cream gorgonzola cheese, rocket & pine nuts

**Our Penny Squares Sharing Pizza** 30  
(choose up to 3 of the pizza flavours on our menu)

## La Pasta

**Pappardelle** 22

Confit duck ragù, smoked butter emulsion

**Mezzi Rigatoni** 17

Cream roasted pumpkin & gorgonzola

**Creste di Gallo** 20

Tomato, seafood & parsley

## Dolce

**Homemade Tiramisu** 8  
To share for two 14

**Amarena Rum Baba** 8  
Vanilla Chantilly

You'll be pleased to know that most dishes on the menu can be made gluten-free!  
We strive to accommodate all dietary needs and restrictions, but please be aware that our kitchen handles gluten, dairy, nuts, and other allergens, so please speak to your server before placing your order.  
And just a heads up, a 12.5% service charge will be added to your bill.

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## Cocktails 15

**Sazerac**  
Frapin Cognac, Grand  
Marnier

**Vieux Carré**  
Hennessy Vs, Bullet,  
Bénédictine, vermouth

**Orange Spritz**  
Prosecco, Aperol, grapefruit  
juice, soda

**Negroni**  
Antica Formula, Campari,  
Tanqueray

**Sweet Manhattan**  
Bulleit Rye, sweet vermouth  
Maraschino

## Non-Alco 10

**Marine Spritz**  
Everleaf Marine, rosemary tonic

**Mushroom**  
Porcini cordial, coconut milk,  
vanilla and chocolate

## White

175ml Bottle

**Klein Kloof, Chenin Blanc**  
South Africa

9 35

**Mezzacrona, Pinot Grigio**  
Italy

13 45

**Vermentino Soprasole, Pala**  
Italy

50

**Fiddlehead, Sauvignon Blanc**  
New Zealand

15 54

**Tormaresca, Chardonnay**  
Italy

70

## Red

175ml Bottle

**Clubhouse Tempranillo**  
Spain

9 35

**Nina Merlot, Trentino**  
Italy

12 42

**Regaleali Rosso Nero D'Avola,**  
**Tasca, Italy**

47

**Tormaresca Nèprica Primitivo**  
Puglia, Italy

50

**Terrazas Malbec, Ucho Valley**  
**Mendoza 2019, Argentina**

52

## Rosé

175ml Bottle

**Terre Del Noce, Pinot Grigio**  
Italy

12 43

**Hermitage Carte Noir**  
Provence, France

17 65

## Sparkling Wine

125ml Bottle

**NW Serena Extra Dry**  
**Prosecco, Italy**

10 50

**Franciacorta Cuvée Prestige Ed.**  
**46, Ca' Del Bosco**  
Italy

140

## Beer

**Birra Moretti** 7  
**Peroni Nastro Azzurro** 7