

il pizzaiolo

food menu

antipasti (starters)

| | |
|---|--------------|
| bruschetta (v) - focaccia topped with fresh tomato, oregano, shaved parmesan, olive oil | \$12 |
| garlic focaccia (v) - fresh garlic, parsley, olive oil // add mozzarella +\$2 | \$8 |
| arancini - rice balls stuffed with pork and beef mince meat, mozzarella, peas, coated in breadcrumbs // 3 per serve | \$12 |
| eggplant polpette (v) - lightly crumbed eggplant and potato patties with garlic aioli // 4 per serve | \$12 |
| bread and olives (v) - homemade bread with mixed olives | \$6.5 |
| prosciutto and bufala platter - san daniele prosciutto with 100% buffalo mozzarella, green olives and homemade bread | \$24 |
| veggie platter (v) - selection of pickled vegetables with bocconcini mozzarella, dips and homemade bread | \$18 |
| salumi platter - selection of cured meats with boiled eggs, pickled vegetables and homemade bread | \$22 |

pizze rosse (pizzas with tomato base)

| | |
|--|-------------|
| americana - tomato base, buffalo mozzarella, hot salami, fresh chilli | \$24 |
| bambini (children's pizza) - tomato base, skinless frankfurt, mozzarella, fries | \$20 |
| bufalina (v) - tomato base, buffalo mozzarella, parmesan, basil | \$24 |
| capricciosa - tomato base, mozzarella, pancetta, mushrooms, olives, artichokes | \$22 |
| classico prosciutto - tomato base, mozzarella, rocket, san daniele prosciutto, shaved parmesan | \$23 |
| gambero rosso - tomato base, mozzarella, cooked prawns marinated in basil pesto, lemon infused oil | \$24 |
| giardino (v) - tomato base, mozzarella, mushrooms, red onions, roasted peppers, olives | \$21 |
| marinara (v) (no seafood) - tomato base, fresh garlic, oregano, olive oil | \$17 |
| margherita (v) - tomato base, fior di latte mozzarella, parmesan, basil, olive oil | \$20 |
| napoletana - tomato base, mozzarella, olives, anchovies, oregano | \$20 |
| ortolana (v) - tomato base, mozzarella, roasted peppers, eggplants, zucchini, oregano, garlic oil | \$22 |
| parmigiana (v) - tomato base, fior di latte mozzarella, eggplants, shaved parmesan, basil, oregano | \$22 |
| salamino - tomato base, mozzarella, hot salami, red onions, green marinated olives | \$24 |
| salsiccia - tomato base, mozzarella, spicy pork sausage, roasted peppers, potatoes | \$23 |
| soppressa - tomato base, mozzarella, mild salami, roasted peppers, olives | \$23 |
| spinach & ricotta calzone (v) - folded pizza filled with spinach and ricotta and topped with mozzarella, tomato sauce and basil | \$20 |
| tonno - tomato base, mozzarella, tuna, red onions, capers | \$21 |

pizze bianche (pizzas without tomato base)

| | |
|---|-------------|
| broccoli - broccoli puree, mozzarella, spicy pork sausage, garlic, pine nuts, shaved parmesan | \$22 |
| capri - mozzarella, mushrooms, pancetta, olives, potatoes | \$22 |
| diavola - mozzarella, parmesan spicy pork sausage, potatoes, roasted peppers, rocket, fresh chilli | \$23 |
| friarielli calzone - folded pizza filled with spicy pork sausages, mozzarella, neapolitan broccolini, olive oil | \$22 |
| funghi (v) - mozzarella, mushrooms, porcini mushrooms, gorgonzola cheese, black truffle oil, parsley | \$23 |
| gambero bianco - mozzarella, zucchini, cooked prawns marinated in basil pesto, cherry tomatoes, parsley, lemon infused oil | \$24 |
| margherita bianca (v) - fior di latte mozzarella, cherry tomatoes, basil oil, fresh basil, oregano | \$20 |
| patata (v) - mozzarella, parmesan, potatoes, red onions, rosemary | \$20 |
| prosciutto bianca - mozzarella, cherry tomatoes, basil oil, san daniele prosciutto, rocket, fresh buffalo mozzarella | \$24 |
| quattro formaggi (v) - mozzarella, parmesan, gorgonzola, pecorino | \$23 |
| smoked salmon - mozzarella, smoked salmon, cherry tomatoes, red onions, capers, rocket | \$23 |
| tonno bianca - mozzarella, tuna, cherry tomatoes, red onions, basil oil, rocket, green marinated olives | \$21 |
| zucca (v) - pumpkin puree, mozzarella, potatoes, red onions, rocket, parmesan // add pancetta + \$1 | \$21 |

// strictly no half / half pizza
// gluten free bases available +\$3

// vegan cheese available +\$3
// vegan cheese on margherita +\$5

insalate e contorni (salads and sides)

| | |
|---|--------------|
| caprese (v) - fresh tomato, fior di latte mozzarella, fresh basil, olive oil, sea salt | \$9 |
| contadina (v) - rocket, pumpkin, pine nuts, goat's cheese, balsamic vinegar, olive oil, sea salt | \$10 |
| di casa (v) - lettuce, fresh tomato, cucumber, red onions, sea salt, vinaigrette | \$8 |
| chips (v) - sides of garlic aioli and tomato ketchup | \$6.5 |
| fries (v) - sides of garlic aioli and tomato ketchup | \$6.5 |

dolci (desserts)

| | |
|---|-------------|
| strawberry & nutella calzone - folded pizza filled with fresh strawberries and nutella served with a scoop of ice cream | \$15 |
| bomboloni - italian doughnuts served with a side of belgian white chocolate // add nutella +\$3 | \$16 |
| homemade tiramisù | \$14 |
| homemade panna cotta - with raspberry coulis | \$9 |
| caffè shakerato (cocktail) - espresso coffee, baileys, kahlua and sugar syrup | \$11 |
| kid's ice cream (two scoops) - vanilla bean ice cream with chocolate topping / bubble gum rainbow ice cream | \$4 |
| affogato - scoop of vanilla bean ice cream topped with a shot of espresso coffee // add amaretto, baileys or frangelico +\$8 | \$6 |

caffè e tè (coffee and tea)

| | |
|--|------------|
| tea by project t: english breakfast, earl grey, gunpowder green, peppermint | \$4 |
| coffee by monte coffee | \$4 |
| hot chocolate | \$4 |
| add soy milk +\$0,5 | |

no split bills: you may split it evenly but we do not do itemised bills

due to the nature of meal preparation and possible contamination, menu items may contain traces of nuts, eggs, soy, seeds and other allergens