

TAKEAWAY MENU

PIZZA

ROSSE

TOMATO SUGO BASE

MARGHERITA (V) - San Marzano Tomatoes, Fior Di Latte, Buffalo Cheese, Grated Parmesan, Oregano, Basil, EVOO \$24.5

SUGO (VG) - San Marzano Tomatoes, Basil, Oregano, Fresh Garlic, EVOO \$20.5

NAPOLI 🍕 - San Marzano Tomatoes, Fior Di Latte, Oregano, Basil, Anchovies, Capers, House Made Chilli EVOO \$24.5

ESTATE (V) - San Marzano Tomatoes, Grated Parmesan, Medley Tomatoes, Rocket, Basil, Oregano, Stracciatella, Spring Onion Infused EVOO \$25.5

CAPRICCIOSA - San Marzano Tomatoes, Oregano, Basil, Fior Di Latte, Grated Parmesan, Leg Ham, Mushroom, Artichokes, Olives, EVOO \$26.5

PADRINO - San Marzano Tomatoes, Fior Di Latte, Soppressa, Mushrooms, Capsicum, Olives, Fried Onions, Basil, Oregano \$26.5

APPIA 🍕 - San Marzano Tomatoes, Fior Di Latte, Nduja, Capocollo, Olives, Oregano \$26.5

DIAVOLA 🍕 - San Marzano Tomatoes, Fior Di Latte, Soppressa, Nduja, Fried Onion, Olives, Basil \$28.5

PROSCIUTTO - San Marzano Tomatoes, Grated Parmesan, Fresh Prosciutto, Rocket, Stracciatella, Basil, Pepper, EVOO \$30.5

CARNIVORA - San Marzano Tomatoes, Fior Di Latte, Leg Ham, Soppressa Salami, Ground Beef, Guanciale, Roasted Onion, Basil, Oregano, Vincotto \$30.5

BIANCHE

WHITE BASE,
NO TOMATO SUGO

CHEESY GARLIC (V) - Confit Garlic, Fior Di Latte, Oregano, Rosemary, Grated Parmesan, Confit Garlic Oil \$22.5

COLOSSEO 🍕 - Fior Di Latte, Roasted Potatoes, Guanciale, Taleggio, Pecorino Romano, Pepper, House Made Chilli EVOO \$25.5

ROMA - Pecorino Cream Base, Fior Di Latte, Leg Ham, Guanciale, Oregano, EVOO \$25.5

CAPONATA (V/N) - Caponata (Eggplant, Zucchini, Roma Tomato, Capsicum and Onion stew mix), Pecorino Romano, Fior Di Latte, Basil, Rocket, Roasted Almond Flakes \$25.5

QUATTRO FORMAGGI (4 cheeses) (V) - Fior Di Latte, Pecorino, Gorgonzola, Taleggio, Oregano \$26.5

Option - add San Marzano Tomato Sugo

FUNGHI (V) - Mushroom Cream Base, Mushrooms, Fior Di Latte, Stracciatella, Confit Garlic, Parsley, Pepper, Truffle EVOO \$26.5

TRENTINO - Pecorino Cream Base, Fior Di Latte, Speck, Mascarpone, Fried Onion, Rosemary \$26.5

MORTADELLA (N) - Pecorino Cream Base, Mortadella, Stracciatella, Green Olive Tapenade, Pistachio Nuts \$28.5

PRIMAVERA (V) - Pecorino Cream Base, Fior Di Latte, Medley Tomatoes, Fresh Prosciutto, Rocket, Parmesan, EVOO \$29.5

AUSSIE

HAWAIIAN - San Marzano Tomatoes, Fior Di Latte, Leg Ham, Pineapple, Oregano \$23.5

LOADED PEPPERONI - San Marzano Tomatoes, Fior Di Latte, Pepperoni x3, Oregano \$24.5

CHEESEBURGER - San Marzano Tomatoes, Fior Di Latte, Ground Beef, Fried Onions, Cheddar Cheese Sauce, Pickles, Tomato Sauce and Mustard \$25.5

PESTO CHICK - Pesto Base, Fior Di Latte, Slow Cooked Chicken, Sun Dried Tomatoes, Green Olive Tapenade, Parmesan \$26.5

BBQ CHICKEN - San Marzano Tomatoes, Fior Di Latte, Slow Cooked Chicken, Roasted Potatoes, Red Onion, BBQ Sauce \$26.5

SUPREME - San Marzano Tomatoes, Fior Di Latte, Leg Ham, Mushroom, Pepperoni, Slow Cooked Chicken, Red Onion, Olives, Pineapple, Bacon \$29.5

MEAT LOVER - San Marzano Tomatoes, Fior Di Latte, Slow Cooked Chicken, Ground Beef, Leg Ham, Bacon, Pepperoni, Deep Fried Onion \$29.5

Sorry No Half Half Pizzas.
All Pizzas Available With Freshly Made Gluten Free Base add \$5

DRINKS

ITALIAN SOFT DRINKS - Chinotto, Aranciata, Limonata, Gazzosa (Citrus) \$6.9

SOFT DRINKS - Coca Cola, Diet Coke, Coke No Sugar, Sprite \$5.5
Ginger Beer \$6.9

Capri Mineral Water - 500ml
Still or Sparkling \$6.5

PTO FOR PASTAS, MAINS AND DESSERTS

10% DISCOUNT FOR ALL WALK-IN OR PHONE TAKEAWAY ORDERS.
CALL 6180 9181. TAKEAWAY ORDERS AND PICKUP
AT THE PIZZA KITCHEN ONLY.

TAKEAWAY MENU

SHARES

OLIVES (V/GF/ VG) - Warm
Mixed Olives, Garlic, Chilli \$9.5

GARLIC BREAD (V) - Garlic Butter,
Parsley, Oregano, Rosemary, Sea
Salt \$12.5

ARANCINI (V/GF) - Fried
Mushroom and Taleggio Rice Balls,
Truffle Aioli \$18.5

MEATBALLS (GF) - Pork and
Veal Meatballs, Tomato Sugo,
Parmigiano Reggiano \$18.5

PROSCIUTTO PLATE (GF) - Freshly
Sliced Prosciutto, EVOO \$19.5

CARPACCIO (GF) - Thinly Sliced
Beef, Truffle Aioli, Fried Capers,
Rocket, Parmigiano Reggiano \$22.5

CALAMARI - Fried Calamari,
Rocket, Balsamic, Tartare \$26.5

GAMBERI/GARLIC PRAWNS
(GF) - Black Tiger Prawns, Garlic,
Chilli, Butter, White Wine, EVOO,
Parsley \$26.5

ROCKET SALAD (V/N) -
Rocket, Pear, Roasted Hazelnuts,
Parmigiano Reggiano, Balsamic
Dressing \$16.5

VERDURE (GF/N) - Sautéed
Broccolini, Zucchini, Kale, Peas,
Garlic, Almond Flakes, EVOO
\$16.5

TRUFFLE FRIES (V/GF) - French
Fries, Truffle Oil, Truffle Salt,
Parsley, Grated Grana Padano \$17.5

PLAIN FRIES (V/GF/VG/DF) -
French Fries, Sea Salt \$14.5

PASTA

SPAGHETTI MARINARA ROSSO
- Mixed Seafood of Fish, Prawns,
Calamari, Mussels, Tomato Sugo,
Garlic, Chilli, Herbs \$39.5

SPAGHETTI MARINARA BIANCO
- Mixed Seafood of Fish, Prawns,
Calamari, Mussels, White Wine,
Garlic, Chilli \$39.5

RIGATONI BOLOGNESE - Fresh
Pasta, Beef and Pork Bolognese,
Tomato Sugo, Parmigiano Reggiano,
Parsley \$28.5

TRUFFLE GNOCCHI** - Fresh
Potato Gnocchi, Mushrooms,
Prosciutto, Parmesan and Truffle
Sauce, Fried Sage \$32.5

** Vegetarian Option Available

VEGO GNOCCHI (V) - Fresh
Potato Gnocchi, Mozzarella,
Spinach, Green Olives, Capers,
Oregano, Tomato Sugo, Parmigiano
Reggiano, Basil \$28.5

TAGLIATELLE POLPETTE - Pork
and Veal Meatballs, Tomato Sugo,
Stracciatella, Parmigiano Reggiano,
Herbs \$31.5

SPAGHETTI BIANCO** - Italian
Bacon, Mixed Mushrooms, White
Wine, Garlic, Cream, Herbs,
Parmigiano Reggiano \$28.5

**Vegetarian Option Available.
Swap Italian Bacon for Spinach

All Pasta Dishes are Available
with Fresh Gluten Free Casarecce
(short, twisted) Pasta add \$5.5

MAINS

PARMIGIANA - Crumbed Free
Range Chicken Breast, Tomato
Sugo, Mozzarella, Parmesan, Basil,
Spaghetti Napoli \$38.5

POLLO - Crumbed Free Range
Chicken Breast, French Fries,
Lemon \$34.5

DESSERTS

CLASSIC TIRAMISU - Savoiardi
Biscuits, Liqueur, Espresso,
Mascarpone \$16.5

10% DISCOUNT FOR ALL WALK-IN OR PHONE TAKEAWAY ORDERS.
CALL 6180 9181. TAKEAWAY ORDERS AND PICKUP
AT THE PIZZA KITCHEN ONLY.

ONLINE BOOKINGS AVAILABLE
CARD FACILITIES:

WE ACCEPT EFTPOS, VISA,
MASTERCARD AND AMERICAN
EXPRESS.

SORRY NO ITEMISED
SPLIT BILLING

KITCHEN OPENING HOURS
DINNER SUN - THU: 5PM -
8.30PM
FRI & SAT: 5PM - 9:30PM
LUNCH FRI - SUN: 12PM - 2.30PM

(GF) = GLUTEN FREE
(V) = VEGETARIAN
(N) = CONTAINS NUTS
(VG) = VEGAN
(DF) = DAIRY FREE

GLUTEN FREE DISCLAIMER -
ALTHOUGH CONSIDERABLE
EFFORTS HAVE BEEN
UNDERTAKEN TO PROVIDE
GLUTEN FREE OPTIONS FOR
OUR CUSTOMERS,
WE CANNOT GUARANTEE ANY
OF OUR PRODUCTS ARE FULLY
GLUTEN FREE. PLEASE ADVISE
IF YOU ARE COELIAC OR HAVE
ANY FOOD ALLERGIES