



MENU 2011

DINE IN TAKE OUT DELIVERY

Pasta

Any combination of your favourite pasta & a fresh sauce of your choice cooked to order

	Entrée	Main
101 SPAGHETTI	5.00	8.50
102 FETTUCCINI	5.20	8.90
103 PENNE	5.00	8.50
104 TORTELLINI	6.00	10.50
105 RAVIOLI BEEF	6.70	11.90
106 RAVIOLI SPINACH & RICOTTA	6.70	11.90
107 RAVIOLI PUMPKIN	6.70	11.90
108 GLUTEN FREE SPAGHETTI	6.20	10.90
109 GLUTEN FREE PENNE	6.20	10.90
Combined with any choice of freshly cooked sauce	+	+
traditional	Entrée	Main
200 AGLIO è OLIO Just a drizzle of Extra Virgin Olive Oil with a hint of fresh Garlic	3.10	4.70
201 NAPOLETANA Our own Tomato, Garlic, Oregano & Basil sauce with fresh Tomato & Onion	4.10	6.70
202 ARRABIATA Our Napoletana sauce with Bacon, Onion, freshly sliced Chillies & Olives	5.40	9.30
203 MARINARA Our Napoletana sauce with Mussels, Calamari, Shrimp & Baby Octopus	6.20	10.90
204 BOLOGNAISE Traditional ragu with lean ground Beef & fresh vegetables	5.10	8.70
205 ALFREDO Cream sauce with grated Parmesan	4.10	6.70
206 BOSCAIOLA Cream & Mushroom with Onion & Ham	5.10	8.70
207 CARBONARA Cream, Egg & grated Parmesan cheese with Onion & Bacon	5.60	9.70
208 PESTO Our own fresh Basil, roasted Pine Nuts, Parmesan cheese, Olive Oil & Garlic sauce	4.40	7.30

Co	mbined with any choice of freshly cooked sauce	+	+	
	chicken	Entrée	Main	
209	AL POLLO Cream & Mushroom sauce with roasted Capsicum & roasted Chicken breast fillet	6.20	10.90	
210	BASILICO Roasted Chicken breast fillet & Onions sautéed in fresh Pesto sauce	6.40	11.30	
	vegetarian	Entrée	Main	
211	FORMAGGIO Cream & Mushroom sauce with grated Parmesan	4.50	7.50	
212	SICILIANA Napoletana sauce with Semi-sundried Tomato, Olives & roasted Capsicum	5.40	9.30	
	seafood	Entrée	Main	
213	PESCATORE Napoletana sauce with Garlic, Onion, Tiger Prawns & freshly sliced Chillies	6.20	10.90	
214	AL AGRESTO Our own Verjuice, roasted Walnut & Almond sauce with Mussels, Calamari, Baby Octopus & Prawns	6.10	10.70	
	meat	Entrée	Main	
215	MATADORE Thinly sliced Tenderloin Lamb fillets sautéed in our own Pesto sauce	6.20	10.90	
216	CALABRESE Sliced Pepperoni, Onions, Olives & fresh Chillies in Napoletana sauce	5.40	9.30	
Pasta portions are all more than 250 grams when cooked. Entrée portions are generally half the size of main portions, with a little extra sauce to cook properly. We cook pasta to order only, together with your chosen sauce in the authentic way using only fresh ingredients & Australian Extra Virgin Olive Oil.				

Salads are made

All salads are made to order & customisable

All salads are made to order & customisable		
	Regular	Large
301 GARDEN	8.90	12.90
Mixed Lettuce, Cherry Tomato, Red Capsicum, Cucumber & Spanish Onion. Olive Oil & Balsamic dress	sing	
302 ITALIAN	9.90	14.40
Mixed Lettuce, Cherry Tomato, Red Capsicum, Cucumber, Spanish Onion & Mozzarella cheese. Olive Oil & Balsamic dressing		
303 GREEK	10.80	15.80
Mixed Lettuce, Cherry Tomato, Red Capsicum, Cucumber, Spanish Onion, Feta cheese & Olives. Olive Oil & Balsamic dressing		
304 ROCKET	9.90	14.50
Wild Rocket, Cherry Tomato & shaved Parmesan. Olive Oil & Balsamic dressing		
305 OLLA CAESAR	9.70	14.60
Lettuce, Sesame croutons, grilled Bacon & Onion with Anchovies, shaved Parmesan & Caesar dressing		
306 CHICKEN CAESAR	12.70	19.10
Roasted Chicken breast fillet on Lettuce, Sesame croutons, grilled Bacon & Onion with Anchovies, shaved Parmesan & Caesar dressing		

	Regular	Large
307 JAZZY LAMB	14.50	19.90
Sautéed tenderloin Lamb fillets on a bed of Lettuce with Spanish Onion, Red Capsicum, Cucumber, Semi-sundried Tomato & Sesame Seeds. Served with Mint Yoghurt sauce		
308 TUSCAN	12.00	17.30
Wild Rocket with Artichoke, grilled Zucchini, Bocconcini & Olives. Olive Oil & Balsamic dressing		
309 GRILLED HALOUMI	12.40	17.60
Grilled Haloumi cheese with Cherry Tomato, Cucumber, Spanish Onion, Red Capsicum & Olives, lightly drizzled with Australian Extra Virgin Olive Oil.		
310 PLOUGHMAN	12.50	17.80
Mixed Lettuce with Potato, Roma Tomato, Spanish Onion & Baby Asparagus topped with thin slices of rare Bresaola tenderloin beef. Seeded Mustard dressing on the side		

Our salads are all made-to-order only, not premade. We use fresh vegetables prepared daily & refrigerated until point of use. Our dressings are all made inhouse using Australian Extra Virgin Olive Oil only – no preservatives or additives.

Gourmet Pizza

In true thin crust style or thicker crust if preferred with Imported Buffalina Mozzarella cheese

Traditional Pizza

In true thin crust style or thicker crust if preferred with Imported Buffalina Mozzarella cheese

	ohiokon	Regular Large		auatralian favouritaa	Regular	Large
41	chicken	11"/28cm 13"/33cm		australian favourites	11"/28cm	13"/33cm
41	Roasted Chicken breast fillet, roasted Capsicum, Spanish Onion, Mushroom with sliced Avocado	18.70 25.30	1	MARGHERITA Imported Buffalina Mozzarella cheese & herbs	11.10	14.20
42	TANDOORI Roasted Chicken breast fillet in Tandoori sauce with	18.60 24.50	10	ROMA Sliced Roma Tomato & Herbs	11.70	15.10
	Spanish Onion, Red Capsicum, Cashews served with Mint Yoghurt on the side		11	HAWAIIAN Sliced Ham & Pineapple	13.60	17.90
43	POLLINO Roasted Chicken breast fillet on a Pesto base, with	19.10 26.20	12	AUSTRALIAN Sliced Ham & Scrambled Egg	14.10	18.20
44	Semi-sundried Tomato, Olives & Pine Nuts RAS EL HANOUT	19.30 26.20	13	NAPOLI Anchovy, Olives & Garlic	13.60	18.00
	Chicken breast fillet marinated in Moroccan spice, grilled Eggplant & Roma Tomato topped with Sesame Seeds & Wild Rocket		14	AMERICAN Hot Pepperoni & Mushroom	14.10	18.70
	meat	Regular Large 11"/28cm 13"/33cm	15	MEDITERRANEAN Artichoke, Spanish Onion, Feta & Olives with a touch of Rosemary	15.70	21.10
51	PARMA Sliced Prosciutto & Spanish Onion topped with Wild Rocket & shaved Parmesan	17.30 23.20	16	BBQ CHICKEN Roasted Chicken breast fillet, Mushroom & Spanish Onion	15.70	20.90
52	BOLOGNA Lean Beef Bolognaise with Roma Tomato, Jalapeños, Olives, topped with sliced Avocado	17.80 24.20	17	CAPRICE Sliced Ham, Mushroom, Red Capsicum & Anchovies	15.70	21.10
53	EL KARIM Mediterranean Lamb fillet & Spanish Onion topped with Wild Rocket, served with Mint Yoghurt	16.60 21.70	18	MEXICANA Pepperoni, Red Capsicum, Spanish Onion, Anchovies & sliced Chillies	16.80	22.70
55	BRESAOLA Rosemary Potato, Baby Asparagus & rare Bresaola Beef slices topped with mixed Lettuce & Seeded Mustard dressing	18.70 25.30	19	BBQ MEAT LOVERS Sliced Ham, Pepperoni, Cabanossi, Bacon & BBQ sauce	16.90	22.80
	vegetarian	Regular Large 11"/28cm 13"/33cm	20	FOUR SEASONS (in 1/4's) Sliced Ham & Pineapple, Cabanossi, Mushroom & Tiger Prawns	16.90	22.90
61	ROMANCINI Bocconcini slices with Roma Tomato & Olives topped with fresh Basil & Herbs	14.80 19.70	21	VEGETARIAN Spanish Onion, Roma Tomato, Mushroom, Pineapple, Red Capsicum, Baby Asparagus & Olives	16.90	22.90
62	ADRIATIC Feta , Spanish Onion & Roma Tomato, topped with Pine Nuts, sliced Avocado & Wild Rocket	17.40 23.80	22	MARINARA Mussels, Calamari, Baby Octopus, Shrimps & Fish on crushed Garlic with Red Capsicum & Spanish Onion	16.80	22.80
63	ANTIPASTO Grilled Eggplant, Roasted Capsicum, Artichoke, Semi-sundried Tomato & Olives	18.70 25.60	23	SUPREME Ham, Red Capsicum, Spanish Onion, Cabanossi, Pineapple, Mushroom, Olives & Anchovies	17.90	24.40
64	ZUCCHINI Grilled Zucchini, Rosemary Potato, Semi-sundried Tomato on a Seeded Mustard base topped with mixed Lettuce & Parmesan cheese	18.20 24.80	24	BRUCE'S SPECIAL Tiger Prawns & Pepperoni with Red Capsicum, Spanish Onion & Olives	18.20	24.80
	seafood	Regular Large 11"/28cm 13"/33cm		continental	Regular 11"/28cm	
72	AMALFI PRAWN Tiger Prawns marinated in Garlic sauce with Roma Tomato, Spanish Onion, roasted Capsicum & sliced red hot Chillies	18.40 24.90	25	QUATTRO FORMAGGIO Traditional soft cheese classic in quarters Bocconcini & Parmesan with Cherry Tomato, Feta & Haloumi with Olives on a Garlic sauce base, topped with Wild Rocket	16.20	21.80
74	CHERMOULA SEAFOOD Mussels, Calamari, Baby Octopus, Fish & Shrimp in Moroccan spice with roast Capsicum, grilled Eggplant topped with fresh Basil leaves	18.90 25.80	26	FLAMKUSCH From the Alsace region of France: Garlic sauce base with caramelised Bacon & Onion topped with Sesame Seeds and mixed Lettuce	15.60	21.00
75	AGRESTO SEAFOOD Mussels, Calamari, Baby Octopus, Fish & Shrimp on a home made Agresto sauce base with Spanish Onion, Cherry Tomato & Artichoke	19.20 26.30	27	HALOUMI Traditional taste of Cyprus: Garlic sauce base with grilled Haloumi slices, grilled Eggplant, Cherry Tomato & Olives topped	17.20	23.30
76	PERI PERI PRAWN Tiger Prawns marinated in Portuguese Peri Peri sauce with Spanish Onion, Chillies & Jalapeños served with Mint Yoghurt sauce on the side	19.00 24.90		with fresh Basil		

Gourmet & Traditional Pizzas are customisable.Price is automatically adjusted for removed or added ingredients as requested.

served with Mint Yoghurt sauce on the side

Prices: see Personalised Pizza panel

Half and Half Pizzas can be made to order CHARGE

Personalised Pizza

Create your very own pizza by adding special ingredients to the basic Margherita pizza

Hot Bread & Pita

Freshly baked with Olive Oil & traditional crushed Garlic sauce

	Regular 11"/28cm 1	Large 13"/33cm		
MARGHERITA Imported Buffalina Mozzarella cheese & herbs	11.10	14.20	30	GARLIC BAGU Baguette sub ba
PLUS: For EACH additional topping	+	+	31	GARLIC & HER Stone baked thir Garlic sauce & H
crusts			32	GARLIC & OLIV Stone baked thir Garlic sauce & O
GLUTEN FREE Crust (one size only)	4.00	NA	33	GARLIC & FET
THICKER crust available on request	1.00	1.00	33	Stone baked thir sauce & Feta che
sauces			34	PESTO & PARM Stone baked thin
Tomato sauce	1.00	1.50	25	Pesto & shaved F
BBQ sauce or Garlic sauce	0.50	0.80	35	GARLIC & SES Stone baked thir
Agresto sauce or Pesto sauce	1.00	1.50		sauce & Sesame
Peri Peri sauce or Seeded Mustard sauce	1.00	1.50	36	AGRESTO & All Stone baked Pita
Balsamic dressing or Mint Yoghurt sauce	1.50	1.50		& slivered Almor
Eggs Cheeses	1.00	1.00	37	PISSALADIERI Stone baked thir Olives and Span
	2.00	3.00	38	BRUSCHETTA
Imported Buffalina Mozzarella	2.00	3.00		Stone baked thir chopped Spanis
Parmesan or Feta Haloumi or Bocconcini	1.50	2.20	39	ALL DAY BREK
vegetables				2 Eggs, Bacon sti Roma Tomato se
Roma Tomatoes or Red Capsicum	0.60	0.90		Half and Half NO
Spanish Onions or Basil Leaves	0.60	0.90		
Pineapples or Jalapeños	0.60	0.90		
Mixed Lettuce Leaves or Wild Rocket	0.60	0.90		elato
Roasted Capsicum or Olives	1.00	1.50		
Mushrooms or sliced Potatoes	1.00	1.50	401	SINGLE SCOOF
Red Chillies or Baby Asparagus	1.50	2.20		DOUBLE SCOO
Cherry Tomato or sliced Avocados	1.50	2.20		GELATOSHAKI
Artichokes or Semi-sundried Tomatoes	2.00	3.00		AFFOGATO - V
Grilled Zucchini or grilled Eggplant Meat & Seafood	2.00	3.00		Strawberry, Mar bowel topped w
			406	TIRAMISU 2 scoops of Tiran
Anchovy or Cabanossi	1.00	1.50		bowl topped wit
Pepperoni or sliced Ham	2.00	3.00	407	BELGICA 2 scoops of Choo
Bacon or Bolognaise Beef ragu	3.00	4.50		in a Wafer bowe
Bresaola dry Beef or Prosciutto	3.50	5.00		
Chicken breast or Tiger Prawns	3.50	5.00		1000
Seafood Mix Mussels, Calamari, Baby Octopus, Shrimps & Fish fillets	4.00	6.00)62261
Lamb tenderloin strips Thinly sliced & marinated in red wine & 7 spices	4.00	6.00	501	APPLE NAPOL Apple slices in No
nuls			500	Walnuts, Cinnan
Sesame Seeds or Cashews	0.80	1.20	502	Mango slices inf
Almonds or Walnuts	0.80	1.20		topped with slive
			503	CARAMEL CHO

		Regular 11"/28cm	_
30	GARLIC BAGUETTE Baguette sub baked with Garlic Butter & Herbs	5.80	NA
31	GARLIC & HERB PITA Stone baked thin crust Pita topped with crushed Garlic sauce & Herbs	9.10	11.30
32	GARLIC & OLIVE PITA Stone baked thin crust Pita topped with crushed Garlic sauce & Olives	9.60	12.00
33	GARLIC & FETA PITA Stone baked thin crust Pita with crushed Garlic sauce & Feta cheese	10.10	12.70
34	PESTO & PARMESAN PITA Stone baked thin crust Pita with home made Pesto & shaved Parmesan cheese	10.50	13.20
35	GARLIC & SESAME PITA Stone baked thin crust Pita with crushed Garlic sauce & Sesame Seeds	9.90	12.50
36	AGRESTO & ALMOND PITA Stone baked Pita with home made Agresto sauce & slivered Almonds	9.80	12.20
37	PISSALADIERE (a Monaco treat) Stone baked thin crust Garlic Pita with Anchovies, Olives and Spanish Onion	11.20	14.40
38	BRUSCHETTA Stone baked thin crust Garlic Pita with freshly chopped Spanish Onion, Tomato & Basil	12.60	15.70
39	ALL DAY BREKKIE (fair dinkum) 2 Eggs, Bacon strips, Mushrooms, Onions & Roma Tomato served on a Garlic & Sesame Pita	16.50	21.30
	Half and Half NOT available in PITA menu	1	IA.

FLAVOURS: Chocolate, Vanilla, Cookies & Cream, Lemon, Mango, Strawberry, Coffee, Tiramisu, Hazelnut

SINGLE SCOOP - Wafer Cone or Cup	3.50
DOUBLE SCOOP - Wafer Cone or Cup	5.00
GELATOSHAKE – Any flavour with Milk	6.00
AFFOGATO – Vanilla Sorbet & Espresso	5.50
SUMMER FRUIT SORBET Strawberry, Mango & Lemon sorbet in a Wafer bowel topped with Malibu Rum	9.50
TIRAMISU 2 scoops of Tiramisu Gelato served in a Wafer bowl topped with Kahlua Liqueur	9.50
BELGICA 2 scoops of Chocolate & 1 scoop of Vanilla Gelato in a Wafer bowel topped with Chocolate sauce	8.50

PiZZO Freshly baked thin crust confection served with gelato

501	APPLE NAPOLEON	15.50
	Apple slices in Napoleon Brandy, topped with Walnuts, Cinnamon Sugar & a scoop of Gelato	
502	MALIBU MANGO	15.80
	Mango slices infused with Malibu Rum &Passionfruit, topped with slivered Almonds & a scoop of Gelato	
503	CARAMEL CHOCOLATE	15.00
	Melted Chocolate chips on a creamy Caramel sauce	

topped with Candy sprinkles & a scoop of Gelato

Half and Half Pizzas can be made to order

NO EXTRA CHARGE



Classical symbol of peace, friendship and hope.

It's also our symbol of purity. That's because we use no fat, no butter and no vegetable oil - just premium Australian pure Extra Virgin Olive Oil, and only the freshest ingredients.

We use Extra Virgin Olive Oil in our Pizza Dough and in our own Sauces and Salad Dressings prepared in-house.

We also use Olive Oil to sear the chopped onion in pasta dishes and it's brushed around the pizza pan before baking.

Our Olive Oil is very dear, but it's fresh, delicious and aromatic, and above all else – it's healthy!

We believe it makes a huge difference to your meal experience at Pizza Olla.

Please enjoy!



Home Delivery after 5.30pm Minimum order \$30



We are Licensed & welcome BYO (wine only) Corkage - \$2.50 per glass



Group bookings are accepted but sizes are limited Please phone and reserve well in advance



Cakeage \$1.50 per plate

Cammeray 9776 6552

Open 10am-10pm every dayShop 2, Stockland Cammeray,
450-476 Miller St Cammeray NSW 2062

roseville 9416 1811

Open 5pm-10pm every day 130 Pacific Highway, Roseville NSW 2069