#### KIDS MENU (under 12 years only)

A small serve of our Spaghetti Bolognese Baby size ham & cheese pizza Chicken nuggets & chips served with tomato ketchup

12 12

12

#### Member of the Australian Pizza Team



## Mezza Via Rules

Only the finest Italian "00" flour. Only Italian whole peeled tomatoes. Only Italian Fior Di Latte and Buffalo Mozzarella. All pizzas must be hand-stretched to order. (no rolling pins or dough rollers) No pizza will ever be pre-made. All pizza makers must be trained in Italian technique.

## Mezza Via Functions

Whether you want to arrange a group booking or a function for up to 100 guests, Mezza Via will create a memorable occasion for you!

#### We cater for:

**Birthday Celebrations** Farewells Christenings Anniversaries

Confirmations **Holy Communions Christmas Parties Corporate Lunches** 

# Mezza Via pizzenia e cucina

PLEASE ADVISE STAFF IF YOU HAVE ANY FOOD ALLERGIES **OR DIETARY REQUIREMENTS** 

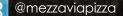
\* GLUTEN FREE AVAILABLE - \$4 EXTRA \* VARIATIONS TO MENU ITEMS MAY INCUR AN ADDITIONAL CHARGE \* MENU ITEMS & PRICES MAY CHANGE WITHOUT NOTICE \* TAKE AWAY AND DELIVERY PRICES ONLY \* NO HALF & HALF PIZZAS \* MINIMUM CHARGE FOR DINE IN IS \$15 PER PERSON **\* NO SPLIT BILLS** 

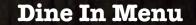
Member of the Australian Pizza Team











### Antipasti - Starters

Garlic Foccacia	6
Freshly baked foccacia with home made garlic butter	
Italian Bread	8
Toasted Italian bread served with Extra virgin olive oil and caramelised balsamic vinegar	
Olive Plate	10
Whole Calabrese olives served with Extra virgin olive oil & Sardinian Pane Carasau	
Bruschetta Bread	12
Diced tomato with basil & red onion dressed with Extra virgin olive oil	
Calamari Fritti	18
Traditional fried calamari served with garlic aioli served on a bed of rocket	
Garlic King Prawns	19
King prawns in a traditional oil hot pot with garlic and fresh parsley	
served with toasted Italian bread	
Napoletana King Prawns	19
King prawns in a traditional napoletana sauce hot pot with Extra virgin olive oil,	
garlic & fresh parsley served with toasted Italian bread (chilli optional)	
Antipasto	22
Assorted Italian cheese, olives, salami, prosciutto served with toasted Italian bread	
Prosciutto di Parma	22
Slices of prosciutto di Parma served with grissini & Grana Padano	
Carpaccio di Manzo	22
Thinly sliced raw beef marinated in lemon juice & Extra virgin olive oil served	

## Primi - Pasta e Risotto

Lasagna	17
Bolognese, bechamel & mozzarella cheese layered between sheets of pasta	
Penne Napoletana	17
Home made traditional tomato & herb sauce	
Spaghetti Bolognese	19
Traditional beef and pork ragu	
Gnocchi Pesto	19
Creamy home made basil pesto with Grana Padano	
Fettuccine Boscaiola	19
Bacon, onion, mushroom & parsley in a cream sauce	
Spaghetti Amatriciana	19
Napoletana sauce with bacon, onion & chilli	
Penne Carbonara	19
Bacon, onion & egg with Grana Padano in a cream sauce	
Gnocchi Quattro Formaggi	19
Mozzarella, Grana Padano, Gorgonzola & Fior Di Latte with a touch of parsley,	
garlic & cream	
Penne Pesto e Pollo	21
The added flavour of chicken breast pieces with our creamy basil pesto sauce	
Spaghetti Marinara	22
Medley of seafood with garlic & chilli in a Napoletana sauce	
Fettuccine Gamberi	22
King prawns with garlic, chilli & white wine in a Napoletana & cream sauce	
Risotto con Funghi Porcini	24
Traditional Italian Risotto with Porcini mushrooms, parsley and Grana Padano	
Risotto Gamberoni	24
Traditional Italian Risotto with king prawns, white wine, garlic and parsley	

## Secondi - Mains Served with seasonal vegetables

Chicken breast topped with sautéed mushrooms, white wine, garlic & parsley in a

#### Pizza Al Metro

1 & 2 Metre Pizzas Now Available. Choose up to 3 styles per metre. See wait staff for details.

## Pizze Italiane - Rosse/Red Base

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Napoletana	20
Anchovy fillets, Ligurian olives, baby capers & oregano	
Capricciosa	21
Ligurian olives, artichokes, ham & mushroom	
Quattro Formaggi	21
Four cheeses including mozzarella, Grana Padano, Fior Di Latte & gorgonzola	
Margherita D.O.P. (Denominazione d'Origine Protetta)	24
Traditional Margherita with Italian buffalo mozzarella & fresh basil drizzled with Extra virgin olive oil	
' <b>Nduja</b> (pronounced: En-doo-ya)	24
Hot Calabrese 'Nduja salami, mushroom & rocket	
Salsiccia	24
Italian sausage with onion & marinated mushroom	
Caprese	24
Italian buffalo mozzarella, cherry tomatoes & fresh basil drizzled with Extra virgin olive oil <b>Funghi e Prosciutto</b>	24
Mushroom & Prosciutto di Parma drizzled with Extra virgin olive oil	27
Prosciutto	24
Prosciutto di Parma, shaved Grana Padano & rocket, drizzled with Extra virgin olive oil & caramelised balsamic vinegar	_
Michelangelo	24
Ligurian olives, salami, ham, fire roasted peppers, grilled eggplant, mushroom & chilli	
Calabrese	24
Ligurian olives, salami, cherry tomatoes, fire roasted peppers & chilli	
Da Vinci	24
Semi sun dried tomatoes, bacon, onion, sliced potato & rosemary, drizzled with garlic infus Extra virgin olive oil	sed
Mediterranean Vegetarian	24
Ligurian olives, semi sun dried tomatoes, artichokes, grilled eggplant, fire roasted peppers marinated mushroom	&

## Pizze Italiane - Bianche/White Base

Garlic Pizza	14
Garlic pizza base with mozzarella, rosemary & Grana Padano	
Bruschetta	22
Diced tomato with basil & spanish onion dressed with Extra virgin olive oil	
Bianca	24
Thinly sliced potato topped with rosemary, parmesan & garlic infused Extra virgin olive oil	
Tartufata	24
Italian buffalo mozzarella with mushroom & black truffle salsa, drizzled with Extra virgin ol	live
oil & shaved Grana Padano	
Bresaola	24
Dry cured bresaola beef with mozzarella, rocket, Grana Padano & Extra virgin olive oil	

## Altre Pizze - Other Pizzas

Margherita	20
ōmato & mozzarella	
Mushroom	20
Marinated mushroom with garlic & herbs	
Vegetarian	20
Dnion, capsicum, mushroom & pineapple	
Salami	20
Sliced mild salami & oregano	
Howaiian	20

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napoletana sauce

#### Pollo Parmigiana

Oven baked chicken breast with homemade napoletana sauce topped with mozzarella & italian herbs (eggplant optional)

#### **Pollo Cacciatore**

Chicken breast topped with grilled eggplant, fire roasted capsicum, olives, mushroom & onion in a napoletana sauce

#### Vitello Funghi Bian

Veal fillets topped with sautéed mushrooms, white wine, garlic & parsley in a parmesan & cream sauce

#### Vitello Marsala

Veal fillets in a marsala reduction with a hint of cream

#### Vitello Saltinbocca

Oven baked veal fillets with homemade napoletana sauce topped with Prosciutto di Parma & Fior di latte

#### Zuppa di Pe

Hot pot of fresh seasonal seafood in a light tomato stew served with toasted Italian bread

#### Fritto Misto di Mare

Deep fried salt & pepper calamari & king prawns

## Ham & pineapple Salami, onion, fire roasted peppers & chilli Ligurian olives, salami, ham, onion, capsicum & mushroom Prawns with oregano & garlic infused Extra virgin olive oil

# Salads | Sides

#### **Rucola Salad**

28

28

30

32

32

32

34

34

Rocket lettuce & shaved Grana Padano with Extra virgin olive oil & caramelised balsamic vinegar

Leafy greens, cherry tomatoes, cucumber, red onion & carrot with caramelised balsamic vinegar & Extra virgin olive oil Steak House Fries

#### Side Salad Seasonal Vegetables

21 26

20

15

15

9

6

6