



*Hand crafted Italian cooking  
by the Cannata family*

As pioneers of Wood Fired Pizza in Melbourne the Woodstock restaurants have become an icon with numerous awards and industry recognition. Their traditional Sicilian dishes and signature Roman style pizzas have been passed on to the owner Tony Cannata, from his family, since their migration to Australia dating back to the early 1920's.

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Sourcing the freshest of ingredients daily from Melbourne Markets, the Woodstock family have been creating recipes of freshness, simplicity and tradition in the restaurant industry for 25 years.  
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[www.woodstockpizza.com.au](http://www.woodstockpizza.com.au)

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**La Pizza é Vita**  
**Tony Cannata**  
**Australian Pizza Champion**



## Antipasti

**Nonno's Tasting Platter — 2 people: 43 \$ - 4 people: 74 \$**  
Selection of various Stuzzichini

**Salumi e Formaggi — 2 people: 34 \$ - 4 people: 56 \$**  
Choose any two Italian cured meats and two cheeses

Prosciutto di Parma — Parma Italy  
Culatello (Pork backside) — Parma Italy  
Wagyu Bresaola (Air-cured beef) — Lombardia Italy  
Salame Calabrese Piccante (Spicy Italian cured sausage) — Calabria Italy  
Pancetta (Salt cured pork belly) — Calabria Italy  
Speck (Air cured smoked ham) — Alto Adige Italy

Mozzarella di Bufala (Buffalo Milk) (Soft) — Napoli Italy  
Pecorino (Cow Milk) (Mild) — Sardegna Italy  
Taleggio (Cow Milk) (Soft) — Bergamo Italy  
Gorgonzola di Bufala D.O.P. (Buffalo Milk) (Soft) — Lombardi Italy  
Provolone (Cow Milk) (Mild) — Lombardia Italy  
Asiago (Cow Milk) (Mild) — Padova Italy

## Stuzzichini

### APPETISERS

**Olive Ascolane (6 Pieces) 13 \$**  
Crumbed Sicilian olives hand-filled with veal and Parmigiano

**Arancini (3 pieces) (V) 15 \$**  
Southern Italian rice balls

**Crocché di Patate (3 pieces) (V) 15 \$**  
Potato Croquettes filled with Provolone cheese

**Polpette della Nonna (5 pieces) 16 \$**  
My grandmother's traditional meatballs simmered in a Napoli sauce

**Patatine di polenta (V) 14 \$**  
Cornmeal flour chips

**Salsicce alla griglia (GF) (DF) 17 \$**  
Homemade pure pork sausages

**Calamari fritti (DF) 19 \$**  
Dusted calamari in semolina with lime and black pepper spices,  
served with aioli

**Parmigiana di melanzane (V) (GF) 18 \$**  
Layers of eggplant, Mozzarella, tomato sugo, fresh basil, oven baked  
and served in a terra cotta dish

**Bruschetta (1 piece) (V) (DF) 7.5 \$**  
Grilled homemade bread topped with vine ripened tomato,  
Spanish onion, fresh basil, sea salt flakes and drizzled with extra  
virgin olive oil

## Pizze

Our pizzas are naturally  
risen in a three-stage process  
over 60 hours, 100% handmade  
by Italians and cooked to perfection  
in the classic Roman tradition.



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**Focaccia Aglio e Sale (V) (DF) 16 \$**  
Focaccia with fresh garlic and sea salt flakes

**4 Formaggi (V) 23 \$**  
Pizza in bianco, Mozzarella, gorgonzola di Bufala D.O.P., Taleggio  
and Pecorino cheese

**Bella Lombardia 25 \$**  
Pizza in bianco, thinly sliced Wagyu bresaola, rocket, shaved  
Parmigiano, lemon juice and freshly cracked pepper

**Margherita (V) 19 \$**  
San Marzano tomatoes D.O.P., Mozzarella and basil

**Regina D.O.P. (V) 23 \$**  
San Marzano tomatoes D.O.P., Mozzarella di Bufala D.O.P., extra  
virgin olive oil D.O.P. and fresh basil

**Woodstock (V) 23 \$**  
San Marzano tomatoes D.O.P., Mozzarella, caramelised onion,  
potatoes, zucchini, grilled eggplant, oregano and Pecorino cheese

**San Daniele 25 \$**  
San Marzano tomatoes D.O.P., Mozzarella di Bufala D.O.P., thinly  
sliced prosciutto di Parma aged over 24 months

**Minchia 23 \$**  
San Marzano tomatoes D.O.P., Mozzarella, Italian style hot salami,  
roasted peppers and N'duja

**Gamberi Piccante 24 \$**  
San Marzano tomatoes D.O.P., Mozzarella, tiger prawns, cherry  
tomatoes, fresh chilli and fresh basil

**Capricciosa 23 \$**  
San Marzano tomatoes D.O.P., Mozzarella, smoked ham,  
mushrooms, Ligurian olives and artichokes

**Porcini (V) 25 \$**  
San Marzano tomatoes D.O.P., Mozzarella, Porcini mushrooms,  
shaved Parmigiano and drizzled with truffle oil

**Bunga Bunga 23 \$**  
San Marzano tomatoes D.O.P., Mozzarella, homemade sausage,  
Spanish onions, potatoes, rosemary and Pecorino cheese

**Parmigiana (V) 23 \$**  
San Marzano tomatoes D.O.P., Mozzarella, grilled eggplant, grated  
Pecorino and fresh basil

## Primi di pasta

**Gnocchi alla Sorrentina (V) 28 \$**  
Homemade potato gnocchi in a tomato sugo, Mozzarella and basil

**Spaghetti alla Carbonara 29 \$**  
Pasta with beaten egg yolk, pancetta, grated Pecorino cheese  
and cracked pepper

**Spaghettini alla Pescatora 33 \$**  
A selection of local seafood tossed in a tomato sugo, garlic and  
parsley, served wrapped in paper

**Rigatoni alla Calabrese 29 \$**  
Large tube pasta in a tomato sugo, with Ligurian olives, Italian style  
hot salame, spanish onion, garlic and fresh chili

\* Gluten free homemade pasta available (Additional charge - 5 \$)

## Secondi

**Cotoletta della Nonna 35 \$**  
Crumbed veal rib-eye served with rocket and Mozzarella di Bufala D.O.P.

## Contorni

**Patate (V) (DF) 9 \$**  
Hand cut potatoes with sea salt flakes

**Broccoli con Pecorino Romano (V) (GF) 11 \$**  
Sauteed broccoli with freshly grated Pecorino cheese

**Piselli e Pancetta (GF) 11 \$**  
Sauteed peas with pancetta and Spanish onions

## Insalate

**Poveri 11 \$**  
Iceberg lettuce dressed with a red wine vinegar,  
extra virgin olive oil and sea salt flakes

**Caprese 16 \$**  
Mozzarella di Bufala D.O.P., ripened tomatoes, fresh basil and  
extra virgin olive oil

**Rucola e Grana 15 \$**  
Rocket dressed with a red wine vinegar, extra virgin olive oil and  
shaved Grana Padano Parmigiano cheese

## Bimbi

### (KIDS MENU)

**Spaghetti or Gnocchi Pomodoro (V) 17 \$**

**Calamari and chips 18 \$**

**Margherita Pizza (20 cm) (V) 15 \$**

**Scoop of Ice Cream (Vanilla or Chocolate) 6.5 \$**