

# PIZZERIA

## ENTREE

Olives – Italian marinated olives served warm with fresh bread (v g*) .....	6.5
Antipasto – Cured meats, marinated olives, Persian fetta, hung yoghurt ball with mixed herbs, pickled cucumbers, marinated fire roasted peppers, shallots & artisan sourdough (g*) .....	19.5
Croquettes – Mushroom, potato, thyme & Swiss gruyere with roast garlic aioli (v) .....	9.0
Calamari fritti – Dressed with capers, olives & micro herbs on a roast garlic aioli (g*)	13.0   25.5
Polpette della nonna – Pork & veal meatballs with fresh young basil & parmesan.....	9.0
Melanzane alla Parmigiana – Eggplant with Napoli, basil, fior de latte & parmesan (v g*)...	10.0
Pizza aglio e olio – Garlic pizza to share with fresh herbs & mozzarella (v g*) .....	15.0

## PIZZA

Margherita – Tomato, fior di latte, oregano & Murray River pink salt (v g*) .....	15.5
Porco Carne – Tomato, mozzarella, pork & veal meatballs with goat's cheese .....	19.5
Treviso – Crushed oven dried tomato, Persian fetta, caramelised onion & basil (v g*) .....	19.0
Sante – Tomato, mozzarella, sopressa salami & roast garlic cloves (g*) .....	19.5
Ernesta – Tomato, mozzarella, fresh ham & mushrooms (g*) .....	17.5
Carciofi – Tomato, mozzarella, artichoke, crispy prosciutto, oregano & rocket (g*).....	19.9
Verdure – Tomato, mozzarella, roast pumpkin, peppers, red onion, pine nut & ricotta (v g*)	18.0
Angiolina – Tomato, mozzarella, hot salami, anchovies & olives (g*) .....	19.9
Veneto – Tomato, mozzarella, crispy pancetta, roast peppers & goats cheese (g*) .....	19.9
Formaggio – Fior di latte, fontina, mozzarella, pancetta & rocket (g*) .....	19.9
Della Mare – Tomato, mozzarella, chilli, garlic, prawns & fresh spinach (g*) .....	21.5
Marostica – Tomato, mozzarella, olives, sausage, pesto & vine ripe cherry tomatoes (g*)....	19.9
Salmon – Fior di latte, tomato, smoked salmon, capers, red onion, rocket & dill aioli (g*) .	21.5
Special – Please ask any of our wait staff for this week's pizza special	

# CUCINA

## MAINS

Insalata – Smoked chicken breast with cos, cashews, crispy prosciutto, parmesan & balsamic mayo (g) .....	21.5
Insalata – Poached veal, caper berries, apple, wild rocket & tuna sauce (g).....	23.0
Pasta – Chicken amatriciana sauce, penne pasta, diced chicken breast, garlic, chilli, pancetta, white wine and napoli (g*) .....	24.5
Pasta – Lamb ragù with pappardelle pasta & parmesan (g*) .....	25.0
Risotto – Prawns, peas, tomato and lemon zest (g).....	27.5
Pesce – Fresh fish of the day with seasonal sides (Please see wait staff) .....	29.5
Cotoletta – Crumbed veal with roast garlic, parsnip & potato mash & a rocket, parmesan salad .....	29.0
Bistecca – 300g scotch fillet steak with roasted rosemary potatoes, baby green beans & jus (g) .....	34.5

## SIDES

Patate fritte – Thick cut chips served with lime & chilli aioli (v g).....	5.0   10.0
Spinaci saltati – Sautéed spinach with fresh lemon (v g).....	8.0
Caprese – Fior di latte, tomato, basil, capers, chilli & extra virgin olive oil (v g) .....	8.0
Panzanella – Roast capsicum, cherry tomatoes, cucumber, red onion, vinaigrette and parsley (v) .....	7.0
Rucola – Rocket, radicchio, parmesan & balsamic vinaigrette (v g) .....	7.0

## DESSERT

Mini banana pizza with custard, praline & vanilla bean ice cream.....	9.5
Tazio's homemade Tiramisù.....	9.0
Honeycomb cheesecake topped with honeycomb & chocolate sauce (g).....	9.5
Pistachio nougat ice cream with confit vanilla orange & raspberry tuli (g*).....	10.0
Liqueur affogato (with liqueur of your choice – see menu for selection) (g) .....	15.0

v – vegetarian g – gluten free g\* – gluten free optional (gluten free pasta | pizza bases \$4 extra)  
All pizzas are 11" and sliced into 6. Alterations are welcome but please note surcharges apply. No half | half.