

PIZZANTICA

THE RESTAURANT

ENTRÉE

Pane di Casa (Bread Basket)	8
Bruschetta (Two Slices of Artisan Bread)	
Classica - Fresh Tomato, Garlic, Basil, Parmesan	10
Wild Mushroom – 3 Mushrooms, Truffle Oil and Parmesan	12
Formaggio e Salami – Cheese & Salami	12
Tagliere Misto (Antipasto Platter)	24
San Daniele Prosciutto, Salami, Provolone Cheese, Olives and Artisan Bread	
Insalata Caprese (VEG/GF)	12
Buffalo Mozzarella, Fresh Tomato, Basil and EVO Oil	
Calamari (GF)	13
Squid lightly fried and served on a bed of Rocket and Wasabi Aioli	
Arancini (4 pieces) (GF)	10
Pepata Di Cozze (Sautéed Fresh Mussels)	20
Steamed Mussels with Garlic, White Wine, Parsley and Pepper served with Artisan Bread	
Olive all' Ascolana (6pieces) (GF)	10
Crumb and feta stuffed green olives served with aioli	

PASTA *Gluten Free Available for an Additional \$6

Linguine allo Scoglio * (Seafood Pasta Marinara)	23
With Napoli sauce, mixed Seafood, Garlic, Fresh Chilli and Parsley	
Linguine all' Arancia *	21
With Prosciutto, Parmesan, Onion with a hint of Citrus & Mint	
Spaghetti *	18
With Bolognese sauce and Parmesan	
Pappardelle al Porcini Tartufati	21
With Porcini Mushrooms infused with White Truffle and Parmesan Napoli Sauce and Parmesan	
Homemade Gnocchi ai 4 Formaggi	20
With Four Cheeses Sauce – Ricotta, Provolone, Parmesan, Gorgonzola	
Seasonal Risotto (Check with the waiter)	

PIZZA ROSSA (WITH TOMATO BASE)

Marinara (VEG)	15
Pizza sauce, garlic, oregano and EVO oil	
Margherita (VEG)	18
Pizza sauce, mozzarella, basil and EVO oil	
Prosciutto	19
Pizza sauce, mozzarella and smoked ham	
Diavola	20
Pizza Sauce, mozzarella and spicy salami	
Crudo	23
Pizza sauce, mozzarella, rocket, San Daniele prosciutto and parmesan	
Napoletana	22
Pizza sauce, mozzarella, capers, anchovies and black olives	
Capricciosa	22
Pizza sauce, mozzarella, smoked ham, mushrooms, olives and artichokes	
Gamberi	23
Pizza sauce, mozzarella, prawns and chilli	
Hawaiian	21
Pizza sauce, mozzarella, ham and pineapple	
Meat Lovers	22
Pizza sauce, mozzarella, smoked ham and spicy salami	
Salsiccia e Cipolle	21
Pizza sauce, mozzarella, pork fennel sausage and Onion	
Kombi	22
Pizza sauce, mozzarella, nduja, portobello mushroom and smoked garlic EVO oil	
Parmigianna	21
Pizza sauce, mozzarella, eggplant, basil and parmesan	

PIZZA BIANCA (WHITE BASE)

Tartufo	22
EVO oil, mozzarella, truffled porcini mushrooms, smoked ham	
Quattro Formaggi	22
EVO oil, mozzarella, ricotta, gorgonzola and parmesan	
Alle Patate	22
EVO oil, mozzarella, potato, onion, cooked ham & Onion	

PIZZA EXTRA TOPPINGS

Black Olives \$2, Mushroom \$2, Parma Ham \$3, Fresh Chili \$1, Anchovies \$2, Gorgonzola \$2, Pineapple \$2, Mozzarella \$2. Gluten Free Bases Available \$6

Add Buffalo Mozzarella for \$4

MEAT

Scaloppine ai Funghi	24
Beef Escalope with Mushroom sauce and Roast Potato	

SIDES

Rucola e Pere (GF)	8
Rocket & Pear Salad with Shaved Parmesan	
Patatine Fritte (GF)	6
French Fries	
Patate Arrosto	6
Roast potato with rosemary, garlic and breadcrumb	

FOR KIDS

Kids Margherita Pizza	12
Kids Spaghetti Bolognese	12
Bowl of Fries	6
Kids Gelato – One Scoop	5

SPECIALS!

Please see the Specials Board for
The Specials of the Day!! Or Ask Your Waiter



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APERITIF'S

Aperol Spritz	11
Aperol, prosecco, soda water, orange slice	
Campari Spritz	12
Campari, prosecco, soda water, orange slice	
Negroni	12
Campari, sweet vermouth, gin, orange slice	
Negroni Sbagliato	12
Campari, sweet vermouth, prosecco, orange slice	
Americano	12
Campari, sweet vermouth, soda, a slice of orange	
Campari Tonic	10
Campari, Tonic Water, lemon slice	
Campari on Rocks	9
Campari and Ice and a slice of orange	
Espresso Martini	15
Vodka, Kahlua, Espresso, Syrup	
Godfather	12
Whiskey, Amaretto, orange skin	

DIGESTIVES & LIQUEURS

Grappa, Sambuca, Montenegro,
Amaretto, Frangelico, Kahlua,
Limoncello

SPIRITS

Whiskey , Jonny Red	9
Bourbon , Jack Daniels	
Rum , Bundaberg or Bacardi	
Vodka , Absolut	
Gin , Larios	

BEER

Stone & Wood - Pacific Ale (AUS)	8
Peroni (ITA)	7
Corona (MEX)	7
Peroni Leggera (ITA)	6
Wayfarer - Green Beacon (AUS)	8
Ichnusa (ITA)	7

TAP BEER

Menabrea (ITA)	8
Peroni (ITA)	8

CIDER

Apple Cider - 5 Seeds (AUS)	8
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FOR THE WINE CONNOISSEUR
SEE OUR PREMIUM WINES LIST

SOFT DRINKS

Coke, Coke Zero, Sprite	4
San Pellegrino Italian Soft Drinks (Aranciata, Aranciata Rossa, Chinotto, Limonata)	4
San Pellegrino 1L Sparkling Water	6
Acqua Panna 1L Still Water	6
Fruit Juice – Apple or Orange	4

SPARKLING WINE

Prosecco DOC , Santero, Piemonte	 9	 40
Sparkling 958 , Santero, Piemonte		30

WHITE

Bianco Vergine, DOC Alido, Toscana, ITA -2016	30
Vermentino DOC , Prendas, Sardegna, ITA - 2017	39
Sauvignon Blanc , Three Lions, WA, Australia - 2015	40
Bombino Bianco , Burdi, Pulgia, ITA - 2016	34

ROSÉ

Rosato , Dal Zotto, King Valley, VIC - 2017	30
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RED

Sangiovese Il Bastardo , Toscana, ITA -2017	30
Chianti DOCG Rufina , Toscana, ITA - 2017	38
Barbera DOC Reverdito , Piemonte, ITA - 2016	38
Sono Sangiovese , Romagna, ITA (Biological) - 2016	45
Shiraz Norfolk , South Australia -2017	35

DESSERT WINE

Recioto di Soave Monte Tondo , ITA	 10	 45
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HOUSE WINES

White , White Blend	6	17*
Red , Shiraz, South Australia	6	17*

*500ml Carafe

PLEASE NOTE: Drinks may be served in non-standard drink size glasses

PIZZANTICA - THE RESTAURANT
OUR PREMIUM WINES FOR THE
WINE CONNOISSEUR

SPARKLING

SPUMANTE - FERRARI.....\$60

TRENTO - ITA, 2016 VINTAGE - TRADITIONAL METHOD

Italy's 'Champagne' a deep straw yellow, a gentle but long bouquet, a note of ripe fruit, hazelnuts, floral aromas, accompanied by delicate scent of yeast derived from more than 2 years ageing in the bottle.

RED

PRIMITIVO - BURDI\$48

PUGLIA (IGT) - ITA, 2016

Made from organic certified grapes (Zinfandel). A deep ruby red, intensely flavoured, high in tannins and alcohol yet fruity and soft on the palate.

BAROLO - REVERDITO.....\$80

PIEMONTE (DOCG) - ITA, 2014

Nebbiolo is the quintessential Piemontese wine grape, to earn the name Barolo, the wines must undergo at least 38 months' aging prior to commercial release, of which 18 must be spent in barrel. As the tannins soften over time, the complexity shows through with hints of earth, truffles and dark chocolate.

MIDA - MONTEPULCIANO, CABERNET - ALLERI.....\$64

MARCHE (DOCG) - ITA, 2015

A biological wine made in small batches. A bold yet fruity wine with soft tannins. The Cabernet provides structure to this blend along with dark fruit flavours of blackcurrant plum and blackberries. A bold wine with deep pigmentation and lasting taste.

MALIA – MALVASIA NERA – BURDI.....\$62

PUGLIA (IGT) - ITA, 2015

A biological wine made from organically grown grapes. An intense ruby red with aromas of red fruits and herbs. Moderate tannins and well balanced on the pallet. A beautifully smooth, elegant fresh drinking wine – a must try.

PINOT NOIR – NANNY GOAT.....\$55

CENTRAL OTAGO, NEW ZEALAND, 2018

A wonderful clear and clean tasting new world Pinot. Fantastic aromas of red fruit – strawberry, raspberry and cherry. Medium tannins and body.

WHITE

CHARDONNAY – GIANT STEPS SEXTON VINEYARD.....\$69

YARRA VALLEY (VIC) – AUS, 2016

Brilliant pale straw colour with a glimmer of green around the edges and a watery hue. Scented aromatics of fleshy white peaches and nectarines meld into some biscuity dried honey and cashew characters followed by citrusy nougat and a faint whiff of spice. Long after taste of fleshy white peaches, nectarines, dried honey, nougat and subtle gun flint infusions.

ITALIAN WINE CLASSIFICATIONS

The geographic indicators or PDO's – *Protected Designation of Origin* in Italy are categorised into 3. PDO's specify a region, growing and winemaking techniques and grape varieties. In theory a wine with a PDO designation has a unique flavour that by law cannot be copied. The Italian PDO's are:

DOCG (most stringent)

DOC

IGT (less stringent)