



#### ANTIPASTI

**PANE DI CASA** \$8 Stone Baked Pane Bread, Garlic, Butter, Herbs **POTATO FOCACCIA** \$12 Potato, Mozzarella, Garlic, Herb, Chipotle Mayo. **ITALIAN BRUCHETTA** 

Stone baked Buttered bread, Tomato, Basil, Garlic, Onion, Balsamic Reduction. **MIXED OLIVES (GF)** \$10

House marinated warm olives, Olive oil, Garlic,

Rosemary, Spice, Lemon. **TRUFFLE FRIES (GF)** 

Potato fries, White truffle oil, Parmesan, parsley, black pepper, Aioli. **MEAT BALLS 5pcs** \$15

Local Beef & Pork meatballs in Napoli sauce with Shaved Grana Padano, Parsley and Stone baked bread.

**ARANCINNI 4 pcs** 

Italian rice, chicken breast, Cheese, Napoli sauce, Parmesan, Fresh Basil.

**CHICKEN WINGS** 5pcs / 10pcs / 15pcs \$8 / \$15 / \$22 **CHOOSE SAUCE** 

BBQ Sauce, Honey Mustard Sauce, Buffalo Sauce

## **CALZONE**

**LOCALI SPECIAL (NF)** \$21

Ricotta cheese, Marinated Chicken, onions, tomatoes, mushrooms, capsicum, Mozzarella served with creamy butter tomato sauce.

\$23 L' ORIGINALE (NF)

Ricotta Cheese, prosciutto, Mushroom, Basil and mozzarella served with Napoli sauce and Parmesan.

## **INSALATA**

\$13 **ITALIAN SALAD** Lettuce, Tomato, cucumber, Roasted capsicum,

onion, olives, parmesan cheese, Italian dressing.

**CAPRESE SALAD** \$17 Rocket Bed, Roma Tomato, Bocconcini, Basil

leaves, Balsamic reduction, Extra virgin olive oil, S&P.

**GREEK SALAD (GF,NF)** 

Lettuce, tomato, onion, cucumber, olives, extra virgin olive oil, Greek fetta, Homemade Vinaigrette.

#### **HOUSE-MADE** PIZZA VEGETARIANA 34 CM **GF BASE**

1. MARGHERITA **GF \$23** \$20

San Marzano Tomato, Fior Di Latte, extra virgin olive oil, Fresh Basil leaves

2. ROMA \$20 **GF \$23** 

Locali Special Sauce, Baby spinach, Mozzarella, Tomato, Onion, Marinated Paneer, Jalapeno, Peri Peri Drizzle.

#### 3. MEDITERRANEO

**GF \$23** 

San Marzano Tomato, Mozzarella, Kalamata olives, Mushrooms, Capsicum, Greek feta, Eggplant, Basil Leaves.

4. ZUCCA \$20 **GF \$23** 

San Marzano tomato, Pumpkin, Zucchini Ribbons, Feta cheese, Balsamic Onion, Mozzarella, roasted pine nuts, parmesan cheese, Parsley

5. TRUFFLED BIANCA Cream cheese, Mozzarella, Mushroom, Potato,

Artichokes, Truffle oil. **HOUSE-MADE PIZZA DI CARNE 34 CM** 

**GF BASE** 1. BAMBINO **GF \$24** \$21

San Marzano Tomato, Mozzarella, Ham, Fresh Pineapple.

2. PROSCIUTTO \$23 **GF \$25** 

San Marzano Tomato, Mozzarella, Olives, Prosciutto, Rocket, Grana Padano.

3. THE DIAVOLA **GF \$25** 

San Marzano tomato, Mozzarella, Hungarian Salami, Cracked Peppers, chili flakes.

4. CARNE BBQ **GF \$25** 

BBQ sauce, Chicken breast, mozzarella, Ham, Hungarian Salami, Bacon, Smokey BBQ drizzle.

5. CAPRICCIOSA

San Marzano Tomato, Mozzarella, Artichokes, Mushroom, Bacon, Capsicum, Olives, Oregano 6. SUPREMO GF \$24 °

San Marzano tomato, Slow cooked lamb, Mozzarella, Ham, Bacon, caramelized onion,

Roasted capsicum, Olives, fresh parsley.

San Marzano Tomato, Italian Meatballs, Cherry Tomato, onion, Ricotta, Mozzarella, Basil, Parmesan Cheese.

8. MARINARA

San Marzano tomato, Sun Dried Tomatoes, Garlic, Prawns, Calamari, Mozzarella, Extra virgin olive oil, Oregano

9. CHILLI PRAWNS **GF \$24** 

San Marzano Tomato, Cherry Tomato, Prawns, Roasted Capsicum, Olives, Cracked Peppers, Chili Flakes, Mozzarella, Basil.

10. BBQ POLLO

Smokey BBQ sauce, Caramelized Onion, Pulled Chicken breast, Mozzarella.

11. PESTO CHICKEN

San Marzano Tomato, Basil Pesto Chicken, Garlic, Confit Onion, Sun Blushed Tomatoes, Mozzarella, Toasted Pine Nuts, Parmesan Cheese.

12. AGNELLO INDIANO \$20 **GF \$23** 

San Marzano Tomato, Spiced Lamb Mince, Green peas, Ricotta, Mozzarella, Garlic Aioli, Rocket, Pine nuts.

13. TANDOORI CHICKEN \$20

San Marzano Tomato, Mozzarella, Spanish onion, Capsicum, Tandoori Chicken, cashew cream cheese, Fresh Parsley.

14. PORK BELLY **GF\$25** \$22

San Marzano Tomato, Pork Belly, Confit Garlic, Fior Di Latte, Balsamic Onion, Mozzarella,

Oregano, Rocket.

**15. PERI PERI CHICKEN GF \$23** \$20

San Marzano Tomato, Chicken Breast, Cherry Tomato, Onion, Spinach, Chili Flakes, Mozzarella, Peri Peri Aioli.

**GF \$23 16. BUTTER CHICKEN** \$20

Locali Special Sauce, Roasted Chicken, Cherry Tomato, Onion, Mushroom, Jalapeno, Fenugreek, Mozzarella, Mayo.

#### **PASTA**

Choose from our incredible sauces and Pasta to Build your own pasta heaven.

**Choose your Pasta EXTRA** 1.Spaghetti \$0 Extra Meat

2.Fettuccini Extra Seafood \$5 \$O 3. Gluten Free Penne \$3 Extra Vegetables \$3

4. Potato Gnocchi \$3

1. NAPOLETANA (GF, NF) \$17

Fresh Tomato, Garlic, Onion, Oregano, Olive oil, Basil, Pepper

2. PESTO GENOVESE (GF, NF)

\$20 Basil, Pine nuts, Garlic, Olive oil, Parmesan cheese

3. CARBONARA PROSCIUTTO (GF)

Olive oil, Bacon, Creamy Bacon Sauce, onion, Prosciutto, Parmesan cheese

4. MEAT BALLS (NF) \$20

Baked Local Beef & Pork meat balls, Onion,

Tomato, Garlic, Parmesan, Italian seasoning. 5. POLLO E FUNGI (GF, NF)

Chicken Breast, Creamy Bechamel sauce, Garlic, mushroom, baby spinach, Italian seasoning,

Parmesan 6. CREAMY CHIC N BACON ALFREDO (GF,NF) \$20

Bacon, Chicken Breast, Creamy Sauce, Spring Onion, Rocket, Parmesan Cheese.

7. PORK BELLY PINK PASTA (GF, NF) \$23 Slow cooked Pork Belly, Onion, Creamy Tomato

8. CHILI PRAWNS (GF, DF, NF) Tiger Prawns, Cherry tomato, Chili Flakes, Basil,

sauce, Broccoli, Fresh Basil, Parmesan cheese.

Lemon Juice, extra virgin olive oil.

9.MARINARA (GF, DF, NF)

Tomato sauce, Garlic, onion, Parsley, Prawns,

Calamari, white wine. 10. CHICKEN RISOTTO (DF,NF,GF) \$20

Arborio Rice, Chicken Breast, mushroom,

Pumpkin, Leek, Onion, Garlic.

# **DOLCE**

1. MANGO GELATO 2. LOCALI CANNOLI

\$7 \$10

\$25

**SPTD** 

\$23

House- Made Vegan chocolate and

strawberry filling, roasted peanut, roasted Pistachio.

3. CHURRO 2pcs / 4pcs / 6pcs \$7 / \$13 / \$19 Spanish churro fritters served with chocolate

dipping and strawberries. 4. NUTELLA N STRAWBERRY PIZZA

# (GF \$28) Cream Base, Nutella, strawberry, Peanuts

pizza served with house-made creamy sauce







# **ANTIPASTI**

**VEGAN PANE DI CASA** Stone baked bread, Plant based Butter, Garlic, Herbs.

**MIXED OLIVES (GF)** 

House marinated olives, Olive oil, Garlic, Rosemary, Spice, Lemon.

**VEGAN TRUFFLE FRIES** \$10

Potato fries, White truffle oil, Vegan Parmesan, Parsley, Black pepper, Vegan Aioli. **VEGAN ITALIAN BRUCHETTA** \$10

Stone baked Buttered bread, Tomato, Basil, Garlic, Onion, Balsamic reduction.

**VEGAN POTATO FOCACCIA** \$12

Garlic, Rosemary, Potato, Vegan Mozzarella, Vegan Chipotle Mayo.

**VEGAN ARANCINNI 4 pcs** 

Italian rice, Plant based protein, Vegan Cheese, Napoli sauce, Nut parmesan, Fresh Basil.

# PIZZA POCKET

**EASY CHEESY** \$15

Pita pockets stuffed with napoli sauce, cheese, cherry tomatoes, olives

**MEXI MIX** \$15

Pita pockets stuffed with napoli sauce, corn, capsicum, onion, baked beans, cashew cream sauce

### **CALZONE**

**LOCALI'S VEGAN SPECIAL** \$20

Cashew cream cheese, Plant based chicken, Mushroom, onion, Tomato, Jalapeno, vegan mozzarella.

**ORIGINAL VEGAN** 

Cashew cheese, Mushroom Meat, Tomato, Spinach, Olives, Vegan Mozz, Basil Leaves, Napoli sauce.

### **INSALATA**

\$14 **VEGAN ITALIAN SALAD** 

Lettuce, Tomato, Cucumber, Roasted Capsicum, Onion, vegan parmesan cheese, Italian Dressing

**VEGAN CAPRESE SALAD** \$15

Rocket bed, Cashew cream, Roma tomato, Firm Tofu, Basil, Balsamic reduction, Extra virgin olive oil, S&P

**BEANS SALAD (GF,NF, DF)** 

Beans, corn, onion, jalapeno, tomato, coriander, garlic, lemon

### **VEGAN GREEK SALAD**

\$8

Lettuce, Tomato, Onion, Cucumber, Olives, Red Peppers, Capsicum, Tofu, Homemade Vinaigrette. **HOUSE-MADE** 

VEGAN PIZZA 34 CM **GF BASE** 

1. VEGAN MARGHERITA \$22 GF \$25

San Marzano Tomato, Sliced Tomato, Vegan Mozzarella, Basil leaves.

2. VEGAN K.I.S.S. \$20 GF \$23

San Marzano Tomato, Cherry tomato, Confit garlic, Cashew cream cheese, Fresh Basil

3. VEGAN TRUFFLED BIANCA \$22 GF \$25

Vegan cream base, Vegan Mozzarella, Mushroom, Potato, Artichokes, Truffle oil.

4. VEGAN ZUCCA \$22 GF \$25

San Marzano Tomato, Roasted pumpkin, Zucchini Ribbons, Tofu, Balsamic Onion, Vegan Mozzarella, roasted pine nuts, Vegan parmesan cheese, Parsley.

**5. VEGAN BAMBINO** 

\$22 GF \$25

San Marzano Tomato, Vegan Mozzarella, Vegan Ham, Juicy Pineapple, Fresh Basil.

6. VEGAN GIARDINO \$22 GF \$25

San Marzano Tomato, Vegan Mozzarella, Sun Dried Tomato, Capsicum, Mushroom, Zucchini, Kalamata olives, Basil Leaves, Vegan Smokey Chipotle Mayo.

7. VEGAN CAPRICCIOSA \$22 GF \$25

San Marzano Tomato, Vegan Mozzarella, Vegan Ham, Mushroom Meat, Capsicum, Artichokes, Olives, Oregano.

8. VEGAN HIGHWAY \$22 GF \$25

San Marzano Tomato, Mushroom meat, Roasted Pepper, Juicy Pineapple, Jalapeno, Cashew cream cheese.

9. VEGAN BBQ CARNE \$22 GF \$25

BBQ sauce, Vegan Chicken, Vegan Mozzarella, vegan sausage, Mushroom, Juicy Pineapple, Fresh Parsley.

10. VEGAN SUPREMO \$22 GF \$25

San Marzano tomato, Shitake Mushroom Meat, Vegan Mozzarella, Vegan Ham, caramelized onion, Roasted capsicum, Olives, fresh parsley.

11. VEGAN TANDOORI POLLO \$22 GF \$25

San Marzano Tomato, Tandoori spice Marinated plant-based chicken, Vegan Mozzarella, Capsicum, Spanish onion, Cashew cream cheese, Mint.

#### 12. THE GREEK VEGANO \$22 GF \$25

San Marzano Tomato, Artichoke, Zucchini, Sundried tomato, Tofu, Pine nuts, Cashew cream cheese, Vegan Basil Pesto.

13. VEGAN BUTTER CHICKEN \$20 GF \$23

Locali's special sauce, Plant based chicken, Fenugreek, Vegan Mozzarella, Spanish Onion, Cherry Tomato, Jalapeno, Fresh Parsley, Vegan Mayonnaise.

14. VEGAN PERI PERI CHICKEN \$20 GF \$23

San Marzano Tomato, Chili Flakes, Vegan Chicken, Vegan Mozzarella, Cherry Tomato, Onion, Spinach, Vegan Peri Peri sauce.

PASTA / RISOTTO 650ml

Choose from our incredible sauces and pasta to Build your own pasta heaven.

1. VEGAN NAPOLITANA (GF, DF, NF) \$17

Fresh Tomato, Garlic, Onion, Sundried Tomato, Oregano, Olive Oil, Basil, Pepper.

2. VEGAN PESTO GENOVESE (GF, DF) Basil, Pine Nuts, Garlic, Extra Virgin Olive oil, Vegan Parmesan.

3. VEGAN POLLO E FUNGI (NF, DF, GF) \$20

Soy Chicken, Creamy Bechamel sauce, Mushroom, Olives, Capsicum, baby spinach, Italian seasoning, Parmesan, chili Flakes.

4. VEGAN AI SUGO ROSA (GF, DF, NF) \$20 Creamy Tomato sauce, Mushroom, Onion,

Broccoli, Cherry Tomato, Fresh Basil, Nut Parmesan.

5. RISOTTO FUNGI (DF, NF, GF)

Arborio Rice, Shitake mushroom, Pumpkin, Leek, Onion, Garlic.

**Choose your Pasta EXTRA PROTEIN** 

1. Plant Chicken 1. Spaghetti \$0

3. Gluten Free Penne \$3 3. Vegan Ham

4. Potato Gnocchi \$4 4. Vegetables

## **DOLCE**

2. Fettuccini \$0

1. VEGAN MANGO GELATO 2. HOLLY CANNOLI

\$7 \$10

2. Mushroom Meat \$3

\$20

House- Made Vegan chocolate and strawberry filling, roasted peanut, roasted Pistachio.

3. VEGAN CHURRO 2pcs/4pcs/6pcs \$7/\$13/\$19 Spanish churro fritters served with chocolate

dipping and strawberries

4. NUTELLA N STRAWBERRY PIZZA \$25 (GF 28)

Pizza Topped with Chocolate, Vegan Cream, Peanuts & Strawberry.

# **GLUTEN FREE OPTIONS AVAILABLE**

\$15