

## PIZZA VIP

	Reg	1/2M	1M
<b>Totò</b> Bolognese sauce w/ soft and hard burrata mozzarella, basil, cheese, mozzarella, shaved parmesan cheese	29.00	60.00	85.00
<b>Vegana</b> Tomato base, artichokes, oregano, garlic, olives, mushrooms, rocket	26.00	60.00	85.00
<b>Calzone</b> (Vegetarian Available) Folded pizza dough filled with San Marzano DOP pomodoro, ricotta cheese, black pepper, mild salami, fior di latte	25.00	60.00	85.00
<b>Tartufata</b> Fior di latte, truffle cream, mushrooms, shaved parmesan (add prosciutto   + 4.00)	28.00	60.00	85.00
<b>Salsiccia &amp; Patate</b> Potatoes, sausage, Fior di latte, chilli	29.50	60.00	85.00
<b>Tutt Cos'</b> Chef' special	29.50	65.00	100.00

## BAMBINI KIDS

Small meals for small hands with sticky fingers

GF Available \$3

### Mickey Mouse Pizza

14.00

We start with the tomato then you can add mozzarella, ham, salami, mushroom

### Spaghetti or Penne

14.00

W/ our Bolognese sauce or Napoletana sauce or Butter and Parmesan

### Chicken Breast Schnitzel and Chips

15.00

ASK US  
ABOUT OUR  
DAILY SPECIAL

Vegan options can also be made available upon request

\* Please advise your waiter of any allergies before ordering as some dishes can be modified, also we don't guarantee for traces of gluten

CREDIT CARD SURCHARGE



## ANTIPASTI ENTREES

<b>Wood Fired Crusts (V)</b>	12.90
Chilli   Garlic   Herbs   Garlic & Mozzarella (+6.00)	
<b>Montanara</b>	18.90
Deep fried dough topped with mortadella, basil and fresh burrata	
<b>Parmigiana di Melanzane (V) (GF)</b>	22.90
Stacked sliced eggplant layered w/ tomato n' basil sauce, fior di latte, dusted w/ parmesan then finished in a wood fired oven	
<b>Calamari Fritti (GF)</b>	23.90
Tender baby squid tossed in seasoned flour flash fried, roasted garlic aioli, fresh lemon to squeeze	
<b>Impepata di cozze (GF)</b>	24.90
Black mussels, sauteed garlic, splash of white wine, hint of pepper, flat leaf parsley, drizzle of ev olive oil	
<b>Polpi grigliati (Grilled Octopus) (GF)</b>	29.90
Grilled octopus marinated with olive oil, garlic and lemon with a side of tender young rocket	
<b>Fritto Napoletano (2 people)</b>	32.00
· Crocchè · Arancini · Zeppole · Polenta chips	
<b>Antipasto Totò (2 people)</b>	40.00
Selection of cured meats, cheese and grilled vegetables	

## INSALATE SALADS

<b>Caprese salad (GF) (V)</b>	18.00
Buffalo mozzarella, olive oil, oregano, ripe tomatoes	
<b>Rucola (GF)</b>	15.50
Tender young rocket, shaved grana, natural walnuts, ev olive oil, lemon dressing	
<b>Mediterranea (GF) (V)</b>	15.50
Mixed leaves, ripe tomatoes, red onion, cucumber, Sicilian green olives, ev olive oil, balsamic dressing	
<b>Burrata (GF)</b>	18.90
Cherry tomatoes, basil, herbs, toased bread	

Pizza base GF	10.00
Pasta GF	7.00
Extra GF	7.00

## PASTA

<b>Lasagna</b>	23.90
Homemade to a traditional recipe sandwiching flat egg pasta sheets, rich Bolognese sauce, mozzarella, creamy besciamella, parmesan top	
<b>Gnocchi alla Sorrentina</b>	25.90
Soft potato gnocchi w/ classic Napoletana, basil leaves, provola cheese	
<b>Fusilli Totò (GF Available)</b>	27.90
Homemade fusilli pasta with guanciale (pancetta), cream and peas	
<b>Ziti alla Genovese (GF Available)</b>	29.90
Homemade short pasta in a white ragù sauce, made with slow cooked onions, beef chop and white wine	
<b>Linguine alle Vongole</b>	32.90
Linguine with clams in a white wine sauce, parsley, cherry tomatoes, olive oil and chilli	
<b>Risotto con frutti di mare</b>	35.90
Risotto with fresh mixed seafood	

## SECONDI MAINS

<b>Gamberi grigliati (GF)</b>	38.90
Whole jumbo king prawns on a bed of rocket salad	
<b>Fish of the day</b>	MP
grilled to perfection	
<b>Pollo Ripieno</b>	34.90
Rolled chicken with double smoked ham and provolone cheese in cream and mushroom sauce	
<b>Polpette napoletane al ragù</b>	32.90
Meatballs in tomato sauce	



...We would like you  
to know that at Toto...

We use ingredients true to origin. We cook all our pizzas in our wood fire oven at 400 degrees C. Our pizzas are crowned with San Marzano tomatoes grown in the shadow of Mount Vesuvius.

We always request line caught ocean run fish/seafood from certified sustainable fisheries. We use no heavy animal fat in our fryer. Wherever possible we will always buy from local growers and producers.

## PIZZA TRADIZIONALE TRADITIONAL PIZZA (1/2M - 2 toppings | 1M - 3 toppings)

	Reg	1/2M	1M
<b>Margherita (V)</b>	20.00	45.00	75.00
San Marzano DOP pomodoro, buffalo mozzarella, basil			
<b>Capricciosa</b>	24.00	60.00	85.00
San Marzano DOP pomodoro, fior di latte cheese, double smoked ham black olives, artichoke, bottom mushrooms, basil			
<b>Napoletana</b>	23.00	60.00	85.00
San Marzano DOP pomodoro, fior di latte cheese, anchovies, capers, black olives, oregano, basil			
<b>Diavola</b>	24.00	60.00	85.00
San Marzano DOP pomodoro, extra hot salami, black olives, basil			
<b>Maialino</b>	25.00	60.00	85.00
San Marzano DOP pomodoro, extra hot salami, double smoked leg ham, Italian sausage, mild salami			
<b>Verdurine (V)</b>	25.00	60.00	85.00
San Marzano DOP pomodoro, fior di latte cheese, fried eggplant, grilled zucchini, cherry tomato, rocket			

## PIZZA BIANCA WHITE BASE PIZZA

	Reg	1/2M	1M
<b>Quattro Formaggi (V)</b>	25.00	60.00	85.00
4 formaggi white base fior di latte, gorgonzola cheese, Auricchio provolone mild, parmesan cheese, buffalo mozzarella			
<b>Rucolina</b>	27.00	60.00	85.00
White base fior di latte, rocket, 24 month aged Parma, shaved parmesan and cherry tomatoes			
<b>Simona</b>	26.00	60.00	85.00
White base fior di latte, deep fried zucchini, black pepper pancetta, crunchy onion			
<b>Marco</b>	29.00	60.00	85.00
Cherry tomato, prawns, zucchini, mozzarella cheese, crispy prosciutto			

## BIRRE BEERS

Menabrea	9
Peroni Rossa	9
Peroni Leggera	8
Birra Ichnusa	10

## BIBITE SOFT DRINKS

Coke	4.50
Diet Coke	4.50
Sprite	4.50
Chinotto	4.50
Aranciata Rossa	4.50
Limonata	4.50

## ACQUA WATER

Purezza Still Water 800ml	9
Purezza Sparkling Water 800ml	9

## AMARI

Limoncello	9
Amaretto Disaronno	9
Sambuca	9
Amaro del Capo	9
Amaro Averna	9
Grappa	9
Rhum	9

## CAFFÈ COFFEE

Espresso	4.50
Piccolo	4.50
Cappuccino   Latte   Flat White	4.50
Hot chocolate	4.50
Tea	4.50

Earl Grey | Peppermint | Camomille | Green tea | English Breakfast



## COCKTAILS

<b>Classic Aperol Spritz</b> Aperol, prosecco, dash of soda	12
<b>Basil Mojito</b> White Rhum carta Blanca, soda, sugar syrup, basil leaves w/lime wedges	14
<b>Negroni</b> Tanqueray Gin, Vermouth, Campari, w/orange peel	15
<b>Negroni sbagliato</b> Vermouth, Campari, prosecco millesimato	16
<b>Toto' Spritz</b> Limoncello, aperol, soda, prosecco	16
<b>Espresso Martini</b> Absolute vodka, kahlua, espresso coffee, baileys, topped w/coffee beans	16
<b>Lycee Martini</b> Fresh lycee juice, absolute vodka, martini bianco, sugar	17
<b>Amaretto Sour</b> Amaretto Disaronno, montenegro, angostura, sugar syrup, lemon juice	17
<b>Blue Fantasy</b> Cointreau, gin, limoncello, lemon juice, blue curaçao, sugar, egg white	20

## VINI WINES

### Rosé

**Gianni Masciarelli Rosato DOC** *Abruzzo, Italy*  
Pink-ruby colour. Clean bouquet w/ fresh notes of cherries. Freshness on the palate with pleasant hints typical of Sangiovese

Glass Bottle

11 48

### Red

**Sangiovese** *Abruzzo, Italy*  
Ruby w/ hues of red gamet. Lingering, warm, full-bodied

10 45

**Le Vigne San Marco Negramaro Salento IGP** *Puglia, Italy*  
Rich and intense in flavour with a long persistence finish

11.50 48

**Primitivo di manduria DOCG** *Puglia, Italy*  
Deep ruby red with fine scents of wild berry fruits, violets and a nice spicy finish.

12.50 55

**Terre Natuzzi Chianti Classico DOCG** *Toscana, Italy*  
Deep ruby red w/ fine scents of wild berry fruits, violet, spicy finish

12.50 60

**Gianni Masciarelli, Montepulciano DOC** *Abruzzo, Italy*  
Intense ruby red colour, characteristic aroma, vinous, dry, fruity, w/ good body, velvety, properly alcoholic

12.50 65

**Syrah Adelaide Hills, Single Vineyard** · *Australia*  
Medium bodied, elegant style, with aromas of cherries, spice & dark berries. Silky tannins and discrete acidity give structure & length to the palate, which has a lingering, savoury finish

80

**Amarone Valpolicella DOCG** *Veneto, Italy*  
Explosion of red fruit, aromas of ripe blackberry, spice, pink pepper. Warm powerful, persistent, perfectly balanced with natural sweetness & freshness

110

## VINI WINES

### Sparkling

**Val D'OCA prosecco DOC, Millesimato Extra Dry** *Veneto, Italy*  
An intense scent of acacia flowers, lead to a fresh & concentrated apricot laden palate

Glass Bottle

11 45

### White

**Pinot Grigio Delle Venezie, DOC** *Veneto, Italy*  
Slightly copper straw yellow, clean w/ a dry aftertaste with fruity & intense persistent

10 47

**Chardonnay IGP** *Puglia, Italy*  
Straw yellow colour, complex bouquet, fresh and fruity (exotic fruits, banana and pineapple); intense palate with a pleasant acidity

12 50

**Lava Falanghina IGT** *Campania, Italy*  
Brightstraw yellow. Intense aroma, quite persistent, fruity, medium- bodied, well balanced, easy to drink, great aperitif

11 50

**Clark Estate, Sauvignon Blanc Marlborough, New Zealand**  
Fresh pale yellow, delicate, fine acidity w/ intense aromatic charge

11.50 52

**Grillo DOC** *Sicilia, Italy*  
Straw yellow and delicate aroma, fruity (apple and exotic fruits), with floral notes. Fresh, full-bodied, tasty, harmonious, persistent with a slightly bitter aftertaste, that remembers almonds.

50

**Gewürztraminer DOC** *Trentino, Italy*  
Pleasant, intense and refined smell with hints of exotic fruit, acacia and jasmine flowers, balsamic herbs, hawthorn and banana.

14 65