



Since 2010

versachis.com.au



@versachispizzeria
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129 Toorak Rd, South Yarra



versachis129@gmail.com



(03) 9867 4992

Please let us know about any food allergies and dietary requirements.



Available Vegan

GF Available Gluten Free



Spicy

TO SHARE

Calamari	GF	\$18
Garlic Bread		\$8
Eggplant chips		\$12
Shoestring fries		\$6
Seasonal veggies & roasted almonds		\$11

SMALL BITES

Chorizo with olives and roast pepper	✓	\$8.5
Beef Meatballs tomato sugo & parmesan	✓	\$8.5
Torn Crispy Potatoes with sour cream & pesto		\$7.5
Tomato Bruschetta with Swiss cheese	✓	\$8
Prosciutto Bruschetta, Swiss cheese & mustard		\$10

FOCACCIA (Small snack pizza)

GF +\$5.5

Herb crust		\$10
Garlic crust		\$10
Garlic & cheese crust	✓	\$11
Rosemary & feta cheese crust	✓	\$12
Pesto & goat cheese & fresh tomato	✓	\$12

ANTIPASTO

GF +\$5.5

A selection of our finest ingredients. Prosciutto, chorizo, salami, Kalamata olives, goat cheese, feta cheese, bocconcini with pesto, marinated eggplant & roasted red peppers. Served with a herb and olive oil crust.
for two \$22 for four \$40

SALADS

Garden Salad		\$8
Fresh tomato, cucumber & Spanish onions with our homemade dressing.		
Feta salad	✓	\$9.5
Greek style salad, with organic mixed greens, cucumber, fresh tomato, spanish onions, feta cheese & Kalamata olives.		
Rocket salad	✓	\$9.5
Rocket, cherry tomatoes and parmesan cheese, finished with our homemade dressing.		
Warm chicken salad	✓	\$21.5
Mixed greens, avocado, sun-dried tomatoes, roasted red peppers, seared chicken tenderloin & bocconcini.		

GOURMET VEGETARIAN

GF+\$5.5

Lite N Rite

✓ \$23

Roasted pumpkin, goat cheese, sliced tomato and caramelized onion & pesto.

Veggie Deluxe

✓ \$23

Mozzarella, eggplant, roasted peppers, pumpkin and mushrooms, topped with fresh ricotta, garlic, salt & herbs.

Chilli Boombala

✓ \$23

Goat cheese, spinach, roasted red pepper, jalapeños, mushrooms, garlic, salt, pepper, chilli, sour cream.

Mushroom Truffle

✓ \$23

Mozzarella, mushrooms, goat cheese & truffle oil.

Potato Rosemary

✓ \$22

Mozzarella, sliced potato, fresh rosemary, garlic, oregano, rock salt, cracked pepper, reggiano parmesan cheese.

Mr. Natural

✓ \$23

Goat cheese, spinach, mushrooms, fresh tomato, roasted red peppers, Spanish onions, olives, pineapple, feta cheese, garlic, cracked pepper & salt.

Garden Cottage

✓ \$21

Goat cheese, spinach, red onion, broccoli, mushroom, tomato, roasted red peppers, black pepper, garlic, salt, oregano

GOURMET CHEESE

GF+\$5.5

Quattro Formaggio

\$23

Reggiano parmesan, mozzarella, gorgonzola, goat cheese, napoli sauce & herbs.

Made our way

✓ \$21

Mozzarella, bocconcini, cherry tomato & fresh basil.

GOURMET VEGETARIAN PIZZA

GOURMET SEAFOOD GF+\$5.5

Eureka  **\$24**
marinated green prawns, goat cheese, spinach, caramelized onion, tomato, garlic, rock salt, herbs. Try with jalapeños.

Paella  **\$23**
Mozzarella, goat cheese, capsicum, red onion, prawns, chorizo, chilli, garlic, oregano

Pescatore **\$27**
Prawns, mussels, scallops, calamari, anchovies & garlic.

GOURMET CHICKEN GF+\$5.5

Chicken Tandoori  **\$23**
Tender marinated chicken strips, mozzarella & spinach, with organic yoghurt.

Mediterranean Chicken  **\$23**
Tender chicken strips, goat cheese, baby spinach, fresh tomato, red onions, herbs & garlic.

Lamborghini  **\$23**
Tender chicken strips, sun dried tomato, avocado, mozzarella, orégano & pesto.

V-Burn   **\$22**
Mozzarella, chicken, roasted red peppers, spanish onions, jalapeños, cayenne pepper, garlic, chilli, salt, cracked pepper & sour cream.

GOURMET MEAT GF+\$5.5

Spanish Chorizo **\$23**
Mozzarella, baby spinach, roasted red pepper, chorizo, fresh tomato, Spanish onions, olives, herbs & feta cheese.

Versachi's special  **\$23**
Mozzarella, smoked ham, salami, mushrooms, roasted red peppers, olives and feta cheese.

Classico **\$23**
Try with pineapple and chilli.
prosciutto, bocconcini, grilled red peppers, spring onion

Volcano  **\$23**
Mozzarella, salami, grilled red peppers, jalapeños, garlic, chilli and herbs. Try with prawns.

Al Matriciana  **\$21**
Cheese, spinach, mushrooms, salami, tomato, olives, garlic, oregano.

Meatball  **\$23**
Mozzarella, homemade Italian meatballs, topped with roasted red peppers, olives and parmesan.

OLD FAVOURITES

GF+\$5.5

Capricciosa \$20

Smoked ham, mozzarella, mushrooms, olives and herbs. Try with anchovies

Mexican \$20

Salami, mozzarella, capsicum & chilli.

Hawaiian ✓ \$20

Smoked ham, mozzarella & pineapple.

Chicken BBQ ✓ \$22

Mushrooms, chicken, BBQ sauce, bacon, cheese & herbs.

Aussie ✓ \$20

Cheese, ham & herbs. Try with Eggs

Chicken Supreme ✓ \$21

Mozzarella, mushroom, chicken, salami, roasted red peppers & oregano.

Country Classic ✓ \$21

Mozzarella, ham, capsicum, white onion, mushroom, olives, pineapple & oregano.

Meat Lovers ✓ \$22

Mozzarella, BBQ sauce, salami, ham, chicken, bacon, oregano.

Vegetarian ✓ \$20

Mushroom, onions, capsicum, olives, herbs & mozzarella.

Margherita ✓ \$19

Mozzarella, herbs & parsley.

Salami Special ✓ \$21

Mozzarella, salami, olives & oregano.

Supreme ✓ \$23

Mozzarella, ham, capsicum, mushroom, salami, olives, pineapple, prawns, anchovies, herbs.

OLD FAVOURITES PIZZAS

PASTAS

Choose from Linguine, Rigatoni or Homemade Gnocchi +\$3

Cream & Mushroom GF \$23

Seared button mushrooms cooked in white wine, garlic and cream sauce.

Try with chicken + \$3

Pumpkin and Pine Nuts GF \$25

A tasty cream and white wine sauce with pumpkin and spinach topped with roasted pine nuts.

Carbonara GF \$24

Bacon, egg and onion, infused in our famous white wine and cream sauce.

Matriciana GF \$23

A spicy combination of sautéed onion and bacon, infused in red wine, chilli, garlic & napoli sauce.

Primavera GF \$24

Amazing blend of our own slow cooked vegetables. Eggplant, roasted red peppers, pumpkin and olives, infused in a red wine napoli sauce.

Pollo Funghi GF \$24

Chicken, mushrooms and cream, with fresh spinach and sun-dried tomatoes.

Sisqo GF \$26

Prosciutto, chorizo, rocket, olives and chilli oil.

Meatball GF \$24

Homemade Italian meatballs, slow cooked in napoli sauce.

Marinara GF \$28

A pan-tossed selection of prawns, mussels, calamari and scallops.

Try olive oil and garlic **OR** napoli sauce.

Four cheese GF \$25

Parmesan, mozzarella, gorgonzola & goat cheese, infused in a delicious cream sauce.

Pesto GF \$24

Homemade organic basil pesto sauce.

Bolognese GF \$21

Beef & pork napoli sauce.

Lasagna Bolognese \$26

Beef & pork napoli sauce with reggiano parmesan cheese. Served with salad.

Homemade Veggie Lasagna \$24

Fresh pasta sheets layered with eggplant, roast pepper, roast pumpkin and spinach. Served with salad.

RISOTTO

Cream & Mushroom ✓ \$23
Button & porcini mushrooms, cracked pepper, white wine cream sauce & truffle oil. **Try with chicken** +\$3

Verde ✓ \$25
Mix of vegetables: kale, spinach, broccoli and peas.

Prawn & Pea ✓ \$28
Long tail prawns and peas. Try with chilli.

Seafood \$28
Green prawns, mussels, calamari & scallops with garlic.
Try with cream **OR** napoli sauce.

Spinach & Pumpkin ✓ \$25
Spinach, pumpkin, cream and pine nuts.

LA CUCINA

Served with either salad, veggies or chips

Chicken Schnitzel \$24
Whole crumbed chicken breast with lemon, grilled until golden brown.

Chicken Parmigiana \$26
A piping hot chicken schnitzel generously covered with mozzarella & tomato sauce.

Chicken four cheese parmigiana \$27
Parmesan, mozzarella, Gorgonzola & goat cheese, melted atop a chicken schnitzel.

Mexican Parmigiana \$27
Hot chicken schnitzel with goat cheese & tomato sauce, with jalapenos and Spanish onions.

Hawaiian Parmigiana \$27
Hot chicken schnitzel with mozzarella & tomato sauce, with ham & pineapple.

Eggplant Parmigiana ✓ \$22
Two eggplant steaks topped with tomato, goat cheese and parmesan.