

LA PIAZZA



Breads & Starters

Garlic Bread \$6.5

Herb Bread \$6.5

Bruschetta \$14.9

Chips \$6.9

Garlic Pizza Crust - \$15.9

Garlic Bruschetta Pizza - \$18.9

Salt & Pepper Calamari – Served with homemade tartar sauce on a bed of rocket. \$19.5

Zucchini Flowers – Tempura style baby zucchini flowers stuffed with ricotta, parmesan cheese, chilli, garlic and mint served with lemon zest aioli. \$21.9

Meatballs – Slow cooked in a rich tomato sauce. \$17.9

Grilled Haloumi & Figs – Grilled haloumi served with peppered figs drizzled in a honey balsamic glaze. \$18.9

Garlic Prawns – Ocean fresh king prawns, garlic, white wine, extra virgin olive oil and fresh shallots served with house baked bread. \$21.9

Mediterranean Antipasto – Trio of cheese, pancetta, leg of ham, artichokes, olives, chorizo sausage, sundried tomatoes, and julienne vegetables served with house baked bread. \$21.9

Salads

Greek Salad – Garden Salad with feta cheese and Greek dressing. \$16.9

Caesar Salad – Lettuce, croutons, bacon, egg and anchovies with our homemade Caesar dressing. \$16.9

Rocket Salad – Fresh wild rocket, thinly sliced pear, avocado, cherry tomato, pomegranate and fresh shaved parmesan drizzled in a balsamic glaze. \$16.9

Chicken Caesar – Caesar salad with chicken. \$21.9

Roasted Beetroot – Baby spinach, rocket, roasted beetroot, feta, snow peas and walnuts drizzled in a citrus dressing. \$19.9

***EXTRAS** - Grilled Chicken, Grilled Haloumi, Grilled Calamari, Smoked Salmon \$6

Pasta — Combine our traditional pasta sauce recipes with our selection of:

Penne, Spaghetti, Tortellini.

(Fresh Fettucine, Gnocchi or Gluten free \$3)

- Napoletana** – Our signature napoletana sauce. \$24.9
- Arabiatta** – Napoletana sauce with chilli and shallots. \$25.9
- Matriciana** – Bacon and onion in our napoletana sauce. \$26.9
- Bolognese** – Traditional beef mince and shallots tomato sauce. \$25.9
- Al Fredo** – Chicken, mushroom, and shallots in a cream sauce. \$27.9
- Boscaiola** – Bacon, mushroom and shallots in a cream sauce. \$26.9
- Spinach Gnocchi Gorgonzola** – Homemade gnocchi served in a gorgonzola cream sauce topped with pine nuts. \$28.9
- Pesto Genovese** – Basil and pine nuts with a touch of cream. \$26.9
- Puttanesca** – Chilli, olives, mushrooms and shallots in our napoletana sauce. \$26.9
- Vegetarian** – Mushrooms, cherry tomato, shallots and spinach cooked in a chilli, garlic and olive oil sauce. \$26.9
- Di Gamberi** – King prawns, avocado, white wine, napoletana sauce with a touch of cream. \$32.9
- Siciliana** – Marinated Australian prawns with extra virgin olive oil, garlic, pesto, chilli and cherry tomato. \$32.9
- Allo Scoglio** – White wine, garlic, extra virgin olive oil and chilli with Australian prawns and mussels. \$32.9
- Marinara** – Fresh seafood cooked in extra virgin olive oil and white wine with cherry tomatoes, shallots, garlic and chilli in our napoletana sauce. \$32.9

From the Woodfire Oven

- Homemade Lasagne** – Traditional minced beef and napoletana sauce. \$27.9
- Homemade Eggplant Gratin** – Eggplant layered with pecorino cheese and napoletana sauce. \$27.9

Risotto

- Chicken** – Sundried tomatoes and mushrooms in an aurora sauce. \$28.9
- Ragu** – With Ragu meat tossed in a spicy wine and tomato sauce. \$28.9
- Porcini Mushroom** – With roasted pine nuts in a white wine and cream sauce. \$29.9
- Seafood** – Fresh seafood cooked in extra virgin olive oil with cherry tomatoes, shallots, garlic and chilli in a pink sauce. \$32.9

Veal – Perfectly cooked veal fillets served with seasonal vegetables:

Schnitzel – Crumbed veal served with lemon. \$31.9

Saltimbocca – Pan fried veal with prosciutto, fresh sage and tasty cheese in a white wine sauce. \$32.9

Parmigiana – Crumbed veal with eggplant served with tomato sauce and melted cheese. \$32.9

Boscaiola – Pan fried veal with bacon, mushroom, shallots with a cream sauce. \$32.9

Princess – Pan fried veal with avocado, white wine, garnished with BBQ king prawns and hollandaise sauce. \$34.9

Isola Di Capri – Pan fried veal with king prawns, basil pesto with pink sauce. \$34.9

Chicken – Perfectly cooked chicken fillets served with seasonal vegetables:

Schnitzel – Crumbed chicken served with lemon. \$29.9

Boscaiola – With bacon, mushroom and shallots in a cream sauce. \$30.9

Mediterranean – Topped with onion, capsicum, oregano and olives in a rich tomato sauce. \$30.9

Madagascar – Chicken breast cooked with shallots in a peppercorn, brandy and cream sauce. \$30.9

Parmigiana – Crumbed chicken breast with eggplant served with tomato sauce and melted cheese. \$30.9

Fish

Wild Barramundi – Grilled barramundi served with garlic cream potatoes, steamed greens, served with lemon butter jus. \$32.9

Atlantic Salmon – Grilled Atlantic Salmon fillet served with garlic cream potatoes, steamed greens and lemon butter jus. \$32.9

Salt & Pepper Calamari – Tender marinated calamari served with lemon zest aioli, chips and salad. \$26.9

Steak

Cape Grim Prime Eye Fillet – Served with freshly steamed vegetables, garlic cream potatoes and your choice of sauce:

Mushroom, Peppercorn or Red Wine Jus \$35.9

Traditional Pizza

Gluten Free available \$4

| | Medium | Large |
|--|---------------|--------------|
| Margherita – Tomato sauce and mozzarella cheese. | \$20.9 | \$26.9 |
| Napoletana – Anchovies and olives | \$22.9 | \$30.9 |
| Capricciosa – Smoked ham, mushrooms, anchovies and olives. | \$22.9 | \$31.9 |
| Meat Lovers – Smoked ham, pepperoni and cabanossi. | \$22.9 | \$31.9 |
| Ham – Smoked ham with mozzarella cheese. | \$22.9 | \$30.9 |
| Mexicana – Pepperoni, onion, capsicum and olives | \$22.9 | \$31.9 |
| Ham & Pineapple – Smoked ham and pineapple. | \$22.9 | \$30.9 |
| Pepperoni & Olives – Spicy Pepperoni and kalamata olives. | \$22.9 | \$30.9 |
| Pepperoni & Mushroom – Spicy pepperoni and mushrooms. | \$22.9 | \$30.9 |
| Vegetarian – Onion, capsicum, mushrooms and olives | \$22.9 | \$30.9 |
| Australiana – Smoked ham, bacon and egg. | \$22.9 | \$31.9 |
| Americana – Pepperoni and pineapple. | \$22.9 | \$30.9 |
| Four Seasons – Smoked ham, cabanossi, mushrooms and prawns | \$23.9 | \$31.9 |
| Supreme – The lot (excluding prawns & anchovies | \$23.9 | \$31.9 |
| Seafood – Fresh seafood mix marinated in garlic | \$24.9 | \$32.9 |

Gourmet Pizza

| | Medium | Large |
|---|---------------|--------------|
| Tandoori Chicken – With capsicum and homemade tzatziki. | \$23.9 | \$32.9 |
| BBQ Chicken – Caramelised onion and sweet chilli topped with sour. | \$23.9 | \$32.9 |
| Bombay – Tandoori chicken, prawns, onion, feta, eggplant, capsicum, shallots and chilli. | \$24.9 | \$32.9 |
| Bellisimo – Marinated prawns, garlic, fetta, chilli and asparagus served on a garlic pesto base. | \$24.9 | \$32.9 |
| Athens – Pepperoni, mushroom, eggplant, fetta and fresh tomato. | \$23.9 | \$32.9 |
| Mediterranean – Pepperoni, capsicum, bacon, onion, olives and ricotta. | \$23.9 | \$32.9 |

Wood Fire Pizza

(All woodfire pizzas are large)

Gluten Free available \$4

Margherita Classico – San Marzano tomato, fior di latte and buffalo mozzarella cheese with fresh basil. \$22.9

San Danielle – San Marzano tomato, fior di latte, cherry tomatoes, prosciutto, fresh rocket and parmesan. \$25.9

Ananas – San Marzano tomato, ham and pineapple. \$24.9

Carnivora – San Marzano tomato, fior di latte, ham, salami and Italian pork sausage. \$26.9

Agnello – Garlic and olive oil base, roast lamb, capsicum, onions, roma tomatoes, feta and oregano with tzatziki. \$26.9

Ambrosi – San Marzano tomato, fior di latte, spicy salami, Italian sausage, spinach and ricotta. \$25.9

Diavola – San Marzano tomato, spicy salami and mozzarella. \$24.9

Con il Lotto – (The lot excluding seafood) \$26.9

Gamberi – Bianca base, marinated prawns, cherry tomatoes, fior di latte, fresh parsley and a touch of chilli. \$26.9

Porcu Porcini – Truffle oil, fior di latte, provolone cheese, Italian pork sausage, pancetta and porcini mushrooms with parsley. \$26.9

Melanzana Vegetarian – Buffalo mozzarella, roasted eggplant, capsicum, olives, artichokes, porcini mushroom, cherry tomato topped with basil pesto. \$25.9

Al Pesto – San Marzano tomato, fior di latte, Australian king prawns, eggplant, pesto and garlic. \$26.9

Oceano – San Marzano tomato, Australian king prawns, scallops, mussels, garlic and chilli. \$27.9

Quattro Formaggi – Cream base, fior di latte, buffalo mozzarella, sweet gorgonzola and fresh parmesan. \$25.9

Calzone

Ham and mushroom garnished with fresh rocket and parmesan. \$24.9

Spinach, ricotta and pumpkin garnished with fresh rocket and parmesan. \$25.9