



La Pizzaiola
food for love

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Antipasti

- Focaccia all' Aglio e Olio**  **\$9.90**
Garlic, extra virgin olive oil & sea salt. Served with homemade tomato chutney.
- Sfoglia di Melanzane alla Parmigiana**  **\$17.90**
Baked layered eggplant in tomato sauce with mozzarella & parmesan cheese
- Arancino di Riso, Mozzarella e Salsa Arrabbiata**  **\$18.90**
Risotto ball with mozzarella cheese. Served with arrabbiata sauce.
- Saute' di Cozze**  **\$18.90**
Sautéed black mussel with tomato in white wine sauce
- Trippa con Fagioli** **\$18.90**
Stew veal tripe in tomato sauce with white bean, herbs & Parmigiano Reggiano cheese
- Asparagi con Prosciutto Crudo** **\$19.90**
Asparagus wrapped with parma ham. Served with baked cherry tomato, button mushroom, sous vide egg & parmesan cheese.
- Portobello with Mozzarella e Tartufo**  **\$19.90**
Baked portobello mushroom with mozzarella cheese & black truffle





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Salad

- Caesar Salad** **\$17.90**
Romaine lettuce with bacon bites, croutons, grated parmesan cheese & sous vide egg in Caesar dressing
- Insalata di Rucola**  **\$19.90**
Arugula salad with sun-dried tomato, shaved parmesan cheese, button mushroom & black olive in balsamic vinegar dressing

Soup

- Crema di Funghi**  **\$9.90**
Hearty soup made with mushroom, cream & garlic
- Crema di Zucca con Olio Tartufato**  **\$9.90**
Smooth & rich soup made with pumpkin, cream & a drizzle of truffle oil


Top up \$1.90 for one homemade bread for any order of soup



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Pizza

Homemade organic pizza dough is used

- Margherita**  **\$18.90**
Tomato sauce & mozzarella cheese
- Verdure**  **\$19.90**
Tomato sauce, mozzarella cheese, capsicum, eggplant & zucchini
- Diavola** **\$20.90**
Tomato sauce, mozzarella cheese & spicy beef & pork salami
- Calzone** **\$21.90**
Folded pizza with tomato sauce, mozzarella cheese, cooked ham & button mushroom
- Hawaiiana** **\$21.90**
Tomato sauce, mozzarella cheese, cooked ham & pineapple
- Prosciutto e Funghi** **\$21.90**
Tomato sauce, mozzarella cheese, cooked ham & button mushroom
- Asparagi e Carciofi**  **\$21.90**
Tomato sauce, mozzarella cheese, asparagus, artichoke, black olive & sun-dried tomato
- Pancetta Affumicata e Funghi** **\$22.90**
Mozzarella cheese, crispy bacon, mushroom & red onion



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Pizza

Homemade organic pizza dough is used

Quattro Stagioni **\$22.90**

Tomato sauce, mozzarella cheese, artichoke, black olive, cooked ham & button mushroom

Quattro Formaggi  **\$22.90**

Mozzarella cheese, gorgonzola, parmesan cheese & smoked cheese

Salsiccia & Porcini **\$23.90**

Mozzarella cheese, beef sausage, porcini mushroom & red onion

Carnivora **\$25.90**

Tomato sauce, mozzarella cheese, bacon, cooked ham, pork sausage & spicy beef & pork salami

Gamberi e Calamari  **\$25.90**

Tomato sauce, mozzarella cheese, prawn, squid, black olive, tomato, garlic & a drizzle of pesto sauce

La Pizzaiola Speciale **\$26.90**

Tomato sauce, mozzarella cheese, roast beef slices, shaved parmesan cheese, arugula salad & a drizzle of truffle oil


Rucola Parma **\$26.90**

Tomato sauce, mozzarella cheese, parma ham slices & arugula salad



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Pasta

Ravioli Ricotta e Spinaci al Burro e Salvia  **\$17.90**

Homemade ravioli filled with ricotta cheese & spinach in butter & sage sauce

Fettuccine alla Carbonara **\$18.90**

Homemade fettuccine with bacon, egg, parmesan cheese & cream

Fettuccine con Pancetta, Funghi e Pomodori Secchi **\$20.90**

Homemade fettuccine with bacon, button mushroom & sun-dried tomato in cream sauce

Fettuccine Portobello e Pesto  **\$21.90**

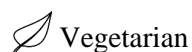
Homemade fettuccine with portobello mushroom in pesto sauce

Lasagna **\$21.90**

Classic lasagna with layers of pasta, Bolognese sauce, cooked ham, mozzarella & parmesan cheese

Gnocchi Formaggi  **\$21.90**

Homemade potato dumplings in four cheese sauce baked with mozzarella cheese



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Pasta

Tagliolini al Nero di Seppia con Salsa di Granchio  **\$21.90**

Homemade squid-ink tagliolini with crabmeat & tomato in white wine sauce

Spaghetti Bolognese **\$21.90**

Spaghetti with Bolognese sauce & parmesan cheese

Spaghetti Vongole Arrabbiata  **\$21.90**

Spaghetti with clam meat in arrabbiata sauce

Ravioli Truffle  **\$22.90**

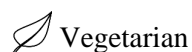
Homemade ravioli filled with vegetable & truffle in creamy truffle porcini mushroom sauce

Spaghetti ai Frutti di Mare  **\$23.90**

Spaghetti with mix seafood in tomato sauce

Risotto al Frutti di Mare  **\$25.90**

Risotto with mix seafood in tomato sauce



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Main Course

Capocollo con Salsa Porcini **\$30.90**

5 hours slow cooked pork collar with porcini mushroom sauce. Served with mashed potato.

Pollo Biologico alla Diavola **\$32.90**

Roasted whole organic spring chicken marinated with Italian herbs & spices. Served with roasted potatoes & salad.

Porchetta con Patate e Asparagi **\$33.90**

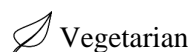
Roasted pork belly marinated with Italian herbs & spices. Served with asparagus, mashed potato & red sauce.

Rib-eye Arrosto **\$33.90**

250 grams roasted rib eye steak. Served with roasted potatoes, salad & red wine sauce.

Fish of The Day 

Please refer to our friendly service staff



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Dessert

Affogato al Caffè **\$9.90**

Vanilla ice-cream served with a shot of espresso

Panna Cotta **\$10.90**

Italian custard with mixed berries

Tiramisu **\$10.90**

The classic coffee Italian dessert

Crème Brûlée **\$11.90**

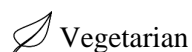
Rich custard base topped with a layer of caramelized sugar. Served cold on the bottom & warm on top.

Torta Pistocchi **\$11.90**

Deliciously rich dark chocolate cake from *Florence* for the chocolate lovers

Melting Chocolate Cake **\$12.90**

Classic lava cake served with vanilla ice-cream, crumble & caramel sauce



Vegetarian



Seafood

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Beverage

Beer

Menabrea **\$8.50**

Soft Drinks

Coke **\$3.50**

Coke Zero **\$3.50**

Sprite **\$3.50**

Fresh Juices

Fresh Lime Juice **\$4.00**

Fresh Orange Juice **\$4.00**

Homemade Iced Lemon Tea **\$3.50**

Mineral Water

Sparkling **\$6.50**

Still **\$6.50**

Coffee

Caffe Latte **\$4.50**

Cappuccino **\$4.50**

Coffee **\$3.50**

Espresso **\$3.50**

Double Espresso **\$5.50**

Macchiato **\$4.50**

Iced **+\$1.00**

Tea

Chamomile **\$4.50**

Earl Grey **\$4.50**

Peppermint **\$4.50**

Digestif

Grappa **\$11.00**

Limoncello **\$11.00**

Half Bottle

(375ml)

Red

Antinori Peppoli Chianti Classico DOCG 2018/19 **\$42**

🍇 Sangiovese Blend

Intense and floral nose with taste of fruits and oak aging.

Antinori Il Bruciato Bolgheri DOC 2019 **\$49**

🍇 Cabernet Sauvignon, Merlot and Syrah

Nose of ripe red berry fruit and sweet spices. The palate offers a fine structure, balance, and drinking pleasure.

Sweet Sparkling

Michele Chiarlo Nivole Moscato d'Asti 2021 **\$32**

🍇 Moscato

Sweet, fresh, and aromatic.

Sparkling

	Glass	Bottle
Bel Star Prosecco DOC NV	\$10	\$49
🍷 Glera (Prosecco)		
<i>Elegant, dry and refreshing.</i>		

White

Mantellassi Masso Bianco 2020/21	\$10	\$49
🍷 Trebbiano Blend		
<i>Light, fresh and aromatic.</i>		
Pighin Pinot Grigio Friuli Grave DOC 2020/21	\$12	\$59
🍷 Pinot Grigio		
<i>Fine flowery and fresh fruit scents with bright acidity.</i>		
Terlano Chardonnay 2020		\$59
🍷 Chardonnay		
<i>Light, crisp and dry.</i>		
Livio Felluga Sauvignon 2020		\$69
🍷 Sauvignon Blanc		
<i>Intense with prominent passion fruit, white melon, elderflower and orange blossom flavours.</i>		
Tormaresca Pietrabilanca Castel del Monte DOC 2015/19 (Organic)		\$69
🍷 Chardonnay Blend		
<i>Floral nose, light oak and great finish.</i>		

Red

	Glass	Bottle
Mantellassi Il Canneto Sangiovese Maremma Toscana IGT 2020	\$10	\$49
🍷 Sangiovese		
<i>Fresh, light with nose of berries.</i>		
Bottere Corte Ottone Copertino DOC Riserva 2017	\$12	\$59
🍷 Negroamaro		
<i>Notes of berries and cherries. Soft on palate with velvety tannins.</i>		
Garofoli Piancarda Rosso Conero DOC 2018/19	\$14	\$79
🍷 Montepulciano		
<i>Full body with aromas of cherries.</i>		
Mantellassi Puntón del Sorbo IGT 2019		\$79
🍷 Cabernet Sauvignon		
<i>Fruity and elegant bouquet with good structure and balance.</i>		
Antinori Peppoli Chianti Classico DOCG 2019		\$79
🍷 Sangiovese Blend		
<i>Intense and floral nose with taste of fruits and oak aging.</i>		
Tommaso Bussola Valpolicella Ripasso Superior Ca' del Laito 2016		\$79
🍷 Corvina Blend		
<i>Cherry and dark chocolate flavors.</i>		
Terlan Alto Adige Pinot Noir Riserva Monticol 2018		\$79
🍷 Pinot Noir		
<i>Freshness with nose of Alpine wild flowers.</i>		
La Bracesca Vino Nobile di Montepulciano DOCG 2016		\$89
🍷 Sangiovese Blend		
<i>Aromas of violets and vanilla, and hints of cherries and strawberries on the palate.</i>		

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Red

- Carpineto Chianti Classico Riserva DOCG 2017** **\$89**
🍷 Sangiovese Blend
Elegant with aromas of vanilla and raspberry. Long finish.
- Prunotto Barolo DOCG 2016** **\$109**
🍷 Nebbiolo
Well-balanced wine with aromas of violets and berry fruits.
- Carpineto Brunello di Montalcino DOCG 2016** **\$129**
🍷 Sangiovese
Dry, Smooth, well-textured, with hints of vanilla, cherries and raspberry.
- Tommaso Bussola Amarone della Valpolicella Classico DOCG 2015** **\$129**
🍷 Corvina Blend
Sweet black cherry and tobacco nose. Perfect with meat.
- Villa Girardi Amarone della Valpolicella Classico DOCG 2016** **\$139**
🍷 Corvina Blend
Full-bodied and complex wine with aromas of ripe cherries and plums.
- Guado al Tasso Bolgheri Superiore DOC 2018** **\$239**
🍷 Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot
Wine of great elegance and finesse. Aromas of dark fruit, plum, blackberry, savoury spice, tobacco and leather.
- Tignanello Toscana IGT 2018** **\$239**
🍷 Sangiovese, Cabernet Sauvignon and Cabernet Franc
Notes of ripe red fruits such as cherries preserved in spirits, sour cherries, raspberries and plums complement delicate spicy aromas of cloves and licorice.