

PIZZANTICA

@ Casa Italia



ANTIPASTI - APPETIZERS

- pane di casa casa** [bread basket] (v) 10
artisan local bread, breadstick
- bruschetta** - 2 slices of artisan bread
- **classica** (v) fresh tomato, garlic, basil, oil, grana 10
 - **funghi** (v) truffle infused mushrooms, parsley 12
 - **salame** gorgonzola, local aged salami 12
- tagliere misto** [antipasto platter] 24
S. Daniele prosciutto, local aged salami, provola, olives, bread
- insalata caprese** (v,gf) 12
local buffalo mozzarella, fresh tomato, basil, evo olive oil
- calamari** (gf) 13
squid lightly fried served with wasabi aioli
- arancini** - 4 pieces (v, gf) 10
- pepata di cozze** [sautéed mussels] 20
steamed mussels, garlic, white wine, pepper, parsley, bread
- olive all' Ascolana** - 6 pieces 10
bread crumbed feta stuffed green olives served with aioli



PASTA

* Gluten Free Option 6

- linguine allo scoglio** * [Seafood Pasta] 23
Napoli sauce, mixed seafood, garlic, fresh chilli, white wine, parsley
- linguine all' arancia** * 21
S. Daniele prosciutto, onion, grana, cream with a hint of citrus and mint
- spaghetti alla Bolognese** * 18
- pappardelle ai porcini tartufati*** (v) 22
with porcini mushrooms, cream, infused white truffle, grana
- ravioli al sugo di pomodoro** (v) 18
spinach and ricotta ravioli with Napoli sauce & parmesan,
- homemade gnocchi ai 4 formaggi** (v) 20
with provola, cream, parmesan and gorgonzola sauce
- seasonal risotto** - ask your waiter



PIZZE ROSSE - RED SAUCE BASE

- marinara tradizionale** - [no seafood] (vg) 15
garlic, dried oregano, olive oil
- margherita** (v) 18
basil, olive oil, mozzarella
- prosciutto cotto** - [ham] 19
ham, mozzarella
- diavola** - [pepperoni] 20
spicy salami, mozzarella
- prosciutto crudo** - [prosciutto] 23
mozzarella, wild rocket, San Daniele prosciutto, shaved grana
- napoletana** 22
capers, anchovies, Italian black olives, mozzarella
- capricciosa** 22
ham, mushrooms, Italian black olives, artichokes, mozzarella
- gamberi** 23
prawns, fresh chilli, mozzarella
- tropicale** - [hawaiian] 21
ham, pineapple, mozzarella
- tutta carne** - [meat lovers] 22
ham, spicy salami, mozzarella
- salsiccia e cipolle** 21
pork fennel sausage, caramelised onion, mozzarella
- kombi** 22
nduja (Italian style salami spread), mushroom, smoked garlic oil, mozzarella
- parmigiana** - (v) 21
eggplant, basil, grana, mozzarella



PIZZE BIANCHE - WHITE BASE

- tartufo** 22
mushrooms, ham, infused truffle oil, mozzarella
- quattro formaggi** - [four cheeses] 22
ricotta, gorgonzola, grana, mozzarella
- patate** 22
ham, potato, onion, rosemary, mozzarella



PIZZE EXTRAS

Buffalo Mozzarella 4
Gluten free base 6

- | | | |
|-----------------------|--------------------------|----------------|
| mushrooms 2 | Italian black olives 2 | capers 1 |
| pineapple 2 | wild rocket 1 | fresh chilli 1 |
| spicy salami 3 | San Daniele prosciutto 4 | ham 2 |
| pork fennel sausage 2 | nduja 2 | prawns 4 |
| anchovies 2 | mozzarella 2 | gorgonzola 3 |



SECONDI - MAINS

- scaloppine ai funghi** 24
beef escalope with mushroom sauce served with roast potato



CONTORNI - SIDES

- rucola e pere** - [rocket and pear](v, gf) 8
wild rocket and pear salad with shaved grana
- patatine fritte** (v, gf) 6
French fries with aioli
- patate arrosto** (v, gf) 6
roast potato with rosemary, garlic



BAMBINI - KIDS * Gluten Free Option 6

- pizza margherita*** (v) 12
- spaghetti bolognese*** 12
- patatine fritte** - [French fries] 6
served with aioli (v,gf) 6
- gelato** [Ice Cream] - 1 scoop 5

OUR CHEF'S

Recommendations

Please see the chalk board !!



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(v) vegetarian (vg) vegan (gf) gluten free

APERITIF'S

aperol spritz	11
aperol, prosecco, soda water, orange slice	
campari spritz	12
campari, prosecco, soda water, orange slice	
negroni	12
campari, sweet vermouth, gin, orange peel	
negroni sbagliato	12
campari, sweet vermouth, prosecco, orange slice	
americano	12
campari, sweet vermouth, soda, orange slice	
campari tonic	10
campari, tonic water, lemon slice	
campari on rocks	9
campari, ice, orange slice	
espresso martini	15
vodka, kahlua, espresso, sugar syrup, 3 coffee beans	
godfather	12
whiskey, Amaretto, orange peel	

DIGESTIVES & LIQUEURS

grappa - sambuca - montenegro	8
amaretto - frangelico - limoncello	
kahlua	

SPIRITS

vodka [absolut] - gin [larios]	9
rum [bundaberg or bacardi blanco]	
whiskey [jhonny red] - bourbon [jack daniels]	
make it a long drink by adding your favourite mix+3	
[coke, coke zero, lemonade, tonic water, soda water]	

BEER & CIDER

peroni - lager - ITA	
peroni red – golden lager - ITA	
peroni leggera - light lager - ITA	
corona - pale lager - MEX	
green beacon wayfarer	
- tropical pale ale – Newstead -AUS	
stone & wood - pacific ale – AUS	
batlow apple - cloudy cider - AUS	

TAP BEER

menabrea - classic lager - ITA	
peroni - lager - ITA	

FOR THE WINE CONNOISSEUR SEE OUR PREMIUM WINES LIST

SOFT DRINKS

coke, coke zero, sprite	4
san pellegrino Italian soft drinks	4
[aranciata, aranciata rossa, chinotto, limonata]	
san pellegrino 1L sparkling water	6
acqua panna 1L still water	6
fruit juice - apple or orange	4

SPARKLING WINE

prosecco DOC - santero , Piemonte, ITA	10	40
sparkling 958 - santero , Piemonte, ITA		30

WHITE

bianco vergine DOC - alido , Toscana, ITA -2016	30
vermentino DOC - prendas , Sardegna, ITA - 2017	39
sauvignon blanc - three lions , WA, AUS – 2015	40

ROSÉ

rosato - dal zotto , King Valley, AUS - 2017	30
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RED

sangiovese - il bastardo , Toscana, ITA -2017	30
chianti DOCG - rufina , Toscana, ITA - 2017	38
barbera DOC - reverdito , Piemonte, ITA - 2016	38
shiraz cab merlot - tait , Barossa Valley, AUS - 2015	45
valpolicella CLASSICO , recchia, Veneto, ITA- 2017	36
pinot noir - storm bay , Tasmania, AUS – 2018	39

DESSERT WINE

recioto di soave - monte tondo , Veneto, ITA	10	45
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HOUSE WINES

white - white blend , ITA	7	20*
red – red blend , ITA	7	20*

*500ml Carafe

please note: drinks may be served in non-standard drink size glasses

PIZZANTICA - THE RESTAURANT
OUR PREMIUM WINES FOR THE
WINE CONNOISSEUR

SPARKLING

SPUMANTE - FERRARI.....\$60

TRENTO - ITA, 2016 VINTAGE - TRADITIONAL METHOD

Italy's 'Champagne' a deep straw yellow, a gentle but long bouquet, a note of ripe fruit, hazelnuts, floral aromas, accompanied by delicate scent of yeast derived from more than 2 years ageing in the bottle.

RED

PRIMITIVO - BURDI\$48

PUGLIA (IGT) - ITA, 2016

Made from organic certified grapes (Zinfandel). A deep ruby red, intensely flavoured, high in tannins and alcohol yet fruity and soft on the palate.

BAROLO - REVERDITO.....\$80

PIEMONTE (DOCG) - ITA, 2014

Nebbiolo is the quintessential Piemontese wine grape, to earn the name Barolo, the wines must undergo at least 38 months' aging prior to commercial release, of which 18 must be spent in barrel. As the tannins soften over time, the complexity shows through with hints of earth, truffles and dark chocolate.

MIDA - MONTEPULCIANO, CABERNET - ALLERI.....\$64

MARCHE (DOCG) - ITA, 2015

A biological wine made in small batches. A bold yet fruity wine with soft tannins. The Cabernet provides structure to this blend along with dark fruit flavours of blackcurrant plum and blackberries. A bold wine with deep pigmentation and lasting taste.

MALIA – MALVASIA NERA – BURDI.....\$62

PUGLIA (IGT) - ITA, 2015

A biological wine made from organically grown grapes. An intense ruby red with aromas of red fruits and herbs. Moderate tannins and well balanced on the pallet. A beautifully smooth, elegant fresh drinking wine – a must try.

PINOT NOIR – NANNY GOAT.....\$55

CENTRAL OTAGO, NEW ZEALAND, 2018

A wonderful clear and clean tasting new world Pinot. Fantastic aromas of red fruit – strawberry, raspberry and cherry. Medium tannins and body.

WHITE

CHARDONNAY – GIANT STEPS SEXTON VINEYARD.....\$69

YARRA VALLEY (VIC) – AUS, 2016

Brilliant pale straw colour with a glimmer of green around the edges and a watery hue. Scented aromatics of fleshy white peaches and nectarines meld into some biscuity dried honey and cashew characters followed by citrusy nougat and a faint whiff of spice. Long after taste of fleshy white peaches, nectarines, dried honey, nougat and subtle gun flint infusions.

ITALIAN WINE CLASSIFICATIONS

The geographic indicators or PDO's – *Protected Designation of Origin* in Italy are categorised into 3. PDO's specify a region, growing and winemaking techniques and grape varieties. In theory a wine with a PDO designation has a unique flavour that by law cannot be copied. The Italian PDO's are:

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