

SCROLL DOWN FOR FULL MENU



CHEF'S RECOMMENDATIONS

please ask your waiter or see our specials board

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PIZZE ROSSE

(GF HOUSE-MADE BASE +6)

Margherita tomato, basil, parmesan, olive oil and mozzarella	20
Cotto e Funghi tomato, ham, mushroom and mozzarella	22
Diavola tomato, spicy salami and mozzarella suggested extra: black olives (2)	23
Capricciosa tomato, ham, mushrooms, black olives, artichokes and mozzarella	24
Prosciutto tomato, mozzarella, wild rocket, san daniele prosciutto and parmesan	24
Salsiccia tomato, pork fennel sausage, caramelised onion and mozzarella	23
Napoletana tomato, capers, anchovies, black olives and mozzarella	23
Gamberi tomato, prawns, fresh chilli and mozzarella suggested extra: rocket (2)	25
Kombi tomato, nduja, parmesan, mushroom, smoked garlic oil and mozzarella	24
Parmigiana tomato, eggplant, basil, parmesan and mozzarella	22
Meat Lovers tomato, ham, spicy salami and mozzarella	23
Hawaiian tomato, ham, pineapple and mozzarella	22

PIZZE BIANCHI

(GF HOUSE-MADE BASE +6)

Tartufo mushrooms, ham, truffle oil and mozzarella	24
Quattro Formaggi gorgonzola, asiago, parmesan and mozzarella	23
Pancetta pancetta, taleggio cheese, rosemary and mozzarella	24
ANTIPASTI (APPETISERS)	
Focaccia Formaggiosa (cheesy garlic bread) pizza base with garlic, mozzarella, rosemary and olive oil	13
Tagliere Misto (Grazing Board) prosciutto, local aged salami, selection of cheese, olives and deep fried pizza bread (serving sizes: 1p / 2p / 4p)	12 / 24 / 40
Calamari lightly fried squid served with wasabi aioli	16
Arancini (Mushroom & Truffle) four mushroom arancini served with napoli sauce and mayo	12
Zucchini Flowers three flash fried zucchini flowers filled with goat cheese served with an olive tapenade	18
Chilli Prawns prawns sauteed with garlic, fresh chilli, house made napoli sauce and parsley	18
BAMBINI (KIDS)	
Margherita kids margherita pizza	13
Spaghetti Bolognese kids spaghetti Bolognese	13

PASTA

(GF FRESH PASTA +5)

Linguine allo Scoglio (seafood) mixed seafood, napoli sauce, garlic, fresh chilli, white wine and parsley	25
Moreton Bay Bug Linguine fresh moreton bay bugs, napoli sauce, garlic, fresh chilli, white wine and parsley	35
Ravioli al Sugo di Pomodoro spinach and ricotta artisan made ravioli with napoli sauce and parmesan	20
Gnocchi ai Funghi e Tartufo mushrooms, truffle paste, truffle oil, cream, parmesan and parsley	23
Spaghetti alla Bolognese housemade pork and beef Bolognese with parmesan	20
Lasagna 450g portion; house made pork and beef bolognese with bechamel and parmesan	20
MAINS	
Porchetta con patate arrosto (pork) 350g tuscan rolled pork belly served with roast potato and chianti jus	30
CONTORNI (SIDES)	
Insalata Rucola (Rocket Salad) wild rocket and pear salad with parmesan	9
Patatine Fritte shoestring french fries served with aioli extra: truffle salt (2) extra: cheese & chilli (4)	8

extra pizza toppings at your request
GF house-made pizza base +6 / fresh pasta +5
vegan menu available

PIZZANTICA

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pizzantica.com fb: /pizzantica

BIBITE (DRINKS)

Still or Sparkling Water 7
one litre bottle

Soft Drinks 4
coke, coke zero, sprite, fanta, chinotto, sparkling peach ice tea

Juice 4
orange or apple

APERITIVI (APERITIFS)

Aperol Spritz 13

Campari Spritz 13

Limoncello Spritz 14

Hugo Spritz 13

It all starts with a Spritz

Negroni 15
campari, gin, vermouth

Americano 14
campari, sweet vermouth, soda, orange slice

Campari Tonic 12
campari, tonic water, lemon slice

Espresso Martini 15
vodka, kahlua, espresso and sugar syrup

Godfather 13
whiskey, amaretto, orange peel

SPIRITI (SPIRITS)

Vodka, Gin, Rum, Whiskey, Bourbon 9

Add your favourite mixer 3

BIRRE ALLA SPINA (BEER ON TAP)

Peroni Lager 425ml / 5.1% 12

Asahi Super Dry 400ml / 5.2% 12

BIRRE E SIDRO (BOTTLED BEER & CIDER)

Peroni Red 330ml / 4.7% 8

Peroni Light 330ml / 3.5% 8

Corona 355ml / 4.5% 8

Green Beacon Wayfarer 375ml / 4.9% 9

Stone & Wood Pacific Ale 330ml / 4.4% 9

Apple Cider 4.5% 8

FRIZZANTI (SPARKLING)

Santero 958 Cuvee 32
piemonte, italia

Il Follo Prosecco 10 40
piemonte, italia

ROSATO (ROSE)

Sella & Mosca Rosato 10 42
sardegna, italia

VINI BIANCHI (WHITE WINE)

Bianco Vergine (rare white blend) 32
toscana, italia

Ca'di Frara Pinot Grigio 10 38
lombardia, italia

Prendas Vermentino 10 42
DOC sardegna, italia

Monte Tondo Soave 10 45
veneto, italia

VINI ROSSI (RED WINE)

Il Bastardo Sangiovese 2017 35
toscana, italia

Riverdito Barolo 2014 90
piemonte, italia

Rockbare RB1 Shiraz 2016 12 58
barossa, australia

San Lorenzo Montepulciano 2017 55
marche, italia

Basciano Chianti Rufina 2017 10 42
DOCG toscana, italia

Nanny Goat Pinot Noir 2018 12 55
central otago, new zealand

Branciforti Nero D'Avola 2018 10 40
sicilia, italia

Customer Favourites

VINI DELLA CASA (HOUSE WINE BY CARAFE)

White Carafe Blend 22
500ml

Red Carafe (Sangiovese) 22
500ml



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plant based

AUTHENTIC ITALIAN VEGAN MENU

ANTIPASTI

marinara 15

tomato pizza sauce, garlic, dried oregano, olive oil

focaccia 10

house made flat oven baked bread with olive oil, rosemary and sea salt flakes

PASTA

linguine al tartufo 23

mixed fresh mushrooms, truffle paste, infused white truffle and vegan parmesan

lasagna vegana 23

house made fresh vegan pasta sheets layered with eggplant, napoli sauce and vegan parmesan

spaghetti al pesto 22

spaghetti with house-made pesto and vegan parmesan

spaghetti bolognese 22

spaghetti with house-made vegan bolognese and vegan parmesan

gnocchi napoli 21

house made potato gnocchi with napoli sauce and vegan parmesan

SIDES

insalata rucola 9

wild rocket and pear salad with vegan parmesan

patatine fritte 8

french fries

add: vegan cheese & chilli (4)

PIZZA

margherita 20

tomato pizza sauce, vegan mozzarella, pesto, basil, olive oil

salsicca e cipolle 23

tomato pizza sauce, vegan sausage, caramelised onion, vegan mozzarella, wild rocket

tartufegana 23

mixed fresh mushrooms, truffle oil, vegan mozzarella, parsley

parmigiana 22

tomato pizza sauce, eggplant, vegan parmesan, basil, vegan mozzarella

capricciosa 23

tomato pizza sauce, mushrooms, black olives, artichokes, vegan mozzarella

DESSERT

sorbetto 8

two scoops; mango

seasonal dessert

please ask your waiter

GF house-made pizza base +6

GF fresh pasta +5



CAFFÉ E TE (COFFEE & TEA)

Espresso	3
Long Black	3
Cappuccino	4
Flat White	4
Latte	4
Piccolo	4
Macchiato	4
Tea	4
english breakfast, earl grey, peppermint	

DIGESTIVI (DIGESTIVES)

Grappa	8
Montenegro	8
Frangelico	8
Limoncello	8
Amaretto	8
Kahlua	8
Sambuca	8

DOLCI (DESSERTS)

Angioletti (to share / signature dessert)	16
deep fried dough served with nutella, coconut and ferrero rocher	
Affogato	12
espresso, vanilla bean gelato and frangelico	
Tiramisu	11
housemade traditional recipe	

Popular Sweet Finishes

Gelato	8
two scoops: vanilla bean, salted caramel, pistachio	
Sorbetto (Sorbet)	8
two scoops: mango	
Kids Gelato	5
one scoop: vanilla bean, salted caramel, pistachio, mango sorbet	
Cannoli Siciliani	pv
two traditional flash fried pastries with seasonal filling *price varies on ingredients	

VEGAN

Vegan Sorbetto (Sorbet)	8
two scoops: mango	

*a big thank you from
Mike and Luca
For you are the reason
for our success*



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