



LA PIZZAIOLA
RISTORANTE

MENU

Buongiorno and welcome to our new menu.

Our team at La Pizzaiola Ristorante are excited to offer you a variety of our most popular meals together with new Italian dishes, using the finest Italian ingredients.

We are pleased to offer you a selection of wines from famous wine regions of Australia and Italy.

Serving you exciting quality Italian meals with full table service and a friendly smile.

Buon appetito!

Ciao,

Sue & La Pizzaiola team

SPECIALS

ENTRÉE

Prosciutto e Truffe Arancini \$13.90

Prosciutto arancini served with tomato relish, shaved pecorino romano parmesan and white truffle aioli

MAIN

Vangole al Peperoncino \$26.90

Fresh diamond clams in a chilli and white wine reduction, tossed through our housemade spaghetti

WINE

(Bottle)

Patricks (Coonawarra) Cabernet Sauvignon \$50.00

Vasse Felix (Margaret River) Filius Chardonnay \$45.00

Patrizi Barolo \$95

Voyager Estate Chenin Blanc (Margaret River) \$40



ENTRÉE

Bruschetta \$15.90

Lightly toasted bread served with a mixture of fresh tomato, Spanish onion, fresh basil, balsamic vinegar and olive oil

Garlic Bread \$8.50

Topped with freshly minced garlic then lightly toasted

Olives & Dips \$10.90

Olives served with rosemary & parmesan foccacia, house pesto and small selection of fresh cured meats

SALADS

Small / Large

Italian \$11.90 / \$16.90

Mixed lettuce, cucumber, tomato, red onion, olives and dressing

Caprice \$11.90 / \$16.90

Ripe tomato with fresh mozzarella and basil



PASTA DISHES

*Pasta types made on site with our Italian pasta machine
GF option - penne \$4 extra*

Pollo Fettuccine \$24.90

Chicken, bacon, onion, shallots and garlic cream sauce

Spaghetti Bolognese \$23.90

Traditional Italian pork and beef, napoli sauce



Trieste Gnocchi \$24.90

Chicken, roast cashews, sundried tomato with basil pesto and garlic cream sauce

Marinara Fettuccine \$27.90

Prawns, scallops, baby octopus, garlic with napoli sauce

Positano Fettuccine \$24.90

Chicken, prosciutto, asparagus, olives with chilli in a rose sauce

Toscana Spaghetti \$23.90

Bacon, shallots, mushrooms with a rose sauce

Zucca Ravioli \$25.90

Pumpkin and feta filled ravioli with red onion, capsicum, sundried tomato, olives, pumpkin, basil pesto in a vegetable stock

PIZZA

*Small 11" 4 slices / Medium 13" 6 slices / Large 15" 8 slices
Extras \$5 each; GF option only 12" bases \$4 extra*

Supreme \$24.90 / \$29.90 / \$32.90

Ham, salami, mushrooms, onion, pepperoni, olives, oregano, roast capsicum

Meatza \$23.90 / \$26.90 / \$29.90

Ham, salami, pepperoni, chicken, bacon



Bodeno \$23.90 / \$28.90 / \$32.90

BBQ sauce, chicken, bacon, pepperoni, caramelised onion, roast capsicum, camembert cheese

Vesuvius \$24.90 / \$29.90 / \$32.90

Chorizo sausage, pepperoni, sundried tomato, olives, capers, Spanish onion, roasted capsicum, fresh garlic

Gourmet Vegetarian \$24.90 / \$28.90 / \$31.90

Baby spinach, mushrooms, Spanish onion, roast capsicum, olives, capers, artichokes, sundried tomato, oregano

ITALIAN PIZZA

*True Italian tradition bringing out the flavours with "Less is more"
on an Italian base (one size) 13" 6 slices; no GF bases*

Margherita \$24.90

Fresh tomato, cheese, basil

Inglesina \$26.90

Prosciutto, feta, basil pesto

Pepperoni \$26.90

Pepperoni topped with a mozzarella cheese blend



KIDS MENU

Hawaiian Pizza \$18.90 / \$24.90 / \$28.90

Ham, pineapple, cheese

Bolognese \$11.90

Pasta with cheese \$11.90

MAINS

GF option - *



Agnello Abruzzo (GF) with vegetables \$31.90

Lamb rump stuffed with feta, sundried tomato and basil with mashed sweet potato and a port wine glaze

Chicken Portofino with vegetables / salad \$30.50*

Chicken breast pan fried with bacon, onion, mushrooms, port and cream sauce

Veal Funghi with vegetables / salad \$29.90*

Veal scaloppine, mushrooms, prosciutto, garlic, cream sauce

Garlic Prawn Risotto (GF) \$26.90

Green king prawns pan fried in garlic cream sauce served over risotto cakes

Pollo Risotto (GF) \$26.90

Chicken, prosciutto, mushroom, cream sauce on our risotto cakes, finished with salad greens and pine nuts

Lasagne \$23.90

Traditional Italian style with beef, pork, ham, béchamel sauce and served with a side salad

Sosio Chicken (GF) with vegetables / salad \$29.90

Breast stuffed with avocado and prawns in a cream sauce

DESSERT

Tiramisu \$15.90

Traditional dessert made with espresso coffee and marsala, sponge fingers and layered cream

Gelato \$5 / \$9.50

Single / Duo

*Made on premises, all natural ingredients, preservative free
Lemon & lime, Rocky road*

Affogato \$9.90

Vanilla ice-cream with shot of espresso

Optional liqueurs: Frangelico, Baileys or Kahlua (\$6)



Sticky Date Pudding \$12.90

Warm sticky date pudding with caramel sauce and ice-cream

Panna Cotta \$12.90

Fresh vanilla bean panna cotta served with passionfruit coulis

Three Romans \$24.50

Trio of desserts including panna cotta, tiramisu and gelato (share plate)

HOT DRINKS

Served with biscotti
Cup / Mug

Coffee \$4.90 / \$5.50

Cappuccino

Latte

Flat White

Long Black

Hot Chocolate with marshmallows \$4.90 / \$5.50

Chai Latte \$4.90 / \$5.50

Pot of Tea \$4.90

English Breakfast

Earl Grey



COLD DRINKS

Soft Drink - 330ml Glass Bottle \$5.00

Coke, Coke No Sugar, Lemon Lime & Bitters, Sprite, Ginger Beer

San Pellegrino Sparkling Water - 750ml \$5.00

Noah's Juice - 260ml Glass Bottle \$5.00

Apple, banana and mango smoothie

Cranberry, pomegranate and blackberry smoothie

Orange

MOCKTAILS

Surprise Sunrise \$15.00

Orange juice, grenadine

Virgin Mojito \$15.00

Mint, lime, simple syrup, soda water

COCKTAILS

Aperol Spritz \$18.00

Aperol, prosecco, soda water

Espresso Martini \$18.00

Espresso shot, vodka, kahlúa

Long Island Iced Tea \$18.00

Vodka, gin, white rum, triple sec, coke

Mojito \$18.00

Mint, lime, simple syrup, white rum, soda water

SPIRITS \$10.90

Served with your choice of mixer: coke, lemonade, orange juice, soda water, ginger ale, tonic water

Bombay Sapphire Gin

Bundaberg Rum

Grey Goose Vodka

Jim Beam Bourbon

Johnny Walker Scotch (black)

Bacardi White Rum

Malibu Coconut Rum

Captain Morgan Spiced Rum



LIQUEURS \$8.90

Granite Ridge Port

Baileys

Limoncello

Kahlúa

Frangelico

Surrender Chocolate Liqueur

Seduction Coffee Liqueur

BEER & CIDERS

Peroni \$8.90

Peroni 0% \$8.90

Corona \$8.90

Great Northern Super Crisp \$8.90

Brookvale Union Ginger Beer \$8.90

Rekorderlig Strawberry-Lime Cider \$9.90

Somersby Cider Apple/Pear \$8.90

WHITE WINE

Glass / Bottle , Corkage \$7

The Pass Sauvignon Blanc \$10.05 / \$37.20

Marlborough

Fattori Alta Pinot Grigio \$8.70 / \$31.30

Terrossa, Italy

Granite Ridge Goldies Unwooded Chardonnay \$8.45 / \$30.40

Granite Belt

Patrizi Moscato d'Asti \$12.50 / \$45.10

Italy

RED WINE

Glass / Bottle , Corkage \$7

Fifth Leg Cabernet Sav \$8.45 / \$30.40

Western Australia

Wolf Blass Grey Label Shiraz \$15.60 / \$56.25

McLaren Vale

Mysterious Diggings Pinot Noir \$10.05 / \$36.20

Central Otago

