

La Vera Piza Napoletana
GRADI



Legend holds that the Pizze Margherita was invented in 1889 when the Palace commissioned the Neapolitan pizzaiolo (pizza maker) Raffaele Esposito to create a pizza in honour of the visiting Queen Margherita.

The Coliseum in Rome has over 80 entrances and could accommodate about 50,000 spectators.

Authentic award winning regional Neapolitana Wood fired Pizze and cuisine.

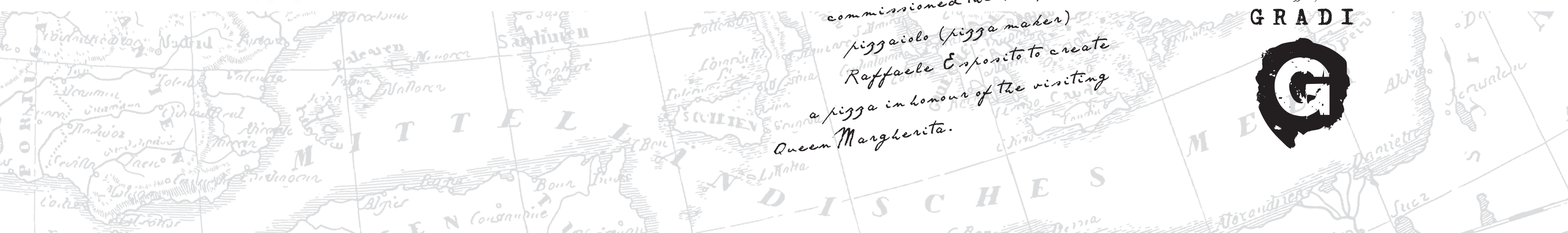




Real Neapolitan style pizza
is just a beautiful thing.
Johnny Di Francesco
Pizzaiolo, Chef,
Restaurateur.

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Salumi.

PROSCIUTTO CRUDO di PARMA 50g

Piu 24 lune	24 mth	17
Secretum	30 mth	23

SELECT ANY TWO CHEESES & ANY TWO ITALIAN SLICED MEATS FROM THE LIST BELOW FOR \$39

ITALIAN SLICED MEATS SERVED WITH CAPERBERRIES & CORNICHONS 50g

Prosciutto Crudo di Parma Mornello 20mth	15
Wagyu Bresaola-air dried beef	15
Salame Piccante-spiced Italian sausage	12
Sopressa mild-pressed salami	12
Salame Felino- pure pork pressed salami	12
Mortadella - Classic cured meat from Bologna	12
Capocollo-seasoned rolled pork shoulder	12

Formaggi.

IMPORTED ITALIAN CHEESE SERVED WITH QUINCE 30g

Bella Lodi Raspadura -Hard , un-aged cow milk (Lombardy)	6
Parmigiano Reggiano - Hard, aged cow milk, Parma 24 mth	11
Pecorino - Mild, Sheep milk(Tuscany)	11
Asiago - Mild, cow milk (Veneto)	11
Taleggio - Soft, cow milk (Veneto)	11
Gorgonzola - Soft, cow milk, (Lombardy)	11
Mozzarella Di Bufala 125g- Soft, Buffalo milk (Campania)	15

Insalate.

Insalata Caprese (V) Buffalo mozzarella, tomato, basil,	18
Insalata di Rucola (V) Rocket leaves shaved pears, Parmesan and 20yo Balsamic vinegar	15
Insalata di Barbabietole (V) Rocket, beetroot, caramelised walnuts and goats cheese	15

Antipasti.

Pacific oysters - served natural with fresh lemon	1/2 Doz	18
	Doz	36
Oysters Alla Kilpatrick - bacon ,worchester sauce	1/2 Doz	24
	Doz	48
Olive (V)- selection of marinated mixed olives	6	
Olive ascolane -veal filled olives, crumbed and fried	13	
Arancini -crumbed Rice balls, bolognese, peas, mozzarella heart and spicy rose sauce (3 per serve)	16	
Polpette al Sugo - meatballs, napoli sauce and basil (3 per serve)	17	
Bruschetta ai Carciofi (V)- artichoke bruschetta, goats cheese and rocket.	17	
Vitello tonnato - poached veal and seared tuna slices with a tuna aioli sauce	18	
Fiori di Zucca - Zucchini flower stuffed with buffalo ricotta, spanner crab and chilli (3 per serve)	19	
Carpaccio di Manzo- peppered beef carpaccio, truffled mushrooms, aioli, shaved Parmigiano Reggiano and rocket	21	
Calamari fritti - flash fried southern calamari served with watercress and almond aioli	24	
Fritto Misto di pesce del giorno - daily selection of mixed fried seafood	32	

Pizza.



Focaccia (V) Garlic or Mixed herbs Focaccia	14
Toscana (V) Pizza in bianco, mixed mushroom, rocket and goat cheese	24
Margherita verace (V) San Marzano tomato, buffalo mozzarella, basil and extra virgin olive oil	22
Marinara (Doesn't Contain any Seafood) (V) San Marzano tomato, garlic and oregano	18
Caserta San Marzano tomato, buffalo mozzarella, 20 mth prosciutto di Parma and rocket	28
Diavola San Marzano tomato, fior di latte, hot salami and rocket (Hot Salami very very Hot!)	24
Napoletana San Marzano tomato, fior di latte, anchovies, olives and oregano	23
Salsiccia e friarielli Pizza in bianco, fior di latte, sausage and friarielli Napoletani	25
Frutti di mare San Marzano tomato, fior di latte, mussels, Queensland prawns, clams, scallops and rocket.	29
Suprema (V) Pizza in bianco, fior di latte, pumpkin, rocket, pinenuts and goat cheese.	24
Ortolana (V) Pizza in bianco, fior di latte, zucchini, pan fried capsicum and eggplant.	24
Romana San Marzano tomato, fior di latte, Prosciutto Cotto (Ham).	25
4 Formaggi (V) Pizza in bianco, fior di latte,grana padano, emmental and gorgonzola.	24
Bella Emilia Pizza in bianco, fior di latte, 20 mth prosciutto di Parma, sundried tomato and balsamic vinegar.	28
Capricciosa San Marzano tomato, fior di latte, artichokes, olives, Prosciutto Cotto (ham) and mushrooms	29

All our Pizza Base is (DF,NF,V)



'Real Neapolitan style pizza is just a beautiful thing'

Johnny Di Francesco's Margherita is the signature pizza at his East Brunswick, Melbourne Crown Casino and Essendon eateries. It took top honours against 600 competitors from 35 countries at the Campionato Mondiale Della Pizza in Parma Italy being judged the BEST!!

"It's exciting to win a world pizza competition in Italy, the home of pizza. Amazing."

"I say there are two pizzas in the world: pizza, and pizza napoletana. Pizza came out of Naples. I'm very passionate about that."

Johnny Di Francesco - Pizzaiolo, Chef, Restaurateur

Follow us:



Pasta e risotto.

Pappardelle al Sugo D'agnello Pappardelle with slow cooked lamb ragu	32
Linguine Pescatore (DF) Linguine with mussels, clams, prawns and scallops in a touch of napoli sauce	35
Gigantoni al Sugo d'Anatra Short tube pasta with duck ragu	34
Spaghettoni al Granchio (DF) Spaghettoni with spanner crab meat, garlic, chilli, zucchini, cherry tomatoes, white wine and lobster bisque.	36
Gnocchi al pomodoro (V) Homemade gnocchi with napoli sauce, fresh ricotta and fresh basil	27
Tagliatelle con Prosciutto Croccante Tagliatelle with taleggio cream, crispy prosciutto, rocket, cherry tomatoes and shaved parmesan	28
Risotto ai Funghi Misti (V) Porcini and fresh mixed mushroom risotto, shaved parmesan	30

Secondi. Main Courses.

Grigliata mista di pesce del giorno (GF/DF/NF) Daily selection of mixed grilled seafood	45
Pesce del giorno Fish of the day	Daily
Capretto al Forno (NF) Slow cooked young goat, tomato, dry chilli, lemon, white wine, paprika and olive oil	34
Tagliata di manzo Char-grilled Eye fillet, rocket, raspadura cheese and balsamic reduction served sliced	42
Cotoletta di Vitello Crumbed veal loin with italian slaw and fresh lemon	35

Contorni.

Patate Novelle (V) Fried potatoes, sea salt, rosemary and garlic	12
Lattuga e avocado (V) Iceberg salad, avocado, aioli, grated salted ricotta	13
Fagiolini (V) Green beans, spring onion, parmesan	13
Broccolini (V) Steamed broccolini, olive oil and garlic	13
Crispy chips (V)	12

GF - Gluten free | NF - Nut free | DF - Dairy free | V - Vegetarian

Sorry no alterations during peak periods.

Sorry no split bills

10% surcharge on public holidays -

Gluten Free Pasta Available