

# Pizza Da Noi

## ANTIPASTO & BREADS

**ANTIPASTO BOARD** \$30.00

A selection of cured meats, cheese, roasted vegetables, olives & dip. *Serves 2*

**GARLIC or HERB PIZZA** \*with *cheese add \$3 per size* Medium: \$14 / Large: \$16

**BRUSCHETTA PIZZA** Medium: \$22 / Large: \$24

Pizza bianca topped with diced tomato, onion, basil & olive oil

**GARLIC BREAD** \$6.00

Bread roll with butter & garlic

**HERB BREAD** \$6.00

Bread roll with butter & mixed herbs

### BRUSCHETTA ON HOMEMADE FOCCACIA BREAD

Choose from

\* grilled eggplant & shaved parmesan cheese \$11.50

\* diced tomato, onion, basil & olive oil \$11.50

**FOCCACIA WITH BALSAMIC & OIL** \$7.00

Four (4) slices homemade focaccia bread served warm with olive oil & balsamic vinegar

**HOMEMADE FOCCACIA** \$4.00

Two (2) slices homemade focaccia bread seasoned with oil & oregano

## SIDES

**ARANCINI (3)** \$10.00

Deep fried rice & cheese balls coated in seasoned bread crumbs & served with Napoletana sauce

**BEEF ARANCINI (2)** \$15.00

Deep fried rice balls filled with mozzarella & beef Bolognese sauce,  
coated in seasoned breadcrumbs & served with Napoletana sauce

**POLENTA CHIPS (ONE SIZE) topped with parmesan cheese** \$11.00

**CHIPS (ONE SIZE) served with tomato sauce** \$10.00

**MIXED VEGETABLES (ONE SIZE) seasoned & topped with melted  
butter & olive oil** \$12.50

**MEAT BALLS (3) beef meatballs served in Napoletana sauce** \$17.50

*Don't forget to check tonight's specials*

*Sorry No Split Bills. B.Y.O Wine only. Corkage \$2.50 & Cakeage \$2.50 per person applies*

## **SALADS**

**ITALIAN SALAD** Small: \$10.50 / Large: \$18

lettuce, tomato, cucumber, capsicum, onion & carrot with a  
herb, olive oil & vinegar dressing

**CAESAR SALAD** Small: \$16 / Large: \$21

lettuce, crispy bacon, croutons, parmesan cheese, boiled egg &  
caesar dressing (\*add chicken S: &18.50 / L: \$24.50)

**ROQUETTE SALAD** Small: \$14 / Large: \$20

roquette, parmesan cheese, balsamic vinegar & walnuts

**CAPRESE SALAD (ONE SIZE)** \$22.00

tomato, bocconcini & basil topped with olive oil & balsamic glaze

**PANZANELLA SALAD** Small: \$18 / Large: \$22

tomato, bocconcini, croutons, cucumber, onion, olives, oregano,  
olive oil & balsamic vinegar

## **SEAFOOD**

**WHITEBAIT FRITTERS**

Entree: \$22 / Main: \$24

served with lemon on a bed of roquette

**GARLIC PRAWNS**

Entree: \$18 / Main: \$26

prawns in garlic &amp; oil served with homemade focaccia

**CHILLI PRAWNS**

Entree: \$18 / Main: \$26

prawns in napoletana &amp; chilli sauce served with homemade focaccia

**SALT & PEPPER CALAMARI**

Entree: \$14 / Main: \$20

seasoned calamari served with salad

**GRILLED OCTOPUS**

Entree: \$21 / Main: \$27

served on a bed of roquette with cherry tomatoes &amp; olives

**BARRAMUNDI FILLET**

\$25.00

lightly battered OR grilled, served with chips or salad

The logo for 'Pizza Da Noi' features a stylized pizza icon with a green pepper and a red chili pepper on top, followed by the text 'Pizza Da Noi' in a cursive, handwritten-style font.**PASTA****SPAGHETTI AGLIO E OLIO**

\$16.00

Spaghetti with garlic, olive oil &amp; basil

**PENNE NAPOLETANA**

\$16.00

Penne served with Napoletana sauce (add chilli for Penne Arrabiata)

**BEEF LASAGNA**

\$17.00

**SPINACH & RICOTTA CANNELLONI**

\$17.00

**PENNE CALABRESE**


\$19.00

Penne with olives, bacon &amp; mushrooms served in Napoletana sauce

**PENNE MELANZANA**

\$18.00

Penne with eggplant, basil &amp; chilli in Napoletana sauce

<b>SPAGHETTI BOLONGNESE</b>	\$18.00
Spaghetti served with beef Bolognese sauce	
<b>FETTUCCINE CARBONARA</b>	\$18.00
Fettuccine served with egg, parmesan cheese & bacon served in a cream sauce	
<b>SPINACH &amp; RICOTTA RAVIOLI</b>	\$20.00
Served in Napoletana sauce	
<b>TORTELLINI BOSCAIOLA</b>	\$20.00
Tortellini, mushroom & bacon served in cream sauce	
<b>FETTUCCINE PESTO</b>	\$20.00
Fettuccine with chicken & cherry tomato in a creamy pesto sauce	
<b>GNOCCHI GORGONZOLA</b>	\$23.00
Homemade potato dumplings served in gorgonzola sauce & topped with roasted pistachio nuts	
<b>SPAGHETTI AI GAMBERI</b>	\$27.00
Spaghetti with prawns served in a Napoletana sauce	
<b>FETTUCCINE MARINARA</b>	\$29.50
Fettuccine with prawns, octopus & calamari in Napoletana sauce	
<b>RISOTTO</b>	
<b>CHICKEN RISOTTO</b>	\$25.00
Chicken, Mushroom & spinach with parmesan cooked in a vegetable stock	
<b>SEAFOOD RISOTTO</b>	\$27.50
Prawns & calamari in Napoletana sauce	
	

## TRADITIONAL PIZZAS

### 1. MARGHERITA

Small \$14 / Medium \$16 / Large \$18

Tomato, cheese and oregano

### 2. NAPOLETANA

Small \$16 / Medium \$18 / Large \$20

Anchovies & olives

<b>3.HAWIIAN</b> Ham & pineapple	Small \$16 / Medium \$18 / Large \$20
<b>4.MEXICANA</b> Pepperoni, capsicum, onion, olives & chilli flakes	Small \$16 / Medium \$18 / Large \$20
<b>5.AUSTRALIAN</b> Bacon & egg	Small \$16 / Medium \$18 / Large \$20
<b>6.VEGETARIAN</b> Capsicum, mushroom. artichoke, onion & sun-dried tomato	Small \$16 / Medium \$18 / Large \$20
<b>7.CAPRICCIOSA</b> Ham, mushroom & olives	Small \$16 / Medium \$18 / Large \$20
<b>8.AMERICANA</b> Ham, pineapple, mushroom & cabanossi	Small \$16 / Medium \$18 / Large \$20
<b>9.MEAT LOVERS</b> Ham, cabanossi, pepperoni & bacon	Small \$16 / Medium \$18 / Large \$20
<b>10.CAPRESE</b> Tomato, bocconcini & basil	Small \$16 / Medium \$18 / Large \$20
<b>11.CHICKEN</b> Chicken, mushroom & onion	Small \$16 / Medium \$18 / Large \$20
<b>12.SUPREME</b> Ham, mushroom, capsicum, cabanossi, onion, anchovies & olives	Small \$16 / Medium \$18 / Large \$20
<b>13.SPECIAL DA NOI</b> Ham, mushroom, capsicum, cabanossi, onion & pineapple	Small \$16 / Medium \$18 / Large \$20

*All our traditional and gourmet pizza's come with a tomato sauce and cheese base.*

*Gluten free base available (Medium size only) / Add \$3.5*

*Vegan cheese available / add \$4.00*

*Gourmet pizzas available in medium or large size only.*

*All pizza bases are made to a medium thickness.*

*Please advise our team if you would prefer a slightly thinner or thicker base.*

*Traditional pizza pricing will increase with the addition of gourmet toppings*

## GOURMET PIZZAS

- 14. PRAWN** Medium: \$22 / Large: \$26  
tomato, cheese, prawns & garlic
- 15. PROSCIUTTO** Medium: \$22 / Large: \$24  
prosciutto, roquette, mascarpone cream cheese & balsamic vinegar
- 16. CALZONE** Medium: \$20 / Large: \$22  
folded pizza with spinach & ricotta filling
- 17. MELANZANA** Medium: \$23 / Large: \$25  
eggplant, prosciutto, bocconcini & caramelised onion topped with parmesan cheese & basil
- 18. QUATTRO FORMAGGIO** Medium: \$22 / Large: \$24  
mozzarella, bocconcini & gorgonzola topped with parmesan, roquette & walnuts
- 19. SALSICCIA** Medium: \$23 / Large: \$25  
chorizo sausage, mushroom, caramelised onion, bocconcini, roast capsicum, olives & basil
- 20. IL PADRINO** Medium: \$23 / Large: \$25  
cacciatore salami, provolone cheese, cherry tomato & basil

## MEATS

*All meat dishes are served with your choice of one side – chips, salad OR mixed vegetables*

**SCHNITZEL** – served with your choice of one side

Crumbed Chicken \$24.00

Crumbed Veal \$26.00

**VEAL SCALLOPINE** \$28.00

Veal sauteed with herbs, white wine & lemon juice

**POMODORO** – topped with melted mozzarella, Napoletana sauce & basil

Crumbed Chicken \$25.50

Crumbed Veal \$27.50

(\*add ham: \$3.00 OR add crispy prosciutto: \$4.00)

**PARMAGIANA** - layered with eggplant & mozzarella cheese in Napoletana sauce

Crumbed Chicken \$28.50

Crumbed Veal	\$30.50
<b>BOSCAIOLA</b> - topped with mushroom, bacon & cream sauce	
Crumbed Chicken	\$28.50
Crumbed Veal	\$30.50
<b>VEAL MARSALA</b>	\$28.00
Grilled veal with a creamy marsala & mushroom sauce	
<b>T-BONE STEAK (350 grams)</b>	\$38.00
Marinated in Italian herbs and served with your choice of one side & sauce ( <i>pepper or mushroom</i> )	



## DRINKS

### SOFT DRINKS & WATERS

Coke, Diet Coke, Coke No Sugar	\$5.00
Fanta	\$5.00
Sprite	\$5.00
Ice Tea (Lemon or Peach)	\$5.00
Lemon, Lime & Bitters	\$5.00
Ginger Beer	\$5.00
San Pellegrino Chinotto	\$5.00
San Pellegrino Aranciata	\$5.00
Orange Juice	\$5.00
Apple Juice	\$5.00
Still Water	\$5.00
San Benedetto Sparkling Mineral Water (500ml)	\$9.50
San Pellegrino Sparkling Mineral Water	\$12.50

### RED WINE

Chianti (Tuscany)	G: \$10.50	B: \$42
Merlot (Veneto)	G: \$10.50	B: \$38
Shiraz (Australia)	G: \$10.50	B: \$42
Pinot Noir (Veneto)	G: \$10.50	B: \$48

### WHITE WINE

Pinot Grigio (Veneto)	G: \$10.50	B: \$42
Chardonnay (Australia)	G: \$10.50	B: \$36
Sem. Sauvignon Blanc (Australia)	G: \$10.50	B: \$38
Soave Classico (Veneto)	G: \$10.50	B: \$48

### ROSE WINE

Rose (Veneto)	G: \$10.50	B: \$38
---------------	------------	---------

### SPARKLING

Prosecco (Italy)		B: \$42
Aperol Spritz	G: \$16.00	

**BEERS**

Peroni Nastro Azzuro	\$10
Birra Morretti	\$10.50
Little Creatures Pale Ale	\$10.50
James Boags Premium Light	\$10
Menabrea Bionda	\$10.50

**COFFEE & TEA**

Babycino	\$3.50
Macchiato	\$4.50
Espresso	\$4.50
Piccolo Latte	\$4.50
Cappuccino	\$5.00
Café Latte	\$5.00
Flat White	\$5.00
Mocha	\$5.00
Hot Chocolate	\$5.00
Nutella Hot Chocolate	\$5.00
Tea ( <i>Camomile, English Breakfast, Green, Peppermint</i> )	\$4.50
Affogato - <i>a scoop of vanilla gelato topped with a shot of hot espresso</i>	\$8.50

*(\*add a shot of Frangelico liqueur: \$15.50)*

**LIQUEURS**

Frangelico	\$9.50
Baileys	\$9.50
Limoncello	\$9.50
Amaro	\$10.50

***Don't forget to check tonight's specials***

***Sorry No Split Bills. B.Y.O Wine only. Corkage \$2.50 & Ckeage \$2.50 per person applies***