

# MENU FISSO

Let us feed you with one of our set menus. Compulsory for groups of 8+.

Groups of 15+ must take part in selection TRE.

Let us know if there are any dietary requirements so we can accommodate.

UNO	ADULT	45.0		CHILD	20.0
Antipasto, Pizza & Insalata					
DUE	ADULT	45.0		CHILD	20.0
Chef's selection of three Contorni, Pizza & Insalata					
TRE	ADULT	60.0		CHILD	20.0
Antipasto, Arrostiticini, chef's selection of three Contorni, Pizza & Insalata					

OUR SET MENU OFFERINGS REQUIRE A MINIMUM OF 4 ADULTS. CHILDREN 5-12 YEARS OLD WILL RECEIVE SHARED PIZZA.

PIZZATECA

PIZZATECA IS STRICTLY A TABLE SERVICE RESTAURANT.

THERE IS A 10% SURCHARGE ON SUNDAYS AND 15% SURCHARGE ON PUBLIC HOLIDAYS APPLIED TO ALL TRANSACTIONS.

NO SPLIT ACCOUNTS OR BILLS.

[GF] Gluten free • [VE] Vegan • [V] Vegetarian

## ENTRATA

### HOUSE OLIVES

Kalamata, Sicilian green, cerignola, dievole, fennel seed, rosemary, chilli, oregano, peppercorn and garlic [VE] [GF]  
..... 14.0 .....

### ARANCINI

House made arancini (four) of black truffle & mushroom over a truffle cream sauce with grated parmigiano and fresh parsley [V]

EXTRA BALL +\$4

..... 20.0 .....

### BURRATA

A hand stretched ball of Mozzarella filled with stracciatella and cream. Served with seasonal sides and house made crostini [V]

..... 24.0 .....

### ANTIPASTO

House made bread, pickled vegetable, a selection of house made cured meats and provolone

EXTRA BREAD +\$2 PER SLICE

..... 35.0 .....

## CONTORNI

### PATATE

Wood oven roasted potatoes with garlic, rosemary, EVOO and salt [VE] [GF]  
..... 16.0 .....

### PAPARULI

Wood oven roasted and peeled red capsicum, parsley, garlic, salt and EVOO, served with house made wood oven bread [VE] [GF]

..... 16.0 .....

### FAGIOLI

Cannellini beans slowly cooked in herbs, garlic and rosemary, served warm [VE] [GF]

..... 16.0 .....

### PEPERONATA

Mediterranean vegetables in sugo, served warm with house made wood oven bread [VE] [GF]

..... 16.0 .....

### INSALATA

Iceberg lettuce, radicchio, red onion, orange segments, dressed with house made Shiraz vinegar, EVOO and salt [VE] [GF]

..... 16.0 .....

## ARROSTICINI

Chargrilled vegetable skewers (six), served with house baked bread & a wedge of lemon [VE]

EXTRA SKEWER +\$4

Adelaide hills leg of lamb skewers (six) cooked over charcoal, served with house baked bread & a wedge of lemon

EXTRA SKEWER +\$4

..... 24.0 .....

# PIZZATECA

## MCLAREN VALE

35cm pizzas are hand stretched in the NEAPOLITAN style with a thin base and a puffy outer crust. Our wood oven, which was hand built in NAPLES, cooks the pizza at over 400°C in 60-90 seconds. The dough leavens for at least 48 hours which helps create a charred spotted crust. Our SUGO (sauce) is made by the hands of the family using Australian Roma tomatoes. We source, sort, cook, drain, crush and jar each one.

THIS IS PIZZATECA.

PLUS



\$6.00

### GLUTEN FREE

We cannot guarantee a completely gluten/wheat free base as the pizza is prepared and cooked in an environment containing wheat and flour.

OLIVE PITS: Due to the nature of hand preparation, some olives may contain pits.

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### SCHIACCIATA

Rosemary, garlic, EVOO, salt [VE]  
SUGGESTION: add kalamata olives

..... 20.0 .....

### MARINARA

Sugo, sliced garlic, basil, EVOO, oregano [VE]  
SUGGESTION: add anchovies

..... 22.0 .....

### MARGHERITA

Sugo, parmigiano reggiano D.O.P, basil, fior di latte, EVOO [V]  
SUGGESTION: add baby tomatoes & garlic

..... 24.0 .....

### STARITA

Sugo, basil, sliced garlic, baby tomatoes, pecorino, black pepper, EVOO [V]

..... 26.0 .....

### BAMBINI

Sugo, parmigiano reggiano, fior di latte, leg ham

SUGGESTION: add mushroom

..... 27.0 .....

### DIABLO

Sugo, salami, dried chilli flakes, asiago cheese, house made chilli honey [HOT]

..... 29.0 .....

### EXTRAS +3.0

MUSHROOMS  
ZUCCHINI  
FIOR DI LATTE  
EGGPLANT

CAPERS  
ROASTED CAPSICUM  
BABY TOMATOES  
OLIVES

CHILLI HONEY  
FENNEL  
ARTICHOKES  
TRUFFLE OIL

PIZZA

35  
CM

ANZINI

### SALAMI

Sugo, mild salami, hand pitted kalamata olives, portobello mushrooms, fior di latte

..... 29.0 .....

### BIANCO

Portobello mushrooms, fior di latte, garlic, basil, parmigiano/reggiano, cracked black pepper & truffle oil [V]

..... 28.0 .....

### QUATTRO FORMAGGI

Gorgonzola D.O.P, asiago cheese, parmigiano D.O.P, fior di latte, EVOO, fresh thyme [V]  
SUGGESTION: add kalamata olives

..... 28.0 .....

### VEGAN

Sugo, basil, zucchini, eggplant, capsicum, mushroom, olives, oregano, garlic [VE]

..... 29.0 .....

### SALSICCIA

House made pork, chilli & fennel seed sausage, wood smoked mozzarella, fior di latte, lardo, sliced fennel and wild fennel fronds

..... 30.0 .....

### CAPRICCIOSA

Sugo, fior di latte, portobello mushrooms, leg ham, hand pitted kalamata olives, artichokes

..... 30.0 .....

### EXTRAS +5.0

ANCHOVIES  
LEG HAM

FRESH PROSCIUTTO  
HOUSE MADE SAUSAGE  
FRESH MORTADELLA  
BUFFALO MOZZARELLA

GORGONZOLA  
SALAMI