

# 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 and Salad					
DUE	ADULT	45.0		CHILD	20.0
Chef's selection of three Contorni, Pizza and Salad					
TRE	ADULT	60.0		CHILD	20.0
Antipasto, Arrostiticini, chef's selection of three Contorni, Pizza and Salad					

UNO, DUE, TRE MINIMUM 4 PEOPLE.  
CHILD 5-12 YEARS OLD, SHARED PIZZA.

## PIZZATECA

PIZZATECA IS STRICTLY A TABLE SERVICE RESTAURANT.  
THERE IS A 10% SURCHARGE ON ALL PUBLIC HOLIDAYS.  
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

Creamy ball of mozzarella served atop vine ripened tomato, basil and EVOO served with house made wood oven bread [V] [GF]

..... 24.0 .....

### ANTIPASTO

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

EXTRA BREAD +\$2 PER SLICE

..... 35.0 .....

### INSALATA

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

..... 14.0 .....

## CONTORNI

### PATATE

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

..... 14.0 .....

### PAPARULI

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

..... 14.0 .....

### FAGIOLI

COLDER MONTHS

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

WARMER MONTHS

Long green beans tossed with parsley, garlic, EVOO and salt. Served room temp [VE] [GF]

..... 14.0 .....

### PEPERONATA

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

..... 14.0 .....

## ARROSTICINI

(x6) Adelaide hills leg of lamb skewers cooked over charcoal.  
Served with house baked bread & a wedge of lemon [VE] [GF]

EXTRA SKEWER +\$4.0

..... 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 400c 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.*



### 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.

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

### 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

PIZZA

### 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

GORGONZOLA  
SALAMI

## BIRRA + CIDER

<b>BEER OZTALIA</b> 4.6% Lager, McLaren Vale (TAP 425mL)	12.0
<b>BEER OZTALIA</b> 4.6% Pale Ale, McLaren Vale (TAP 425mL)	12.0
<b>SHIFTY LIZARD BREWING</b> 3.4% Easy Ale, Willunga	10.0
<b>SWELL BREWING CO.</b> 4.5% Golden Ale, McLaren Vale	12.0
<b>SHIFTY LIZARD BREWING</b> 6.2% West Coast IPA, Willunga	12.0
<b>HILLS CIDER</b> 5.0% Cloudy Apple, Adelaide Hills	12.0
<b>PERONI LIBERA</b> 0.0% Non Alcoholic 330mL	10.0

## BUBBLES

<b>ALPHA BOX &amp; DICE</b> Tarot Prosecco, Murray Darling	12.0 / 45.0
<b>THE BLACK CHOOK</b> Sparkling Red, South Australia	12.0 / 45.0
<b>TAITTINGER</b> Cuvee Prestige Champagne, France	120.0

## BIANCO + ROSE

<b>TECA ROSÉ</b> 2020 Rosé, McLaren Vale	12.0 / 45.0
<b>CHALK HILL</b> 2023 Moscato, McLaren Vale	12.0 / 45.0
<b>PAXTON</b> 2022 Pinot Gris, McLaren Vale	12.0 / 45.0
<b>SHIRVINGTON</b> 2022 Row x Row Fiano, McLaren Vale	13.0 / 50.0
<b>CHAPEL HILL</b> 2022 Gorge Block Chardonnay, McLaren Vale	13.0 / 50.0
<b>LINO RAMBLE</b> 2021 Grillo, McLaren Vale	13.0 / 50.0
<b>WIRRA WIRRA</b> 2022 The Lost Watch Riesling, Adelaide Hills	13.0 / 50.0

## OZTALIA ROSSO

<b>OZTALIA</b> 2021 Grenache, McLaren Vale	13.0 / 50.0
<b>OZTALIA</b> 2021 Barbera, McLaren Vale	13.0 / 50.0
<b>OZTALIA</b> 2021 Nero d'Avola, McLaren Vale	13.0 / 50.0
<b>OZTALIA</b> 2018 Montepulciano, Langhorne Creek	13.0 / 50.0
<b>OZTALIA</b> 2019 Shiraz Grenache, McLaren Vale	13.0 / 50.0
<b>OZTALIA</b> 2019 Shiraz, McLaren Vale	13.0 / 50.0

## ROSSO

<b>KANGARILLA ROAD</b> 2019 Primitivo, McLaren Vale	60.0
<b>GOLDEN CHILD</b> 2022 Lazy Sunday Light Red (Pinot/Syrah), Kuitpo	62.0
<b>YEAR WINES</b> 2019 Nero Sangiovese, McLaren Vale	65.0
<b>ZERELLA</b> 2021 La Gita Nero d'Avola, McLaren Vale	65.0
<b>d'ARENBERG</b> 2019 The Derelict Vineyard Grenache, McLaren Vale	65.0
<b>BONDAR WINES</b> 2021 Junto GSM, McLaren Vale	65.0
<b>HITHER &amp; YON</b> 2021 Aglianico, McLaren Vale	65.0

<b>S.C PANNELL</b> 2021 Montepulciano, Langhorne Creek	65.0
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<b>MAXWELL</b> 2019 Ellen Street Shiraz, McLaren Vale	75.0
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<b>SAMUELS GORGE</b> 2021 Graciano, McLaren Vale	75.0
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<b>BEKKERS</b> 2021 TOME Syrah Grenache, McLaren Vale	95.0
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## APERITIVO

<b>SHOT OF LIQUOR</b>	12.0
<b>BELLINI</b>	16.0
<b>SPRITZ: APEROL OR CAMPARI</b>	16.0
<b>CAMPARINO</b> 10% Bitter alla soda. Campari soda 98mL	15.0
<b>NEGRONI</b>	16.0
<b>SPIRITS + MIXER</b>	14.0
<b>CHIVAS REGAL + MIXER</b>	16.0
<b>AMARI</b> Grappa, Limoncello, Cognac, Baileys, Montenegro, Frangelico or Fortified	14.0

## NON-ALC

<b>CRODINO</b> Non-alcoholic bitter	8.0
<b>LYREBIRD SPRITZ</b> Lyre's non-alcoholic Italian Orange, soda and fresh orange	14.0
<b>MOCKTAIL</b> Non-alcoholic, on the sweeter side	12.0
<b>ORANGE JUICE, APPLE JUICE</b>	5.0
<b>CHINOTTO, LIMONATA, ARANCIATA ROSSO</b>	5.0
<b>CAPI GRAPEFRUIT</b>	5.0
<b>COKE, COKE ZERO, SPRITE</b>	5.0
<b>CASCADE GINGER ALE</b>	5.0
<b>CASCADE LEMON, LIME &amp; BITTERS</b>	5.0
<b>SANTA VITTORIA STILL OR SPARKLING</b>	7.0

### CORKAGE

750mL wine bottle \$20