

MENU FISSO

Let us feed you with one of our set menus. Compulsory for groups of 8-14. Groups of 15 or more must take part in selection TRE. Let us know if there are any dietary requirements so we can accommodate.

Uno, Due, Tre Min. 4 people.
Child 5-12 y.o. shared pizza.
Gluten Free +\$6/pizza.

	(GF) Gluten free / (VE) Vegan / (V) Vegetarian			
UNO	ADULT 40 CHILD 18	Antipasto, Pizza and Salad		
DUE	ADULT 40 CHILD 18	Chef's selection of three Contorni, Pizza and Salad		
TRE	ADULT 55 CHILD 18	Antipasto, Arrosticini, chef's selection of three Contorni, Pizza and Salad		

ENTRATA

HOUSE MARINATED OLIVES (VE,GF)	12
Kalamata, Sicilian green, cerignola, diavole, fennel seed, rosemary, chilli, oregano, peppercorn & garlic	
ARANCINI (V)	18
House made arancini (four) of black truffle & mushroom over a truffle cream sauce with grated parmigiano and fresh parsley. <i>Extra ball +\$4</i>	
BURRATA (V) (GF)	20
Creamy ball of mozzarella served atop vine ripened tomato, basil and EVOO	
ANTIPASTI (Serves 2-3)	30
House made bread, pickled vegetable, a selection of house made cured meats and provolone. <i>Extra bread +\$2 per slice</i>	
INSALATA (VE) (GF)	12
Iceberg lettuce, radicchio, red onion, orange segments, dressed with house made shiraz vinegar, EVOO & salt	

VERA PIZZA OZTALIA

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 OZTALIA. This is PIZZATECA.

SCHIACCIATA (VE)	19
Rosemary, garlic, EVOO, salt <i>Suggestion: add kalamata olives</i>	
MARINARA (VE)	21
Sugo, sliced garlic, basil, EVOO, oregano <i>Suggestion: add anchovies</i>	
MARGHERITA (V)	23
Sugo, parmigiano reggiano D.O.P, basil, fior di latte, EVOO <i>Suggestion: add baby tomatoes & garlic</i>	
STARITA (V)	25
Sugo, basil, sliced garlic, baby tomatoes, pecorino, black pepper, EVOO	
BAMBINI	26
Sugo, parmigiano reggiano, fior di latte, leg ham. <i>Suggestion: add mushroom</i>	
DIABLO	27
Sugo, salami, dried chilli flakes, asiago cheese, house made chilli honey (hot)	
SALAMI	27
Sugo, mild salami, hand pitted kalamata olives, portobello mushrooms, fior di latte	
BIANCO (V)	27
Portobello mushrooms, fior di latte, garlic, basil, parmigiano/reggiano, cracked black pepper & truffle oil	
QUATTRO FORMAGGI (V)	29
Gorgonzola D.O.P, asiago cheese, parmigiano D.O.P, fior di latte, EVOO, fresh thyme <i>Suggestion: add kalamata olives</i>	
VEGAN (VE)	29
Sugo, basil, zucchini, eggplant, capsicum, mushroom, olives, oregano, garlic	
SALSICCIA	29
House made pork, chilli & fennel seed sausage, wood smoked mozzarella, fior di latte, lardo, sliced fennel & wild fennel fronds	
CAPRICCIOSA	29
Sugo, fior di latte, portobello mushrooms, leg ham, hand pitted kalamata olives, artichokes	
EXTRAS	+3
capers, roasted capsicum, baby tomatoes, olives, mushrooms, zucchini, eggplant, fior di latte, chilli honey, fennel, artichokes	
EXTRAS	+5
leg ham, salami, house made sausage, fresh mortadella, fresh prosciutto, pancetta, truffle oil, anchovies, gorgonzola	
GLUTEN FREE	+6
<i>we cannot guarantee a completely gluten/wheat free base as the pizza is prepared and cooked in an environment containing wheat and flour.</i>	
OLIVE PITS: <i>Due to the nature of hand preparation, some olives may contain pits.</i>	
ARROSTICINI	20
(x6) Adelaide hills leg of lamb skewers cooked over charcoal. Served with house baked bread & a wedge of lemon. <i>Extra skewer +\$4</i>	

CARNE

CONTORNI

PATATE (VE) (GF)	12
Wood oven roasted potatoes with garlic, rosemary, EVOO and salt	
PAPARULI (VE) (GF)	12
Wood oven roasted and peeled red capsicum, parsley, garlic, salt & EVOO	
FAGIOLI (VE) (GF)	12
Colder months: cannellini beans slowly cooked in herbs, garlic and rosemary. <i>Served warm.</i> Warmer months: Long green Beans tossed with parsley, garlic, EVOO and salt. <i>Served room temp.</i>	
PEPERONATA (VE) (GF)	12
Mediterranean vegetables in sugo, served warm with house made wood oven bread	
DOLCE	
GELATO P/SCOOP	4
Vanilla, chocolate, coffee, pistachio, lemon sorbet	
ICE BLOCKS	4
Sunshine ice blocks. Chocolate Milkshake, Strawberry & Cream, Vanilla Cream	
AFFOGATO	8
Vanilla gelato served alongside macchinetta espresso coffee <i>Suggestion: add Frangelico or Baileys</i>	+6
TIRAMISU	12
Home made by Nonna Anna Mitolo	
MACCHINETTA ESPRESSO P/P	4
Traditionally served without milk.	
CAKEAGE P/P	3
DESSERT SPECIAL	12
Ask for today's offering.	

Pizzateca is strictly a table service restaurant. No split accounts or bills. There is a 10% surcharge on all public holidays.

BIRRA AND CIDER

BEER OZTALIA 4.6% Lager, McLaren Vale (TAP 425mL)	12
PERONI LIBERA 0.0% Non Alcoholic 330mL	10
SHIFTY LIZARD BREWING 3.4% Easy Ale, Willunga	10
SWELL BREWING CO. 4.5% Golden Ale, McLaren Vale	12
SHIFTY LIZARD BREWING 6.2% West Coast IPA, Willunga	12
HILLS CIDER 5.0% Cloudy Apple, Adelaide Hills	12

VINO BIANCO AND ROSÉ

TECA ROSÉ 2020 Rosé, McLaren Vale	12 45
CHALK HILL 2022 Moscato, McLaren Vale	12 45
PAXTON 2022 Pinot Gris, McLaren Vale	12 45
SHIRVINGTON 2022 Row x Row Fiano, McLaren Vale	13 50
CHAPEL HILL 2021 Gorge Block Chardonnay, McLaren Vale	13 50
LINO RAMBLE 2021 Grillo, McLaren Vale	13 50
WIRRA WIRRA 2021 The Lost Watch Riesling, Adelaide Hills	13 50

BUBBLES

ALPHA BOX & DICE Tarot Prosecco, Murray Darling	12 45
THE BLACK CHOOK Sparkling Red, South Australia	12 45
TAITTINGER Cuvee Prestige Champagne, France	120

VINO ROSSO

GOLDEN CHILD 2022 Lazy Sunday Light Red (Pinot/Syrah), Kuitpo	60
KANGARILLA ROAD 2019 Primitivo, McLaren Vale	60
YEAR WINES 2019 Nero Sangiovese, McLaren Vale	65
ZERELLA 2020 La Gita Nero d'Avola, McLaren Vale	65
D'ARENBERG 2018 The Derelict Vineyard Grenache, McLaren Vale	65
BONDAR WINES 2021 Junto GSM, McLaren Vale	65
HITHER & YON 2021 Aglianico, McLaren Vale	65
S.C PANNELL 2021 Montepulciano, Langhorne Creek	65
MAXWELL 2019 Ellen Street Shiraz, McLaren Vale	75
SAMUELS GORGE 2021 Graciano, McLaren Vale	75
BEKKERS 2021 TOME Syrah Grenache, McLaren Vale	95



VINO ROSSO

OZTALIA 2021 Grenache, McLaren Vale	13 50
OZTALIA 2021 Barbera, McLaren Vale	13 50
OZTALIA 2021 Nero d'Avola, McLaren Vale	13 50
OZTALIA 2018 Montepulciano, Langhorne Creek	13 50
OZTALIA 2019 Shiraz Grenache, McLaren Vale	13 50
OZTALIA 2019 Shiraz, McLaren Vale	13 50

TAKE-AWAY
\$30 per bottle



ENQUIRE WITH STAFF

APERITIVO

SHOT OF LIQUOR	12
BELLINI	14
SPRITZ: APEROL OR CAMPARI	15
CAMPARINO 10% Bitter alla soda. campari soda 98mL	12
NEGRONI	16
SPIRITS + MIXER Gin, Vodka, Rum, Tequila, Bourbon or Whisky	14
CHIVAS REGAL + MIXER	16
AMARI Grappa, Limoncello, Cognac, Baileys, Montenegro, Frangelico or Fortified	14
A SOFTER TOUCH	
CRODINO Non-alcoholic bitter 175mL	8
LYREBIRD SPRITZ Lyre's non-alcoholic Italian Orange, soda and fresh orange	12
MOCKTAIL Non-alcoholic, on the sweeter side	12
ORANGE JUICE, APPLE JUICE	5
CHINOTTO, LIMONATA, ARANCIATA ROSSO	5
CAPI GRAPEFRUIT	5
COKE, COKE ZERO, SPRITE	5
CASCADE GINGER ALE	5
CASCADE LEMON, LIME & BITTERS	5
SANTA VITTORIA STILL OR SPARKLING	6

Corkage 750mL wine bottle \$20