

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. 5 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, dievole, 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

BURRATA (V) (GF) 20
served with tomatoes, basil, EVOO and black pepper. Add bread +\$2 per slice

ANTIPASTI (SERVES 2-3) 30
House made bread, pickled vegetable, a selection of house made cured meats and provolone. Extra bread +\$2 per slice

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 the black 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) 18
Rosemary, garlic, EVOO, salt
Suggestion: add hand pitted kalamata olives

MARINARA (VE) 20
Sugo, sliced garlic, basil, EVOO, oregano
Suggestion: add anchovies

MARGHERITA (V) 22
Sugo, parmigiano reggiano D.O.P, basil, fior di latte, EVOO
Suggestion: add baby tomatoes & garlic

STARITA (V) 24
Sugo, basil, sliced garlic, baby tomatoes, pecorino, black pepper, EVOO

BAMBINI 25
Sugo, parmigiano reggiano, fior di latte, leg ham. *Suggestion: add mushroom*

DIABLO 26
Sugo, salami, dried chilli flake, asiago cheese, house made chilli honey (hot)

SALAMI 26
Sugo, mild salami, hand pitted kalamata olives, portobello mushrooms, fior di latte

BIANCO (V) 26
Portobello mushrooms, fior di latte, garlic, basil, parmigiano/reggiano, cracked black pepper & truffle oil

QUATTRO FORMAGGI (V) 28
Gorgonzola D.O.P, asiago cheese, parmigiano D.O.P, fior di latte, EVOO, fresh thyme
Suggestion: add kalamata olives

VEGAN (VE) 28
Sugo, basil, zucchini, eggplant, capsicum, mushroom, olives, oregano, garlic

SALSICCIA 28
House made pork, chilli & fennel seed sausage, wood smoked mozzarella, fior di latte, lardo, sliced fennel & wild fennel fronds

CAPRICCIOSA 28
Sugo, fior di latte, portobello mushrooms, leg ham, hand pitted kalamata olives, artichoke hearts

EXTRAS +3
capers, roasted capsicum, baby tomatoes, olives, mushrooms, zucchini, eggplant, fior di latte, chilli honey, fennel, artichoke

EXTRAS +5
leg ham, salami, house made sausage, fresh mortadella, fresh prosciutto, truffle oil, anchovies, gorgonzola

GLUTEN FREE +6
we cannot guarantee a completely gluten/ wheat free base as the pizza is prepared and cooked in an environment containing wheat & flour. Please ask wait staff for other options.

CARNE

ARROSTICINI 20
(x6) Adelaide hills leg of lamb skewers cooked over charcoal. Served with house baked bread & a wedge of lemon

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

BEANS (VE) (GF) 12
Cannellini beans marinated in bay leaf, thyme, garlic and rosemary, served warm

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
Suggestion: add Frangelico **+6**

TIRAMISU 12
Home made by Nonna Anna Mitolo

CAKEAGE P.P. 3

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

BIRRA AND CIDER

SWELL BREWING CO. 3.4% Small Swell, McLaren Vale	10
CASTELLO LAGER 4.8% Italia	10
PERONI RED LAGER 4.7% Italia	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

BUBBLES

ALPHA BOX & DICE Tarot Prosecco, Murray Darling	12 45
TAITTINGER Cuvee Prestige Champagne, France	120

VINO BIANCO AND ROSÉ

CHALK HILL 2020 Moscato, McLaren Vale	10 40
PAXTON 2020 Pinot Gris, McLaren Vale	12 45
OLIVER'S TARANGA 2020 Fiano, McLaren Vale	12 45
SERAFINO 2020 Chardonnay, McLaren Vale	12 45
LINO RAMBLE 2019 Grillo, McLaren Vale	13 50
TECA ROSÉ 2020 Cabernet Sauvignon Rosé, McLaren Vale	12 45

VINO ROSSO

D'ARENBERG 2016 Custodian Grenache, McLaren Vale	50
KANGARILLA ROAD 2017 Primitivo, McLaren Vale	50
ZERELLA 2019 La Gita Nero d'Avola, McLaren Vale	50
BONDAR WINES 2019 Junto GSM, McLaren Vale	55
YEAR WINES 2019 Nero/Sangiovese, McLaren Vale	55
S.C PANNELL 2018 Montepulciano, Langhorne Creek	60
SCARPANTONI 2013 Brothers Block Cabernet Sauvignon, McLaren Vale	60
SERAFINO 2018 Bellissimo Nebbiolo, McLaren Vale	60

OzItalia

TAKE-AWAY
\$30 per bottle



ENQUIRE WITH STAFF

VINO ROSSO

OZTALIA 2020 Grenache, McLaren Vale	12 45
OZTALIA 2020 Barbera, McLaren Vale	12 45
OZTALIA 2020 Nero d'Avola, McLaren Vale	12 45
OZTALIA 2018 Montepulciano, Langhorne Creek	13 50
OZTALIA 2019 Shiraz, McLaren Vale	13 50
OZTALIA 2019 Shiraz Grenache, McLaren Vale	13 50

Exclusive
TO
PIZZATECA

APERITIVO

CAMPARI & SODA	12
BELLINI	12
APEROL SPRITZ	14
CAMPARI SPRITZ	14
NEGRONI	15
SPIRITS: GIN, VODKA, JD TEQUILA, SCOTCH + MIXER	15
CHIVAS REGAL + MIXER	16
AMARI: GRAPPA, LIMONCELLO, COGNAC, MONTENEGRO, FRANGELICO, FORTIFIED	14

A SOFTER TOUCH

PEACH NECTAR, ORANGE JUICE, APPLE JUICE	5
CHINOTTO, LIMONATA, ARANCIATA ROSSO	5
CAPI GRAPEFRUIT	5
COKE, COKE ZERO, SPRITE	5
CASCADE LEMON, LIME & BITTERS	5
SANTA VITTORIA STILL OR SPARKLING	6
MACCHINETTA ESPRESSO PER PERSON	4