

PIZZERIA

ENTREE

Bella di Cegrinola - Oversized Italian marinated green olives (v g)	6.0
Antipasto – Cured meats, marinated olives, Persian fetta, hung yoghurt ball with mixed herbs, pickled cucumbers, marinated fire roasted peppers & artisan sourdough (g*)	19.9
Carpaccio - Fresh eye fillet thinly sliced with radicchio, radish and seeded mustard dressing	10.0
Croquettes – Potato, roast garlic and Pecorino Romano served with salsa verde (v).....	9.5
Calamari fritti – Dressed with capers, olives & micro herbs on a roast garlic aioli (g*).13.5 26.5	
Polpette Speziate - Veal meatballs with tomato sugo, herbs and spices.....	9.0
Melanzane alla Parmigiana – Eggplant with Napoli, basil, fior de latte & parmesan (v g*)...	10.0
Pizza aglio e olio – Garlic pizza to share with fresh herbs & mozzarella (v g*)	16.0

PIZZA

Margherita (2018) – Tomato, buffalo mozzarella, basil & Murray River pink salt (v g*)	17.5
Porco Carne (2018) – Spicy veal meatballs, mozzarella, asiago and caramelised onions.....	19.9
Treviso (2018) – Napoli, Meredith Goat’s cheese, Cherry tomatoes, basil, rocket & olive oil (v g*) .	19.5
Sante – Tomato, mozzarella, sopressa salami & roast garlic cloves (g*)	19.9
Ernesta (2018) – Tomato, mozzarella, smoked ham and mushroom (g*)	18.0
Zandon - Napoli, fior di latte, fresh prosciutto, shaved Grana Padano parmesan and rocket (g*)..	20.5
Verdure (2018) – Tomato, mozzarella, roast pumpkin, artichoke, peppers, pine nut & ricotta (v g*) .	19.5
Angiolina – Tomato, mozzarella, hot salami, anchovies & olives (g*)	19.9
Veneto – Tomato, mozzarella, crispy pancetta, roast peppers & goats cheese (g*)	19.9
Spagnolo - Tomato, mozzarella, Chorizo sausage, jalapenos, cherry tomatoes and red onion.....	21.0
Formaggio (2018) – Mozzarella, fior di latte, Pecorino Romano, fresh rocket and truffle oil (v g*)	19.5
Della Mare – Tomato, mozzarella, chilli, garlic, prawns & fresh spinach (g*)	22.0
Marostica – Tomato, mozzarella, olives, sausage, pesto & vine ripe cherry tomatoes (g*)....	19.9
Salmone (2018) – Tasmanian smoked salmon, fior di latte, Napoli, capers, red onion, rocket & dill aioli (g*)	22.0
Special – Please ask any of our wait staff for this week’s pizza special	

CUCINA

MAINS

Insalata – Chicken breast salad with cos, shaved parmesan, fried prosciutto, croutons and herb mayonnaise	22.5
Insalata – Smoked salmon salad with endives, snowpea tendrils, julienne tomatoes, fried capers, scallions and a honey mustard dressing (g).....	23.5
Pasta Marinara – Linguine with prawns, mussels, calamari and fresh seasonal seafood (g*) .	28.5
Pasta – Lamb ragù with pappardelle pasta & parmesan (g*)	26.5
Risotto – Italian pork sausage, Swiss brown mushrooms, fotina and wild rocket (g).....	27.0
Pesce – Fresh fish of the day with seasonal sides (Please see wait staff)	M.P.
Cotoletta – Crumbed veal with chat potatoes, salad of apple, rocket, caper berries with herb mayo	28.5
Bistecca – 250g scotch fillet with roast rosemary potatoes, peperonata with balsamic glaze and red wine jus (g).....	29.5

SIDES

Patate fritte – Thick cut chips served with picked cucumber and caper mayo aioli (v g) ...	5.0 10.0
Spinaci saltati – Sautéed spinach with fresh lemon (v g).....	8.5
Caprese – Fior di latte, tomato, basil, capers, chilli & extra virgin olive oil (v g)	8.5
+ add Prosciutto 4.0	
Mista - mixed leaf, cucumber, tomato with red wine vinaigrette (v)	7.5
Rucola – Rocket, radicchio, parmesan & balsamic vinaigrette (v g)	7.5

DESSERT

Mini banana pizza with custard, praline & vanilla bean ice cream	9.5
Tazio’s homemade Tiramisù	9.5
Belgian dark chocolate and roasted hazelnut semifreddo with hot fudge sauce (g).....	11.0
Vanilla bean panacotta & PX Sherry and fresh seasonally berries (g).....	10.5
Liqueur affogato (with liqueur of your choice – see menu for selection) (g).....	15.0

v – vegetarian g – gluten free g* – gluten free optional (gluten free pasta | pizza bases \$4 extra)
All pizzas are 11” and sliced into 6. Alterations are welcome but please note surcharges apply. No half | half.