

## Le nostra Pizza - Our Pizza

We are very proud to serve you the perfect Pizza Napoletana, made by our experienced Neapolitan Pizzaioli using the traditional method that makes it so special and famous all over the world. It means fresh dough prepared two days in advance for the perfect levitation, only the best flours and ingredients for the base and the toppings, and always freshly made mozzarella. The pizzas cook to perfection in our unique wood-fired oven, built in Napoli and shipped all the way to Manly for us.

This will make your pizza feel and taste completely different to all other pizzas cooked outside of Napoli. We really hope you will love it as much as we do!

*“Naples is the birthplace of pizza as we know it, or don’t: The TRUE Neapolitan crust, blistered in wood-fired oven, is softer and floppier than what most of the world knows. It’s puffy, leopard-spotted, light-as-a-cloud rim hugs layers of sweet local tomatoes and divinely melty mozzarella.”*

Daniel Young – CN Traveler

## Lavorazione a pietra - Stone ground flour

We use additive-free and all-natural flours that are slowly milled for optimal water absorption and superior yield for all of our pizzas. You can now order some of our pizzas in a special *Stone Ground flour* option rather than the traditional “OO” flour.

With this method, grains are gently milled, being ground slowly between two stones without reaching high temperatures. This kind of milling retains a much bigger amount of vitamins and nutrients that are present in two parts of the grain, the bran and the germ. For this reason, stone ground flours are rich in fibres, proteins and vitamins that are vital in maintaining a healthy digestive system together with B and E vitamins and fatty acids that are necessary for healthy brain function.

This process requires more time and effort from the producers so it comes at a much higher price for us, which results in a little difference in price for your pizza (additional 3\$).

## Gluten free

Pizzas can be ordered on gluten-free base. Please note that we cannot guarantee that dishes will be 100% gluten-free as all pizzas are prepared in the same environment.

<b>Marinara - SGF option (+3\$)</b> Tomato base, oregano and garlic	18
<b>Margherita - SGF option (+3\$)</b> Tomato base, fior di latte cheese, basil and olive oil	19
<b>Giallo e Mozzarella - SGF option (+3\$)</b> Yellow cherry tomatoes, fior di latte cheese, “Ricotta salata” cheese, basil and olive oil	20
<b>Capricciosa</b> Tomato base, fior di latte cheese, ham, salame, mushrooms, artichokes, basil and olives	20
<b>Napoletana - SGF option (+3\$)</b> Tomato base, fior di latte cheese, oregano, anchovies, olives, capers, olive oil and basil	20
<b>Diavola - SGF option (+3\$)</b> Tomato base, fior di latte cheese, salame, chilli, olive oil and basil	20
<b>Boscaiola</b> Italian sausage, fior di latte cheese, mushrooms, zucchini and olive oil	20
<b>Siciliana - SGF option (+3\$)</b> Tomato base, fior di latte cheese, eggplant, olive oil and basil	20

<b>Chef</b>	20
Cream, ham, fior di latte cheese, mushrooms and basil	
<b>Filetto - SGF option (+3\$)</b>	19
Cherry tomatoes, fior di latte cheese, olive oil and basil	
<b>Lasagna</b>	20
Tomato base, fior di latte cheese, ricotta cheese, ham, salame, black pepper, olive oil, basil	
<b>Quattro Stagioni</b>	20
4 flavours pizza! Tomato base, fior di latte, ham, salame, artichokes, mushrooms, basil	
<b>Ortolana - SGF option (+3\$)</b>	20
Eggplants, zucchini, capsicums, yellow cherry tomatoes, mozzarella, olive oil, basil, oregano	
<b>Calzone Classico</b>	22
Folded pizza, fior di latte cheese, ricotta, ham, salame, tomato base, pepper, olive oil, basil	
<b>Calzone Bianco</b>	20
Folded pizza with fior di latte cheese, ricotta, ham, tomato base, basil	
<b>Quattro Formaggi</b>	20
Swiss cheese, Gorgonzola cheese, Parmesan cheese, cream, fior di latte cheese and basil	
<b>Salsicce e Friarielli</b>	20
Italian sausage, fior di latte cheese, friarielli (Neapolitan broccoli)	
<b>Contadina</b>	20
Pancetta (pork belly), wood-fire baked potatoes and fior di latte cheese	
<b>Regina - SGF option (+3\$)</b>	22
Cherry tomatoes, fior di latte cheese, prosciutto di Parma, rocket, Parmesan cheese, olive oil, basil	
<b>Mezzaluna</b>	20
Half pizza is stuffed with ricotta cheese, mushrooms and black pepper, the rest is Margherita	
<b>Porcini</b>	22
Porcini mushrooms, Italian sausage, fior di latte cheese, truffle sauce, basil and olive oil	
<b>Marechiaro</b>	22
Prawns, tomato base, fior di latte cheese, cherry tomatoes, oregano, garlic, olive oil, rocket	
<b>Pizza Fritta - Mozzarella e pomodoro</b>	20
Deep fried pizza - fior di latte cheese and tomato base	
<b>Pizza Fritta - Ricotta</b>	20
Deep fried pizza - Ricotta cheese, ham, mozzarella, tomatoes and pepper	
 <b>Pizze Speciali!</b>	
<b>Tre Gusti</b>	25
3 flavours pizza: Prosciutto, Parmesan cheese, yellow cherry tomatoes, rocket, ricotta cheese, salame, tomato sauce, mozzarella and basil	
<b>Totò</b>	25
Ricotta stuffed edge, Italian sausage, cherry tomatoes, fior di latte cheese, basil and olive oil	
<b>Stella (Star)</b>	25
5 flavours pizza! Fior di latte and salame, ricotta cheese and ham, capsicum and mozzarella, eggplants and cherry tomatoes, Italian sausage and mushrooms. The 5 sides are folded as mini-calzoni	

<b>Cornetto</b>	29
Folded pizza: Porcini mushrooms, Scamorza cheese, Gorgonzola cheese with San Daniele Prosciutto and rocket on the side.	
<b>Fiore</b>	35
4 flavours pizza! Artichokes and fior di latte cheese, eggplants and fior di latte cheese, ham and ricotta cheese, salame and mushrooms and fior di latte cheese. Buffalo mozzarella and Italian prosciutto in the middle	
<b>Stella di Mare (Sea Star)</b>	39
Prawns, calamari, clams, mussels, cherry tomatoes, parsley. The 5 sides are folded as mini-calzoni	
<b>Pasta and Mains</b>	
<b>Garlic Pizza Crust / Herbs Pizza Crust</b>	10
Olive oil and garlic / olive oil, oregano, basil, Parmesan cheese.	
<b>Caprese</b>	18
Buffalo Mozzarella and tomatoes salad, with olive oil, basil and seasoning	
<b>Burrata e Prosciutto</b>	20
Two Fresh Burrata (delicious creamy-heart mozzarella) with Prosciutto di Parma	
<b>Gnocchi alla Sorrentina</b>	16
Traditional Gnocchi with fresh tomatoes and mozzarella	
<b>Spaghetti alla Bolognese</b>	18
Zio Vincenzo's traditional recipe	
<b>Lasagna Napoletana</b>	20
Sheets of pasta layered with Napolitaine sauce, ricotta cheese and meatballs	
<b>Fettuccine alla Boscaiola</b>	20
Home-made fettuccine with cream, Italian sausage and mixed mushrooms	
<b>Linguine Mare</b>	20
Octopus, Calamari, Prawns, Vongole, Napoletana sauce	
<b>Insalate - Salads</b>	
<b>Garden Salad</b>	10
Lettuce, tomatoes, onions, cucumber and green olives, balsamic vinegar, extra-virgin olive oil	
<b>Ruola, Pachino e Parmigiano</b>	10
Rocket, cherry tomatoes, Parmesan cheese, extra-virgin olive oil	
<b>Ruola e Pere</b>	12
Rocket, fresh pears, walnuts, extra-virgin olive oil, balsamic dressing	
<b>Tonno</b>	12
Tuna, lettuce, tomatoes, olives, onions, green olives, extra-virgin olive oil, lemon	