

Antipasti • Starters

OLIVE SICILIANE (i) (l)	10\$
A small bowl of mixed olives	
GARLIC PIZZA CRUST (i)	16\$
Olive oil and garlic	
BRUSCHETTE (i)	18\$
Toasted bread with yellow and cherry tomatoes, garlic and basil pesto	
SCUGNIZZI (v)	20\$
Deep-fried pizza dough fingers with cherry tomatoes, olive oil, oregano, garlic, basil, chilli and shaved Parmesan cheese	
PROSCIUTTO E MOZZARELLA (l)	30\$
Buffalo mozzarella and Prosciutto di Parma	
CALAMARI FRITTI	26\$
Floured fried calamari served with garlic and chilli sauces	
BREAD (i)	10\$
4 Fresh slices of Italian bread served with extravirgin olive oil	
BURRATA (l)	29\$
Delicious creamy-heart mozzarella with crumbled bread and mortadella on pumpkin puree	
POLPO E PATATE (l)	29\$
Octopus salad with potatoes, celery and parsley	
ANTIPASTO ALL' ITALIANA (MIN. 2 PP) (l)	55\$
Prosciutto di Parma, mortadella, mild and spicy salame, bresaola, fior di latte bites, mixed italian cheeses served with jams and honey	

Insalate • Salads

GARDEN SALAD (i) (l)	16\$
Lettuce, tomatoes, onions, cucumber, carrots, olives, balsamic vinegar, extra-virgin olive oil	
CAPRESE SALAD (v) (l)	25\$
Sliced buffalo mozzarella, tomatoes and basil pesto on mixed salad	
RUCOLA & PERE (i) (l)	18\$
Rocket, fresh pears, walnuts, yellow cherry tomatoes, extra-virgin olive oil and balsamic dressing	
CHICKEN SALAD (l)	22\$
Mixed salad, chicken breast, crumbled bread, semidried tomatoes, olives, shaved Parmesan cheese	

(i) = Vegan (v) = Vegetarian (l) = Gluten Free
(we don't guarantee 100% gluten free)

La 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. The pizzas cook to perfection in our unique "Sorrento stone" oven, built in Napoli and shipped all the way to Manly for us.

LAVORAZIONE A PIETRA - STONE GROUND FLOUR • +3\$ •
You can now order our pizzas in a special Stone Ground flour option rather than the traditional "00" flour.

HOMEMADE GLUTEN FREE • +5\$ •
Pizzas can be ordered on gluten-free base (round size only). Please note that we cannot guarantee that dishes will be 100% gluten-free as all pizzas are prepared in the same environment.

VEGAN CHEESE • +3\$ •
Pizzas can be ordered replacing fior di latte or other cheeses with vegan cheese.

Pizze Gourmet

POVERA	30\$
Tomato base, garlic, anchovies, semidried cherry tomatoes, oregano	
FIOCCO	34\$
Smoked scamorza cheese, pork belly, mashed potatoes, Parmesan fondue	
GENOVESE	35\$
Slow cooked beef and pork, onions, fior di latte cheese, Parmesan cheese, basil and black pepper	
FRESCA	34\$
Bresaola, buffalo stracciatella, semidried tomatoes, rocket	
PICCANTE	36\$
Mortadella, buffalo mozzarella, basil pesto, nduja	
RUSTICA	36\$
Italian sausage, burrata, pumpkin and Parmesan fondue, almond crumble, basil	

Pizze "Thank you Australia"

HAWAIIAN	28\$
A touch of tomato base, fior di latte cheese, ham, pineapple	
MEATLOVERS	34\$
Tomato base, fior di latte cheese, ham, italian sausage, pork belly, salame, nduja, basil	
CHICKEN PIZZA	30\$
Fior di latte cheese, chicken, tomato sauce, garlic, basil	
OZY ONE	28\$
Fior di latte cheese, pork belly, eggs, Parmesan cheese, onions, parsley, black pepper	

Pizze Classiche

	round	half meter
	0,5	1 M
MARGHERITA (v)	26\$	55\$ • 95\$
Tomato base, fior di latte cheese, basil and olive oil		
CAPRICCIOSA	30\$	55\$ • 95\$
Tomato base, fior di latte cheese, ham, salame, mushrooms, artichokes, basil and olives		
DIAVOLA	29\$	55\$ • 95\$
Tomato base, fior di latte cheese, spicy salame, olive oil and basil		
PIZZA LASAGNA	29\$	55\$ • 95\$
Tomato base, fior di latte cheese, ricotta cheese, ham, salame, black pepper, olive oil and basil		
ORTOLANA (v)	30\$	55\$ • 95\$
Tomato base, eggplants, zucchini, capsicums, mushrooms, fior di latte cheese, olive oil, basil and oregano		
CALZONE	32\$	55\$ • 95\$
Folded pizza with fior di latte cheese, ricotta cheese, ham, salame, tomato base, black pepper, olive oil and basil		
4 FORMAGGI (v)	30\$	55\$ • 95\$
Swiss cheese, gorgonzola cheese, Parmesan cheese, fior di latte cheese, olive oil and basil		
SALSICCIA & FRIARIELLI	29\$	55\$ • 95\$
Italian sausage, fior di latte cheese, friarielli (Neapolitan broccoli), basil and olive oil		
REGINA	32\$	55\$ • 95\$
Cherry tomatoes, fior di latte cheese, prosciutto di Parma, rocket, Parmesan cheese, olive oil and basil		
PORCINI	32\$	55\$ • 95\$
Porcini mushrooms, Italian sausage, fior di latte cheese, truffle sauce, olive oil and basil		
MARECHIARO	32\$	55\$ • 95\$
Prawns, tomato base, fior di latte cheese, cherry tomatoes, garlic, olive oil and rocket		
PIZZA FRITTA	29\$	55\$ • 95\$
Deep fried pizza - ricotta cheese, ham, salame, fior di latte cheese, tomato base and black pepper		

(i) = Vegan (v) = Vegetarian

Kid's Menu

CHIPS (i) (I)	8\$
COTOLETTA E PATATINE	14\$
Chicken schnitzel with chips	
SPAGHETTI ALLA BOLOGNESE	16\$
PIZZA MICKEY MOUSE	14\$
Margherita with ham and 2 olives	

Home-made fresh Pasta and Mains

SPAGHETTI ALLA BOLOGNESE	30\$
PACCHERI ALLA GENOVESE	34\$
Pasta with slow cooked beef and pork, onions, Parmesan cheese, basil	
LASAGNA	32\$
Sheets of pasta filled layer by layer with besciamella, fior di latte cheese, bolognese sauce, Parmesan cheese, basil	
LINGUINE DEVITA	38\$
Squid-ink linguine with mussels, vongole, bottarga	
RISOTTO ALLA PESCATORA (I)	40\$
"Fisherman-style" risotto with octopus, mussels, vongole, prawns, calamari	
SPAGHETTI ALLA NERANO (V)	28\$
Famous recipe from Sorrentine Peninsula: zucchini, provolone, Parmesan cheese and basil	
POLLO ALLA CACCIATORA (I)	28\$
Chicken legs with cherry tomatoes and mushrooms	
SCALOIPPINA	39\$
Veal in white wine or lemon sauce with buttered broccoli	
BACCALA'	36\$
Floured cod with cherry tomatoes, olives and potatoes	
COSTATELLA (I)	32\$
Pork chops with friarielli (Neapolitan broccoli)	
TAGLIATA DI MANZO (I)	39\$
Sliced Eye Fillet with rocket, cherry tomatoes, shaved Parmesan cheese and balsamic glaze	

(i) = Vegan (V) = Vegetarian (I) = Gluten Free
(we don't guarantee 100% gluten free)

Desserts

TIRAMISÙ	16\$
The most famous Italian dessert, invented in Veneto in 1060's. Made with savoiardi sponge fingers, coffee, Marsala, mascarpone and fresh home-made whipped cream	
PASTIERA NAPOLETANA	17\$
The modern Pastiera was invented in a Neapolitan convent. An unknown nun wanted that cake, symbol of the Resurrection, to have the perfume of the flowers of the orange trees which grew in the convent's gardens	
SICILIAN TART	16\$
Delicious almond based tart with buffalo ricotta cheese and chocolate drops topped with Nutella	
DOLCE deVITA	22\$
Our version of "croccante all'amarena". Chocolate, hazelnuts, black cherry, cream	
NEAPOLITAN CHEESECAKE	16\$
Ricotta cheese, mascarpone cheese, lemon, mixed berries sauce	
SCUGNIZZII NUTELLA	19\$
Deep-fried pizza dough fingers with sugar and nutella on top!	

Soft Drinks

SPARKLING MINERAL WATER	7\$
STILL WATER	6\$
COKE	5\$
COKE ZERO	5\$
FANTA	5\$
SPRITE	5\$
CHINOTTO	6\$
GINGER ALE	6\$
GINGER BEER	6\$

deVita
TASTES OF NAPOLI

all you need is Pizza

*10th Anniversary
Edition*

Shop 1B, 4 - 8 Darley road | 2095 Manly - NSW
P. 0481 363791 | e.mail: info@devita.net.au
www.devita.net.au

Take Away Menu
P. 0481 363791