

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 mixed cherry tomatoes, garlic and basil
- SCUGNIZZI** (v) 20
Deep-fried pizza dough fingers with cherry tomatoes, olive oil, oregano, garlic, basil 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** (v) 29
Delicious creamy-heart mozzarella with crumbled bread and semidried tomatoes 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, buffalo mozzarella, mixed Italian cheeses served with jams and honey
- CAPRESE** (v) (i) 25
Sliced buffalo mozzarella, tomatoes, basil and oregano

Insalate • Salads

- GARDEN SALAD** (i) (l) 16
Lettuce, tomatoes, onions, cucumber, carrots, olives, balsamic vinegar, extra-virgin olive oil
- RUCOLA & PERE** (i) (l) 18
Rocket, fresh pears, walnuts, yellow cherry tomatoes, extra-virgin olive oil and balsamic dressing
- CHICKEN SALAD** 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, olives, 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, pistachio pesto, nduja
- RUSTICA** 36
Italian sausage, burrata, pumpkin and Parmesan fondue, almond crumble, basil

Pizze Thank you Australia

- HAWAIIAN** 28•56•112
A touch of tomato base, fior di latte cheese, ham, pineapple
- MEATLOVERS** 34•68•136
Tomato base, fior di latte cheese, ham, Italian sausage, pork belly, salame, nduja, basil
- CHICKEN PIZZA** 30•60•120
Fior di latte cheese, chicken, tomato sauce, garlic, basil
- OZY CHEF** 28•56•112
Fior di latte cheese, ham, mushrooms, cream, basil

round half meter

0,5 1 M

Pizze Classiche

round half meter

0,5 1 M

- MARGHERITA** (v) 26•52•104
Tomato base, fior di latte cheese, basil and olive oil
- CAPRICCIOSA** 30•60•120
Tomato base, fior di latte cheese, ham, salame, mushrooms, artichokes, basil and olives
- DIAVOLA** 29•58•116
Tomato base, fior di latte cheese, spicy salame, olive oil and basil
- PIZZA LASAGNA** 29•58•116
Tomato base, fior di latte cheese, ricotta cheese, ham, salame, black pepper, olive oil and basil
- ORTOLANA** (v) 30•60•120
Tomato base, eggplants, zucchini, capsicums, mushrooms, fior di latte cheese, olive oil, basil and oregano
- CALZONE** 32•64•128
Folded pizza with fior di latte cheese, ricotta cheese, ham, salame, tomato base, black pepper, olive oil and basil
- 4 FORMAGGI** (v) 30•60•120
Swiss cheese, gorgonzola cheese, Parmesan cheese, fior di latte cheese, olive oil and basil
- SALSICCIA & FRIARIELLI** 29•58•116
Italian sausage, fior di latte cheese, friarielli (Neapolitan broccoli), basil and olive oil
- REGINA** 32•64•128
Cherry tomatoes, fior di latte cheese, prosciutto di Parma, rocket, Parmesan cheese, olive oil and basil
- PORCINI** 32•64•128
Porcini mushrooms, Italian sausage, fior di latte cheese, truffle sauce, olive oil and basil
- MARECHIARO** 32•64•128
Prawns, tomato base, fior di latte cheese, cherry tomatoes, garlic, olive oil and rocket
- PIZZA FRITTA** 33
Deep fried pizza - ricotta cheese, ham, salame, fior di latte cheese, tomato base and black pepper

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Kid's Menu

CHIPS (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

* PASTAS CONTAIN egg

SPAGHETTI ALLA BOLOGNESE	30
MEZZANELLI 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	
RISOTTO (or SPAGHETTI) ALLA PESCATORA	40
"Fisherman-style" risotto with octopus, mussels, vongole, prawns, calamari	
LINGUINE deVita	38
Squid-ink linguine with mussels, razor clams, bottarga	
SPAGHETTI ALLA NERANO (v)	28
Famous recipe from Sorrentine Peninsula: zucchini, provolone, Parmesan cheese and basil	
GNOCCHI ALLA SORRENTINA (v)	29
Home-made gnocchi with napoletana sauce, smoked provola cheese, Parmesan cheese, basil	
SCALOPPINA	39
Veal in white wine or lemon sauce with roasted potatoes	
CHEF'S BARRAMUNDI	39
Grilled barramundi with scarole and pane carasau	
COSTATELLA (i)	32
Pork chops with friarielli (Neapolitan broccoli)	
TAGLIATA DI MANZO (i)	39
Sliced Sirloin with rocket, cherry tomatoes, shaved Parmesan cheese and balsamic glaze	

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	
PAVLOVA MY WAY	16
Australian famous meringue-based dessert, with fruits and white chocolate	
NEAPOLITAN CHEESECAKE (MIGLIACCIO)	16
The Italian word migliaccio means "pudding" in English as it is creamy and moist on the inside, but this is actually a cake with a texture halfway between an American cheesecake and a thick pudding. With buffalo ricotta cheese, mascarpone cheese, lemon, mixed berries sauce	
Replace berries sauce with Nutella +\$2	

SCUGNIZZI 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

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Sunday 10% Surcharge
 Public Holiday 15% Surcharge

deVita

TASTES OF NAPOLI

all you need is Pizza

Take Away Menu
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