

# PIZZERIA

## APPETIZERS

Bella di Cegrinola - Italian marinated giant green olives served warm(v g).....	9.0
Antipasto – Cured meats, marinated olives, Persian fetta, hung yoghurt ball with mixed herbs, pickled cucumbers, marinated fire roasted peppers & artisan sourdough.....	25.0
Bruschetta – Tomato, buffalo mocarella and truffle oil(v).....	14.0
Pizza aglio e olio – 9” garlic pizza with fresh herbs & mozzarella (v g*).....	14.0

## ENTREES

Carpaccio - Eye fillet carpaccio with capers, chives, and seeded mustard dressing .....	14.0
Arancini (x4) - Porcini mushroom with parmesan, mozzarella and garlic mayo (v) .....	14.0
Calamari fritti – Dressed with capers, olives & micro herbs on a roast garlic aioli (g*).....	20.0
Polpette della Nonna (x4) - Pork and veal meatballs with tomato sugo, herbs and spices.....	15.0
Melanzane alla Parmigiana – Baked eggplant with Napoli, basil, fior de latte & parmesan (v g*).....	15.0

## PIZZA (Vegetarian)

Margherita – Tomato, buffalo mozzarella, basil & Murray River pink salt (g*) .....	23.0
Treviso 2005 -Persian fetta, oven dried tatoes, caramelised onions, basil (g*).....	25.0
Romano – Mozzarella, fior di latte, Pecorino, fresh rocket, mushrooms & truffle oil (g*).....	24.0
Verdure – Tomato, mozzarella, roast pumpkin, artichoke, peppers, pine nuts & ricotta (g*).....	25.0

## PIZZA (Seafood)

Della Mare – Tomato, mozzarella, chilli, garlic, prawns & fresh spinach (g*) .....	27.0
Salmone – Tasmanian smoked salmon, fior di latte, Napoli, capers, red onion, rocket * dill aioli (g*) .....	26.0

## PIZZA

Parma – Napoli, fior di latte, fresh prosciutto, shave Grana Padano Parmesan & rocket (g*).....	26.0
Porco Carne – Tomato, mozzarella, pork & veal meatballs and goat’s cheese.....	24.0
Angiolina – Tomato, mozzarella, hot salami, anchovies & olives (g*).....	24.0
Veneto – Tomato, mozzarella, crispy pancetta, roast peppers & goats cheese (g*).....	25.0
Messico – Tomato, mozzarella, chorizo sausage, jalapenos, cherry tomatoes & red onion(g*).....	25.0
Marostica – Tomato, mozzarella, olives, sausage, pesto & vine ripe cherry tomatoes (g*).....	25.0
Flavio – Fior di latte, kipler potato, gorgonzola & pancetta (g*).....	26.0

# CUCINA

## PASTA&RISOTTO

Pasta Bolognese – Five hour slow cooked beef bolognese with orecchiette (g*).....	28.0
Pasta Marinara – Linguine with king prawns, calamari, mussels & fresh seasonal seafood with extra virgin olive oil (g*) .....	35.0
Pasta Agnello – Lamb ragù with pappardelle pasta & parmesan (g*) .....	30.0
Pasta Spinaci – Orecchiette with creamy spinach puree, broccolini and pumpkin seeds (g*).....	26.0
Gnocchi Gongonzola – Homemade potato gnocchi with creamy gorgonzola sauce (v).....	27.0
Risotto Ai Gamberi – Tiger prawns, garden peas & lemon zest(g).....	32.0
Risotto Alla Zucca – Butternut pumpkin, Meredith goat’s cheese and chives (v g) .....	28.0

## MAINS

Agnello - Grilled lamb cutlets [x4] with a salad of fire roasted red peppers, red onions, Persian fetta, wild rocket and balsamic vinaigrette (g).....	38.0
Pesce – Crispy skinned Atlantic salmon with celeriac puree and broccolini (g) .....	35.0
Pollo – Roast chicken breast with green beans, kipler potatoes with a sage and white wine sauce (g)..	30.0
Cotoletta – Crumbed & tenderised veal cutlet on the bone with a seeded mustard potato salad, mixed leaf with julienne tomatoes and red wine vinaigrette (g).....	35.0
Bistecca – 350g rib eye steak with garlic mash potato, roasted herb mushrooms and butternut pumpkin with red wine jus (g) .....	42.0

## SIDES

Patate fritte – With chilli mayo (v g) .....	9.0
Caprese – Fior di latte, tomato, basil, capers, chilli & extra virgin olive oil (v g) .....	11.0
+ add prosciutto .....	5.0
Mista - Mixed leaf, cucumber, tomato with red wine vinaigrette (v).....	10.0
Ruola – Rocket, radicchio, parmesan & balsamic vinaigrette (v g) .....	10.0

## DESSERT

Mini calzone filled with dark chocolate & ricotta served with vanilla bean ice cream .....	16.0
Cinnamon pannacotta with chocolate soil and candied rhubarb (g) .....	15.0
White chocolate parfait with pistachio cream and rose persian fairy floss (g) .....	16.0
Tazio’s signature Tiramisù with freshly extracted espresso .....	14.0
Liqueur affogato with Baileys, Kahlua, Frangelico or Amaretto (g) .....	21.0

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.