



MOZZARELLA BAR

MOZZARELLA DI BUFALA \$13
Made from the milk of Italian Mediterranean buffalo

SMOKED BUFFALO MOZZARELLA \$13
Made from the milk of Italian Mediterranean buffalo

BURRATA \$14

TRECCIA \$8
Traditional hand-braided shape made from fresh mozzarella

RICOTTA DI BUFALA \$8.5
Italian traditional buffalo ricotta

Choose a selection of small plates to start or as an accompaniment to your Mozzarella di Bufala

FOCACCIA CLASSICA (V), \$13
 Sea salt, extra virgin olive oil & oregano
 (add: garlic or mozzarella +\$4)

SALUMI

PROSCIUTTO CRUDO , \$12
 DI PARMA DOP
 Air-Cured Aged Pork

BRESAOLA WAGYU, \$12
 Air-dried Pure Wagyu Beef

FRITTI

ARANCINI, \$13
 200g stuffed risotto ball with mozzarella, peas, beef ragu and pomodoro

CROCCHETTE DI PATATE, \$11
 Crumbed potato croquettes with pecorino cream, cured egg yolk and crunchy guanciale (2 pcs, 100g each)
 Veg option: fried eggplant, napoli sauce & salted ricotta

FIORI DI ZUCCA, \$13
 Deep fried crumbed zucchini flower, buffalo ricotta, anchovies (5pcs per serving)

MONTANARA, \$15
 Deep fried pizza dough topped with Napoli, parmigiano e basilico (3pcs)

IL TAGLIERINO, \$24

Mini Board with Prosciutto Crudo di Parma DOP, Salame di Cinghiale, Salsiccia Sarda, Salame Milano, Ricotta with Nduja

IL GRAN TAGLIERE, \$55

Board with Prosciutto Crudo di Parma DOP, Salame di Cinghiale, Salsiccia Sarda, Salame Milano with Nduja, Mozzarella di Bufala, Smoked Mozzarella di Bufala and Treccia di Bufala

CONTORNI

INSALATA RICCIA (V) (GF), \$9
 Endive, pomegranate, parmigiano, balsamic & fig glaze

RUCOLA E PARMIGIANO (V) (GF), \$10
 Rocket, shaved parmigiano & balsamic reduction

INSALATA CAPRINO (V) (GF), \$10
 Cucumber and tomato salad, red onions, goat cheese, basil & olive oil

INSALATA CAPRESE (V) (GF), \$10
 Treccia mozzarella and baby roma tomato, oregano, basil and olive oil

INSALATA SPINACI (V) (GF), \$10
 Spinach, Lemon, Olive oil, Pecorino and Pinenuts

****CAN BE VEGETARIAN OR GLUTEN FREE****

PASTE & SECONDI

CARBONARA	\$28
Spaghet, guanciale, egg yolk and pecorino cheese (no cream)	
TAGLIATELLE AGNELLO (GF)	\$27
slow-cooked lamb ragu in Napoli sauce	
GNOCCHI SORRENTINA (V) (GF)	\$25
Wood-fire baked gnocchi, Napoli sauce, mozzarella and basil	
SPINACH & RICOTTA CANNELLONI	\$25
POLPETTE	\$22
Pork and beef meatballs (add: spaghetti +\$8)	
CALAMARI	\$24
Calamari, lemon, anchovies, capers, citronette	
INVOLTINO DI POLLO	
Prosciutto wrapped chicken breast (see specials board)	
RAVIOLI SPECIAL (GF)	
(See specials board)	

V - can be done Vegetarian
 GF - can be done Gluten Free
 D.O.P - Protected Designation of Origin
 Gluten Free Options + \$4

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

P I Z Z A

NEW CARBONARA*	\$25	CAPRICCIOSA	\$24
Pecornio sauce, mozzarella, guanciale, salted cured egg yolk		San Marzano, mozzarella, ham, mushrooms, olives, salami	
NEW O' SOLE MIO*	\$25	WURSTEL E PATATINE (PIPPA)	\$24
Friarielli, yellow cherry tomatoes (pacchiette), mozzarella		San Marzano, mozzarella, wurstel sausages and fries	
NEW VESUVIANA*	\$25	NAPOLETANA (V)	\$21
Mozzarella, sausages and friarielli (broccoletti)		San Marzano, mozzarella, anchovies, oregano, black olives	
4 FORMAGGI (V)	\$25	PARMIGIANA (V)	\$22
Taleggio, gorgonzola, scamorza, pecorino		San Marzano, eggplant, fresh baby roma tomatoes, basil, shaved parmigiano	
TARTUFATA	\$25	COTTO E FUNGHI	\$23
Mushroom cream, mozzarella, sausages, truffle oil, parmigiano ADD: FRIES +\$3		San Marzano, mozzarella, ham, mushrooms	
NEW AMATRICIANA*	\$25	PICCANTE	\$25
San Marzano, lots of pecorino, guanciale and onion		San Marzano, mozzarella, salami, capsicum, onion	
NEW CALABRIA*	\$25	DU SUD	\$24
San Marzano, smoked bufala, nduja, oregano		San Marzano, mozzarella, hot salami, olives	
LINDA	\$29	3 CARNI	\$25
San Marzano, fresh tomatoes, prosciutto crudo, mozzarella, rocket, parmigiano		San Marzano, mozzarella, ham, salami, sausage	
MARINARA (V)	\$15	PORCINI E SALSICCIA	\$25
San Marzano, garlic, oregano		San Marzano, mozzarella, porcini mushrooms, sausage	
MARGHERITA (V)	\$18	TONNO E CIPOLLA	\$24
San Marzano, mozzarella, fresh basil ADD: PROSCIUTO CRUDO +\$6		San Marzano, mozzarella, tuna, onion and capers	
BUFALA*	\$25	META' - META'	\$30
San Marzano, buffalo mozzarella		Choose your own half and half pizza ITEMS MARKED (*) NOT AVAILABLE FOR THIS DEAL	
VERDURA	\$21		
San Marzano, mozzarella, mixed vegetable			

For private functions and catering requirements email us at:
 eatalianobypino@gmail.com