

Party Pizza

Menu suggestions 2019

All our Pizza are perfect size for sharing and are 60cm long x 28 cm wide
We make a slow rise dough, so the taste is rustic home style with natural flavour –
Our most popular pizza suggestions are -

Prosciutto

Tomato and mozzarella with fresh sliced Prosciutto di Parma (Italian) \$40

La Margherita

Tomato, That's Amore bocconcini, mozzarella and basil topped with extra virgin olive oil -\$35

Funghi

Tomato and basil topped with twice cooked local mushrooms \$40

Salami and olives

Tomato and mozzarella with local salami and Kalamata olives - \$40

Capricciosa

Melbourne style – shaved quality local ham with mushrooms, olives on
tomato and mozzarella - \$40

Potato focaccia

Slow fermented pizza dough cooked with mozzarella and sliced double cooked potato topped with
oregano and extra virgin olive oil - \$35

Pineapple

By popular demand – shaved local quality ham with fresh local grown pineapple pieces on
tomato and mozzarella - \$40

Casalinga

Home style pizza with tomato, mozzarella, eggplants, peppers, olives, pancetta and ham –
The most popular pizza we make, it's been around since 1987 - \$40

Vegetarian

Tomato on mozzarella topped with peppers, mushrooms, olives, zucchini and basil - \$40

Grilled Chicken

Tomato and mozzarella with grilled peppers, olives topped with grilled chicken
then fresh greens - \$40

Pumpkin

Tomato and mozzarella topped with roast pumpkin and Bulgarian Feta
topped with fresh herbs - \$40