

# Party Pizza

## **Menu suggestions 2020**

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

### **Salmon**

Tomato and mozzarella topped with smoked Australian Salmon, greens and capers-\$45