La Piazza
WOODFIRED PIZZERIA RESTAURANT

STARTERS (STUZZICHINI)

AGLIO PIZZA (V) 13
Pizza crust, garlic, mozzarella, oregano, fresh herbs

BRUSCHETTA BREAD (V) 15
3 pieces pane di casa with cherry tomato, onion, basil and extra virgin olive oil

BRUSCHETTA PIZZA (V) 22
Pizza crust with fresh tomatoes, bocconcini cheese, garlic, basil, rosemary and extra virgin olive oil

SIZZLING GARLIC PRAWNS 21
7 succulent prawns with fresh garlic, herbs and wine served with toasted bread

POMODORO WITH MOZZARELLA DI BUFALA 23
Truss tomato, fresh buffalo mozzarella, basil, extra virgin olive oil served with homemade woodfired puff bread

POLPETTE IN SUGO (MAMA'S MEATBALLS) 19
Italian meat ball, Beef mince served w/ parmesan cheese & toasted bread

MOZZARELLA STICKS 14
Scrumptious of four mozzarella sticks hand breaded, fried golden brown with our own special spicy sauce

ARANCINI 18
Homemade truffle, Porcini Mushroom, Arancini with a cheese centre served with our gorgonzola sauce

CALAMARI FRITTI [GF Option Available] 21
Crispy classic Italian fried calamari served with aioli and lemon, garnished with herbs and woodfired red chillies

SALADS (INSALATE)

GARDEN SALAD (V) 20
Mixed lettuce, tomato, cucumber, capsicum, Spanish onion, virgin olive oil with a splash of balsamic vinegar

GREEK SALAD (V) (GF) 23
Mixed lettuce, tomato, cucumber, capsicum, olives, feta, Spanish onion, extra virgin olive oil with a splash of balsamic vinegar

BEETROOT SALAD (GF) 23
Rocket, Poached Beetroot, Feta cheese, walnut, lemon vinaigrette

CAPRESE SALAD (V) (GF) 23
Bocconcini cheese, tomato, baby spinach, olives, sun-dried tomato, extra virgin olive oil with a splash of balsamic vinegar

CAESAR SALAD 23
Cos lettuce, crispy bacon, croutons, shaved parmesan and Caesar dressing

CHICKEN AVOCADO SALAD (GF) 29
Grilled chicken breast, mixed lettuce, Spanish onion, cucumber, sun-dried tomato, avocado, with a extra virgin olive oil & balsamic vinegar

INSALATE VERDI 23
Rocket, fresh tomato, blue vein cheese, pear, shaved parmesan, extra virgin olive oil and balsamic dressing

ADD YOUR PROTEIN
Salmon Fillet **$16** I Grilled Octopus **$9** I Grilled Prawn **$7.5**
Anchovies $5 I Grilled Chicken Tenderloin **$7** I 3x Lamb Skewers **$20**

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PIZZA

CALZONE AL SALAME 29
Italian mozzarella, mild salami, olives and baby spinach servedwith garden side salad

PROSCIUTTO 34
Italian mozzarella, prosciutto, rocket & shaved parmesan, Fresh buffalo Mozzarella

BRESAOLA RUCOLA 34
Italian mozzarella, bresaola air dried salted beef, rocket and shaved parmesan and fresh buffalo mozzarella

ORTOLANA (V) 29
Italian mozzarella, grilled eggplant, sun-dried tomato, fresh rocket, artichoke and feta

PIZZE BIANCHE

White Base • Gluten Free Base Extra $6

GORGONZOLA 26
Italian mozzarella, gorgonzola, ham and mushrooms, parmesan

DELLA CASA 28
Italian mozzarella, Italian sausages, salami, baby spinach and shaved parmesan

PORCINI E PROSCIUTTO 34
Italian mozzarella, porcini mushrooms and prosciutto, fresh buffalo mozzarella cheese

QUATTRO FORMAGGI (V) 28
Italian mozzarella, gorgonzola, ricotta and scamorza cheese, parmesan

GAMBERI 33
Italian mozzarella, king prawns, baby spinach

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PIZZA

PIZZE ROSSE

Tomato Base • Gluten Free Base Extra $6

METRE PIZZA 120
Choice of 3 flavours:
Margherita/ Funghi / Capricciosa /Seafood/ Meat Lovers/ Prosciutto Gamberi / Quattro Fromaggi / Ortolana / Chicken

MARGHERITA (V) 24
Fresh buffalo Mozzarella and fresh basil

FUNGHI (V) 26
Italian mozzarella and fresh mushrooms

PEPPERONI 27
Italian mozzarella, pepperoni

ACCIUGHE 27
Italian mozzarella, anchovies, capers and olives, oregano

VEGETARIAN (V) 27
Italian mozzarella, potatoes, olives, capsicum, mushrooms, red onion and oregano

SUPREME 29
Italian mozzarella, ham, cabanossi, red onion, mushroom, capsicum and olive
(Add: Pineapple extra $2)

MEAT LOVERS 29
Italian mozzarella, salami, pepperoni, ham and cabanossi

HAWAIIAN 25
Italian mozzarella, ham and pineapple

CHICKEN 28
Italian mozzarella, chicken breast, mushroom, red onion and tomato

Add: Peri Peri sauce +3

DIAVOLA 28
Italian mozzarella, hot pepperoni, capsicum, jalapeño, gorgonzola and parmesan

CAPRICCIOSA 26
Italian mozzarella, ham, olives and mushroom, oregano

LA PIAZZA (V) 26
Italian mozzarella, ricotta, cherry tomato and rocket

SEAFOOD 32
Italian mozzarella, prawns, calamari, mussel meat, baby octopus, anchovies, garlic and fresh basil

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PASTA

1ST CHOICE OF PASTA
Penne - Spaghetti - Linguine

HOME MADE:
GNOCCHI & RAVIOLI
Gluten Free Pasta (Penne only, extra 6)

2ND CHOICE OF SAUCE

NAPOLITANA (V) 20
Our famous tomato sauce, garlic and fresh basil

PESTO (V) 23
Basil, garlic, fresh cream, pine nuts and parmesan

ARRABIATA (V) 22
Our famous tomato sauce, fresh chilli, fresh basil & garlic

BOLOGNESE 25
Ground beef and napolitana sauce and garlic

PRIMAVERA (V) 25
Seasoned vegetables, fresh cream and parmesan

BOSCAIOLA 29
Mushroom, ham, shallots, garlic and fresh cream

CARBONARA 29
Bresaola air dried salted beef, shallots, egg yolk, parmesan and fresh cream

CHICKEN MUSHROOM 31
Chicken tenderloin, mushroom, shallots, basil, garlic and fresh cream

LA PIAZZA (V) 26
Oven-baked eggplant, shallots, olives, basil, baked ricotta and napolitana sauce

GORGONZOLA (V) 27
Blue vein cheese, fresh cream, shallots and parmesan

OLIO PUTTANESCA 26
Anchovies, black olives, capers, tomato, extra virgin olive oil, chilli, garlic

KING PRAWNS OLIO 33
King prawns, garlic, chilli, fresh rocket, white wine and olive oil

MARINARA 32
King prawns, calamari, half shell mussell, white wine, garlic, fresh basil and our famous napolitana sauce

HOME MADE BAKED PASTA
Pasta Al Forno. Served With Garden Side-salad

TRADITIONAL LASAGNE 26
Ground beef, mozzarella, napolitana sauce & bechamel sauce

SPINACH CANNELLONI (V)) 26
Baby spinach, ricotta, napolitana and bechamel sauce

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POLLO (CHICKEN)

Served With Chips & Garden Side-salad

CHICKEN SCHNITZEL 28
Freshly crumbed chicken breast

CHICKEN PARMIGIANA 34
Freshly crumbed chicken breast topped with napolitana sauce and melted mozzarella

CHICKEN PORCINI 35
Pan fried chicken breast, porcini mushrooms with white wine & fresh cream

CHICKEN LIMONE 33
Pan fried chicken breast, lemon juice, garlic, white wine and a touch of cream

CHICKEN AVOCADO 35
Pan fried chicken breast, avocado, brandy, garlic, basil and fresh cream

CHICKEN MEXICANA 35
Pan fried chicken breast, napolitana sauce with black olive, capsicum, red wine and fresh chilli

CHICKEN CACCIATORE 35
Pan fried chicken breast, green capsicum, mushroom, black olives, creamy tomato sauce and herbs

CHICKEN MILANESE 35
Freshly crumbed chicken breast topped with fresh tomato, onion served with chips and salad

VITELLO (VEAL)

Served With Chips & Garden Side-salad

VEAL SCHNITZEL 33
Freshly crumbed veal

VEAL PARMIGIANA 38
Freshly crumbed veal topped with napolitana sauce and melted cheese

VEAL LIMONE 36
Pan fried veal, lemon juice, garlic, white wine and a touch of cream

VEAL PORCINI 38
Pan fried veal, porcini mushrooms and fresh cream

VEAL MILANESE 36
Freshly crumbed veal topped with dressed tomato, onion, boccocini served with chips and salad

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GRILL MENU

SEAFOOD

SIZZLING SEAFOOD POT 44
Succulent prawns, mussels, scallops, barramundi, salmon, with garlic, wine, chilli and tomato served with crusty bread

BARRAMUNDI FILLET (200G) 37
Served with chips and salad

SEAFOOD BASKET 23
Selection of fresh seafood including fish, calamari, prawns, scallops, fried to order Served with chips, salad, lemon & homemade tartare sauce

CRISPY SKIN SALMON 37
Served with pazanella salad

MIX GRILL SEAFOOD PLATE 71
Barramundi, prawns, scallops, octopus served with tartare sauce with side of chips and salad
Served all off our grill

MEAT

FROM THE GRILL (GRIGLIATA)
Served With Chips & Garden Side-salad

GRILLED CHICKEN BREAST 31
(200g - 250g) (GF)

SCOTCH FILLET (390g - 400g) (GF) 48

LAMB CUTLETS (4 PCS) (GF) 48

SAUCES - MUSHROOM, GRAVY 5

GRIGLIATA MISTA For 2 people 79

SCOTCH FILLET, LAMB CUTLETS

BUFFALO CHICKEN WINGS, GRILLED PRAWNS
Served with potato & veg

SAUCE - CHOICE OF MUSHROOM OR GRAVY
Served all off our grill

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KID'S MENU (BAMBINI)

UNDER 12 YEARS

MARGHERITA PIZZA (V)	14
HAWAIIAN PIZZA	16
PEPPERONI PIZZA	16
PENNE AND CHEESE (V)	10
FISH AND CHIPS	16
SPAGHETTI OR PENNE NAPOLITANA (V)	14
SPAGHETTI OR PENNE BOLOGNESE	16
CHICKEN SCHNITZEL & CHIPS	16
CHICKEN SCHNITZEL BURGER	16
PENNE ALFREDO	14

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DESSERTS (DOLCI)

Served With Vanilla Ice Cream

TIRAMISU Italian mascarpone, sponge finger, cream, coffee & liquor	18
MINI CHOC MUD CAKE	14
NEW YORK CHEESECAKE	14
MANGO CHEESE CAKE	14
STICKY DATE PUDDING	16
NUTELLA PIZZA with strawberries Gluten Free $6	19
ICE CREAM (PER SCOOP) chocolate, vanilla and mango	4
AFFOGATO (ALCOHOLIC)	15
AFFOGATO (NON ALCOLIC) shot of coffee espresso, ice cream & shot of Frangelico	10

COLD DRINKS

SOFT DRINK 330ML 4.9
GLASS BOTTLE
Coke - Coke No Sugar - Fanta - Sprite

STILL WATER/ SODA WATER 4.5

SPARKLING MINERAL WATER 5

CHINOTTO 5

FRESH JUICE 9.5
Orange
Apple
Watermelon
Carrot
Celery
Ginger

LIPTON ICE TEA 5.5
(PEACH, LEMON)

LEMON LIME AND BITTERS 5.5

PINK LEMONADE 5.5

HOT DRINKS

COFFEE 4
Cappuccino
Macchiato
Latte
Long Black
Flat White
Short Black
Piccolo Latte
Babyccino +2

Add Syrup: Vanilla | Caramel | Hazelnut +0.80
Lactose Free | Soy Milk | Almond Milk +0.80

TEAS 5
Green Jasmine
Earl Grey
Chamomile
English Breakfast
Peppermint

MOCHA | CHAI LATTE | HOT CHOCOLATE 5

AFFOGATO (ALCOHOLIC) 15
A scoop of vanilla ice cream
with a shot of espresso and Tia Maria

MOCKTAILS

SEA BREEZE 11
Lemonade, fresh mint & crushed ice, lime

WATERMELON DELIGHT 11
Watermelon, lime, mint, sugar syrup

PINEAPPLE & PASSION FRUITS SPRITZER 11
Passion fruit, pineapple, mint, lime, soda water

MANGO + STRAWBERRY 14
Mango syrup, strawberry syrup

COCKTAILS

Mojito 17

Negroni 17

Margarita 17

Watermelon Mojito 17

Aperol Spritz 17

Espresso Martini 17

Four Pillars Bloody Shiraz Gin 17
(Regal Rogue, Wild Rose, Vermouth, Sour Plum)

SPARKLING

Emeri Pink Moscato (200ml) — **11.5**
This elegant dry sparkling has fine bubbles, a creamy texture and finishes with balanced acidity

Emeri Chardonnay Pinot Nair (200ml) — **11.5**
Medium bodied, youthful sparkling wine, with apple and floral notes, complex bread and pastry aromas. Fresh, creamy and soft style.

Calappiano Prosecco Extra Dry Doc Treviso Italy — **G 12** **B 40**
Displays a Straw coloured Yellow. With fruity nuances of Apple and white peach. Has a fresh and clean flavour and perfecty balanced.

WHITE WINE

Sensi Collezione Pinot Grigio DOC Veneta Italy — **G 9.5** **B 28**
Dry, Crisp and easy to drink. Can be enjoyed with any meal.

TOHU Awatere Valley Sauvignon Blanc Marlborough NZ — **G 11** **B 35**
Sourced entirely from Marlborough's Awatere Valley. Has hints of Citrus, Tropical Fruits, Pineapple and Grapefruit. Vibrant and full flavoured.

Dolce Vita Moscato — **G 10** **B 27**
Tropical soft & round with just enough. The palate tastes of freshly crushed grapes with just a squeeze of lemon & ginger on the finish

Yellowglen Chardonnay Riverina Australia — **G 11** **B 28**
Early picked peach and lemon notes with a fresh and crisp finish.

Filo Sicily Pinot Grigio Tuscany Italy — **G 12** **B 37**
Elegant and creamy, Flavours of White Peach, fresh apple and apricot

RED WINE

Calappiano Pinot Noir Veneta Italy — **G 10** **B 27**
A Clear Ruby coloured Pinot Noir. Juicy and ripe with Black cherry aromas. Perfect for any occasion.

Calappiano Chianti Tuscany Italy — **G 10** **B 27**
A Typical rich Chianti. Very open on the palate. Black Cherries and light spice. Crisp Finish.

Lorimer Cabernet Merlot 5th Australia — **G 11.5** **B 30**
Bright & clear red, Gorgeous ruby red colour, red fruits, rich berries with a hint of chocolate

Cotes Du Rhone GSM Southern Rhone France — **G 12.5** **B 37**
A dark red Granache Shiraz Mouvedre with aromas of ripe Raspberries and Currants with a hint of spices. A very velverty Red wine.

Woodfired Shiraz Heathcote VIC Australia G 12.5 B 37
Rich, Dense, Bold and ripe. Sweet plums, Blackberries and peppercorn. Mouth filling balanced tannin. Enjoyed with Cured meats, Liquorice

Bella Riva Sangiovese VIC Australia G 12.5 B 37
Medium bodied Sangiovese with wonderful earthy notes lifted with bright red berries and hints of dark chocolate. Its subtle and layered in length.

Elysian Springs Pinot Nair Adelaide Hills SA Australia B 37
Vibrant and lifted with balanced tannins. Notes of wild strawberries, cherries dominate this fragrant and highly drinkable wine.

Dalcampo Chianti Fiasco DOCG Tuscany Italy B 37
Easy drinking, Earthy with notes of dried herbs and red fruits. The perfect pizza and pasta wine. The adult Ribena.

Lambrusco Italy G 11.5 B 28
Wonderful for a warm Summers day. Light and fruity. Slighty sweet. Deliciously refreshing served chilled.

ROSE

Triniti Cote du Provence Rose Provence France G 11.5 B 36
Elegant light pink Rose. Flavours of White Peach, Citrus Notes and Orange Blossom. A very Stylish French Rose.

RESERVE LIST

White

Sensi Mandriano Vermentino Tuscany, Italy B 55
Elegant wine characterised by classy mineral bouquet, a fresh and lively taste of pear and white flowers and a light straw yellow colour. Perfect with seafood, shellfish and soups.

RED

2017 Andrew Seppelt Shiraz, Barossa Valley B 55
This a superb Barossa big and flavoursome what you would expect from this region, however balanced and complex and more refined.

CIDER

Apple Cider	**9**

BEER

Peroni Nastro Azzurro (Draught)	**9**
Crown Lager	**9.5**
Corona	**9.5**
Heineken	**9.5**
Cascade Light	**9.5**
Asahi	**9.5**

SPIRITS

11

Grappo Bianco - Black Label Whisky - Absolut Vodka
Limoncello - Bourbon - Gin - Ou20 - Malibu - Bailey

ALL PREMIXED SPIRITS	**14**