

PIZZA.



CALZONE (BAKED)

Vesuvio | \$24

San Marzano tomato, fior di latte, ricotta, salami, local organic ham

Spinache e Ricotta | \$24

Fior di latte, ricotta, parmigiano, spinach

ROSSA (RED)

La Vera Marinara (no seafood) | \$18

San Marzano tomato, garlic slithers, oregano, EVOO

Margherita | \$20

San Marzano tomato, fior di latte, basil, EVOO

Bufalina | \$24

San Marzano tomato, local organic buffalo mozzarella, basil, EVOO

Napoli | \$22

San Marzano tomato, anchovies, olives, caper berries, EVOO

Diavola | \$24

San Marzano tomato, fior di latte, olives, mild Italian salami, EVOO

Capricciosa | \$25

San Marzano tomato, fior di latte, local organic ham, olives, mushrooms, EVOO

Polpettina | \$25

San Marzano tomato, fior di latte, mini Italian meatballs, parmigiano, basil, EVOO

Valtellina | \$26

San Marzano tomato, fior di latte, bresaola, rocket, parmigiano, EVOO

BIANCA (WHITE)

Garlic Pizza | \$21

Fior di latte, garlic slithers, oregano, parmigiano, EVOO

Tartufo | \$24

A mix of local organic mushrooms, fior di latte, parmigiano, truffle oil

Patate e Salsiccia | \$24

Fior di latte, roasted potato, local organic pork sausage, rosemary, EVOO

Verdure | \$25

Fior di latte, spinach, roasted pumpkin, pinenuts, ricotta, EVOO

Finocchio e Salsiccia | \$25

Fior di latte, roasted fennel, local organic pork sausage, parmigiano, EVOO

Zucca | \$25

Pumpkin and ricotta puree, fior di latte, local mushrooms, local organic pork, EVOO

Pezzella's | \$26

Mascarpone, ricotta, fior di latte, Italian prosciutto, rocket, parmigiano, EVOO

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SPARKLING / ROSE

Petes Pure Prosecco | *Murray Darling NSW* | \$8 | \$32

Astoria Sparkling Rosé | *Veneto ITA* | \$48

Sparkling Lily Brut Reserve | *Wootton NSW* | \$40

VINO BIANCO

Twill and Daisy Fiano | *Murray Darling NSW* | \$8 |

~~\$32~~
Pezzella's Semillon | *Hunter Valley NSW* | \$7 | \$28

Great Lakes Paddocks Pinot Grigio | *Wootton NSW* |

~~\$36~~
Collefriso Pecorino | *Abruzzo ITA* | \$52

See Saw Organic Sauvignon Blanc | *Orange NSW* |
\$10 | \$40

Trentham Estate The Family Vermentino | *Murray Darling NSW* | \$9 | \$36

Lenton Brae Pinot Blanc | *Margaret River WA* | \$48

Watson Family Chardonnay | *Margaret River WA* |
\$10 | \$40

VINO ROSSO

Tamburlaine Pres free Rosé | *Orange NSW* | \$10 | \$40

Rochford Estate Pinot Noir | *Yarra Valley VIC* | \$42

Twill & Daisy Graciano Tempranillo | *Murray Darling NSW* | \$8 | \$32

Chianti Poggio al Sole | *Tuscany ITA* | \$9 | \$38

Casali Del Barone Barbera 150+1 | *Piemonte ITA* | \$45

Trentham Estate The Family Nero D'Avola | *Murray Darling NSW* | \$9 | \$36

Kaesler Stonehorse Malbec | *Barossa Valley SA* | \$46

Masso Antico Primitivo Appassito | *Puglia ITA* | \$46

Varvaglione Papale Linea Oro Primitivo di Manduria 2016 | *Puglia ITA* | \$90

Pezzella's Shiraz | *Margaret River WA* | \$7 | \$28

Tait The Ball Buster Shiraz Merlot Cabernet
Sauvignon, *Barossa Valley SA* | \$46

APPERITIVO /

DIGESTIVO

Aperol Spritz | \$15

Aperol, prosecco

Amalfi Spritz | \$17

Limoncello, prosecco

Negroni Classico | \$17

Campari, sweet vermouth, gin

OZgroni | \$21

Okar island bitter, Adelaide Hills vermouth rosso,

Ironbark Wattleseed gin

Negroni Bianco | \$21

Italicus Rosolio Di Bergamotto, vermouth bianco,
gin

Range of Italian Liqueurs | \$8

Italian Amari | \$8

COCKTAILS

Espresso Martini | \$17

Little St Roasters coffee, vodka, Kalhua

Margarita Di Italia | \$17

Tequila, limoncello, lemon, lime

Big Mela | \$14

Fresh pressed green apple, whisky

Sage Smash | \$17

Sage, bourbon, maple syrup, lemon

Il Volare | \$19

Aperol, bourbon whiskey, Montenegro

Crema Cannella | \$17

Spiced rum, cream, egg, nutmeg

White Lady | \$17

Gin, Cointreau, lemon, egg

BIRRA

Peroni Rosso | \$7

Menabrea | \$8

Peroni Leggera | \$8

Tooheys New | \$8

xxxx Gold | \$7

Baladin Nora Italian Craft Beer | \$12

Baladin Nazionale Italian Craft Beer | \$12

CIDRE

Barossa Valley Squashed apple cider | \$9

Barossa Valley Squashed pear cider | \$9

Three Oaks apple cider | \$8

SOFT DRINK

San Pellegrino Sparkling Water | \$7.50

San Pellegrino Soft Drinks | \$5

Aranciata rossa, limonata, chinotto, aranciata

Soft Drink | \$4.50

Coke, Diet Coke, Lemonade

Bottled Culture Local Kombucha | \$6.50

Ginger, Grape

CAFE

Cappuccino, flat white, latte, long black

\$4 | \$4.50

Piccolo, macchiato, espresso | \$3.50

Hot chocolate, chai latte | \$4 | \$4.50

Affogato | \$8.50

Artisan gelato with a shot of local Litte Street
Roasters coffee

M E N U

At Pezzella's we care greatly for sourcing local products, creating authentic & traditional Italian dishes passed onto us, using only Extra Virgin Olive Oil, and making all our meals from hand, or our favourite saying 'Fatto a Mano'. We hope you enjoy an authentic taste of Italy!

Antipasti.

Focaccia | \$8

House made red sauce focaccia. Add olives \$3

Olive All' Ascolana | \$13 (GF)

Italian green olives stuffed with beef, pork and vegetable filling, crumbed and deep fried

Coccoli Aglio Olio | \$16

Deep fried mini dough balls served with a rich melted butter, garlic and herb sauce, parmigiano and rosemary

Arancini Rossi | \$18 (GF)

Red sauce arancini with an oozy mozzarella centre

Polpetta / Meatballs | \$18

Pezzella's handmade meatballs in a rich red sauce and house made bread

Bresaola Carpaccio | \$24

Bresaola, lemon juice, extra virgin olive oil, parmigiano, house made bread. Add local buffalo mozzarella \$8

Pasta. (All our Pasta are handmade egg pasta)

Gnocchi Sorrentina | \$22

Handmade gnocchi in a rich red Neapolitan sauce

Gnocchi Sage Pesto | \$25

Handmade gnocchi with a creamy sage pesto, topped with fried sage leaves and parmigiano

Ravioli | \$25

Handmade egg pasta ravioli filled with local organic pork and ricotta filling served with a butter and sage sauce

Lasagne Al Ragu | \$26

Layered slow cooked beef ragu, bechamel, mozzarella, parmigiano

Tagliatelle Foresta | \$28

Locally grown mixed mushroom, porcini, truffle oil, parmigiano, served with wholegrain tagliatelle

Insalata.

Finocchio e Arancia | \$16

Fennel, rocket, orange, extra virgin olive oil

Radicchio e Noci | \$18

Radicchio, walnuts, gorgonzola, mustard honey vinaigrette

Caprese Peperonata | \$24

Oven roasted capsicums, rocket, local Burraduc Buffalo Mozzarella, seasoned croutons, extra virgin olive oil



Dolce.

Rum Baba | \$15

Homemade traditional Neapolitan sponge cake soaked in sugar and rum syrup, vanilla gelato

Sfogliatelle | \$11

Traditional Neapolitan flaky pastry stuffed with lemon citrus custard. Served with house made Chantilly cream

Gelato | \$6 a scoop

Vanilla, chocolate, pistacchio

TAKEAWAY MENU

Phone: 0432075297
Facebook: Pezzellas
Instagram: pezzellas1
Website: pezzellas.com.au

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House made red sauce focaccia. Add olives \$3

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Pezzella's handmade meatballs in a rich red sauce and house made bread

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Handmade gnocchi in a rich red Napoletana sauce

Gnocchi Sage Pesto | \$25

Handmade gnocchi with a creamy sage pesto, topped with fried sage leaves and parmigiano

Ravioli | \$25

Handmade egg pasta ravioli filled with local organic pork and ricotta filling served with a butter and sage sauce

Lasagne Al Ragù | \$26

Layered slow cooked beef ragù, bechamel, mozzarella, parmigiano

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Locally grown mixed mushroom, porcini, truffle oil, parmigiano, served with wholegrain tagliatelle

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Fennel, rocket, orange, extra virgin olive oil

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Radicchio, walnuts, gorgonzola, mustard honey vinaigrette

Caprese Peperonata | \$24

Oven roasted capsicums, rocket, local Burraduc Buffalo Mozzarella, anchovie breadcrumb, extra virgin olive oil



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Homemade traditional Neapolitan sponge cake soaked in sugar and rum syrup,

Sfogliatelle | \$11

Traditional Neapolitan flaky pastry stuffed with lemon citrus custard