



All Pizza Dough is Handmade & Stretched the Authentic Way then Rested for 72 hours

Cooked the Cummari Signorina Way in our Wood Fired Oven

We do only the One Real Sicilian Pizza size which is 32cm

Recognized by UNESCO

## RANNI FESTA DI FAMIGGHIA

### FESTA 1 \$35pp

Antipastu  
Assorted Pizza  
Salad

### FESTA 2 \$45pp

Antipastu  
Assorted Pizza  
Roasted Meat served with Roasted Potatoes  
Salad

### FESTA 3 \$55pp

Antipastu  
Assorted Pizza  
Roasted Meat served with Roasted Potatoes  
Salad  
Dessert

Minimum 4 people

RECOMMENDED for large tables of 8 or more

PASTA O FURNU to share \$10 pp extra

(V) Vegetarian (VE) Vegan

## ANTIPASTU

### ALIVI CUNSATI (VE) \$9

Sicilian Green & Black Olives Marinated in Red Wine Vinegar, Olive Oil, Fennel Seed, Chilli

### STROMBOLI (VE) \$10

Rolled Sicilian Pizza, Garlic, Rosemary, Extra Virgin Olive Oil

### PIATTU di NEBRODI \$16

San Daniele Prosciutto thinly sliced with shaven Parmigiano, Virgin Olive Oil

### MAMMOZZA (V) \$15

Buffalo Mozzarella, Cherry Tomato, Fresh Basil, Olive Oil

### ARANCINA \$7ea

Saffron Risotto rice Ball filled with Three Meat Ragu, Peas, Mozzarella served with Sugo di Casa

### MURINCIANI (V) \$12

Rolled Eggplant filled with Fresh Ricotta, Salt, Black Pepper, Pesto

### POLPETTE di POVERI (V) \$14

Grated Parmigiano, Breadcrumbs, Garlic & Parsley Balls slowly Cooked in and served with Sugo di Casa

### SASIZZA CATANISI \$17

Sicilian Pork & Fennel Sausage Skewer served with Caponata Nostra

## PASTA

### MAMMA'S LASAGNA \$24

Layered Pasta Sheets with 3 Meat Ragù of Pork, Chicken and Beef done with Mozzarella / Parmigiana and Home Made Sugo

## PIZZA

### MARGHERITA (V) \$20

San Marzano Pomodoro, Fior di Latte, Fresh Basil, Olive Oil

### Buffalo Mozzarella Extra \$5

### PALERMITANA \$23

San Marzano Pomodoro, Fior di Latte, Cherry Tomatoes, Sicilian Anchovies, Black Olives, Oregano, Olive Oil

### QUATTRO FURMAGGIU (V) \$25

Fior di Latte, Provolone, Gorgonzola Piccante, Parmigiano, Olive Oil

### CAPRICCIOSA \$27

San Marzano Pomodoro, Fior di Latte, Leg Ham, Artichoke, Mushroom, Black Olives

### ETNA \$24

San Marzano Pomodoro, Fior di Latte, Casalingo Salami (Opt. Fresh Hot Chilli)

### PAISI SICILIANA (V) \$25

San Marzano Pomodoro, Fior di Latte, Eggplant, Ricotta, Basil, Olive Oil

### PROSCIUTTO \$26

San Marzano Pomodoro, Fior di Latte, San Daniele Prosciutto, Shaven Parmigiano, Olive Oil

### CAMPAGNA \$29

Fior di Latte, Sicilian Pork & Fennel Sausage, Mushroom, Provolone, Gorgonzola Piccante, Parmigiano, Olive Oil

### AUSTRALIANU \$22

San Marzano Pomodoro, Fior di Latte, Leg Ham, Pineapple

### PAZZA VEGAN (VE) \$26

San Marzano Pomodoro, Eggplant, Olives, Mushroom, Cherry Tomatoes, Pesto

### GLUTEN FREE Pizza Base available \$5

## ARRUSTUTA \$30

### CARNI du IORNU

### PORCHETTA

### IADDINA

### AGGNEDDU

Hand Rubbed & Covered in Sicilian Sea Salt of Trapani, Garlic, Rosemary, Black Pepper, Olive Oil  
Then slowly Cooked in our Wood Fired Oven & served with our Salted, Garlic Rosemary Potatoes

24 hour notice required for large tables

## CONTORNI \$10

### NZALATA di CASA (VE)

Mixed Leaf Lettuce, Red Wine, Vinegar, Virgin Olive Oil

### CAPONATA NOSTRA (VE)

Roasted Eggplant, Capsicum, Onion, Celery, Tomatoes, Black Sicilian Olives, Salt, Olive Oil

### PATATI ai FURNU (VE)

Wood Fired Oven Roasted Potatoes, Garlic, Rosemary, Salt, Olive Oil

## DUCIZZI

### CANNOLU \$8

Served in small cinnamon shell with Fresh Plain Ricotta or Pistachiu Ricotta

### CONCETTINA'S TIRAMISU \$10

Classic Homemade Tiramisu

### GELATU \$10

Vanilla Ice Cream with Coffee or Nutella

### CALZONE NUTELLA \$18

Half moon shaped Pizza filled with Nutella served with Ricotta of the day & topped with icing sugar

NO SEPARATE ACCOUNT PAYMENTS DINE IN ONLY – 10% SURCHARGE ON SUNDAY & PUBLIC HOLIDAY

www.sicilypizza.com.au