

# MENU FISSO

Let us feed you with one of our set menus. Compulsory for groups of 8 or more. Groups of 15 or more must take part in selection TRE. Let us know if there are any dietary requirements so we can accommodate. *Min. 5 people. Child 5-12 y.o. GF +\$6/pizza.*

**(GF) Gluten free / (VE) Vegan / (V) Vegetarian**

**UNO ADULT 38 | CHILD 20**  
Antipasto, Schiacciata & Pizza

**DUE ADULT 38 | CHILD 20**  
Schiacciata, a chef's selection of three Contorni & Pizza

**TRE ADULT 50 | CHILD 25**  
Antipasto, Schiacciata, Arrostiti, a chef's selection of three Contorni & Pizza

# ENTRATA

**HOUSE MARINATED OLIVES (VE,GF) 12**  
Kalamata, Sicilian green, cerignola, dievole, fennel seed, rosemary, chilli, oregano, peppercorn & garlic

**ARANCINI (V) 18**  
House made arancini (four) of black truffle & mushroom over a truffle cream sauce with grated parmigiano and fresh parsley

**BURRATA (V) (GF) 20**  
served with tomatoes, basil, EVOO and black pepper. Suggestion add bread +\$2 per slice

**ANTIPASTI (SERVES 2-3) 30**  
House made bread, pickled vegetable, a selection of house made cured meats and provolone. Extra bread +\$2 per slice

# VERA PIZZA OZTALIA

35cm pizzas are hand stretched in the Neapolitan style with a thin base and a puffy outer crust. Our wood oven, which was hand built in Naples, cooks the pizza at over 400c in 60-90 seconds. The dough leavens for at least 48 hours which helps create the black spotted crust. Our sugo (sauce) is made by the hands of the family using Australian Roma tomatoes. We source, sort, cook, drain, crush and jar each one. This is OZTALIA. This is PIZZATECA.

**SCHIACCIATA (VE) 18**  
Rosemary, garlic, EVOO, salt  
*Suggestion: add hand pitted kalamata olives*

**MARINARA (VE) 20**  
Sugo, sliced garlic, basil, EVOO, oregano  
*Suggestion: add anchovies*

**MARGHERITA (V) 22**  
Sugo, parmigiano reggiano D.O.P, basil, fior di latte, EVOO  
*Suggestion: add baby tomatoes & garlic*

**STARITA (V) 24**  
Sugo, basil, sliced garlic, baby tomatoes, pecorino, black pepper, EVOO

**BAMBINI 25**  
Sugo, parmigiano reggiano, fior di latte, leg ham. *Suggestion: add mushroom*

**DIABLO 26**  
Sugo, salami, dried chilli flake, asiago cheese, house made chilli honey (hot)

**SALAMI 26**  
Sugo, mild salami, hand pitted kalamata olives, portobello mushrooms, fior di latte

**BIANCO (V) 26**  
Portobello mushrooms, fior di latte, garlic, basil, parmigiano/reggiano, cracked black pepper & truffle oil

**QUATTRO FORMAGGI (V) 28**  
Gorgonzola D.O.P, asiago cheese, parmigiano D.O.P, fior di latte, EVOO, fresh thyme  
*Suggestion: add kalamata olives*

**VEGAN (VE) 28**  
Sugo, basil, zucchini, eggplant, capsicum, mushroom, capers, olives, oregano, garlic

**SALSICCIA 28**  
House made pork, chilli & fennel seed sausage, wood smoked mozzarella, fior di latte, lardo, sliced fennel & wild fennel fronds

**CAPRICCIOSA 28**  
Sugo, fior di latte, portobello mushrooms, leg ham, hand pitted kalamata olives, artichoke hearts

**EXTRAS +3**  
capers, roasted capsicum, baby tomatoes, olives, mushrooms, zucchini, eggplant, fior di latte, chilli honey, fennel, artichoke

**EXTRAS +5**  
leg ham, salami, house made sausage, fresh mortadella, fresh prosciutto, truffle oil, anchovies, gorgonzola

**GLUTEN FREE +6**  
*we cannot guarantee a completely gluten/wheat free base as the pizza is prepared and cooked in an environment containing wheat & flour. Please ask wait staff for other options.*

# CARNE

**ARROSTICINI 18**  
(x6) Adelaide hills leg of lamb skewers cooked over charcoal. Served with house baked bread & a wedge of lemon

**BOMBETTE 24**  
Baked rolled pork filled with pancetta, rocket, parmigiano and pepper. Served over leafy greens & shavings of parmigiano

# CONTORNI

**INSALATA (VE) (GF) 12**  
Iceberg lettuce, radicchio, red onion, orange segments, dressed with house made shiraz vinegar, EVOO & salt

**PATATE (VE) (GF) 12**  
Wood oven roasted potatoes with garlic, rosemary, EVOO and salt

**PAPARULI (VE) (GF) 12**  
Wood oven roasted and peeled red capsicum, parsley, garlic, salt & EVOO

**BEANS (VE) (GF) 12**  
Cannellini beans marinated in bay leaf, thyme, garlic and rosemary, served warm

**PEPERONATA (VE) (GF) 12**  
Mediterranean vegetables in sugo, served warm with house made wood oven bread

# DOLCE

**GELATO P/Scoop 4**  
Vanilla, chocolate, coffee, pistachio, lemon sorbet

**ICE BLOCKS 4**  
Sunshine ice blocks. Chocolate Milkshake, Strawberry & Cream, Vanilla Cream

**AFFOGATO 8**  
Vanilla gelato served alongside machinetta espresso coffee  
*Suggestion: add Frangelico* +6

**TIRAMISU 12**  
Home made by Nonna Anna Mitolo

**CAKEAGE P.P. 3**

Pizzateca is strictly a table service restaurant. No split accounts or bills. There is a 10% surcharge on all public holidays.

# BIRRA AND CIDER

<b>SWELL BREWING CO.</b> 3.4% Small Swell, McLaren Vale	<b>10</b>
<b>PERONI</b> 3.5% Leggera, Italia	<b>10</b>
<b>PERONI RED LAGER</b> 4.7% Red Lager, Italia	<b>10</b>
<b>SWELL BREWING CO.</b> 4.5% Golden Ale, McLaren Vale	<b>12</b>
<b>ICHNUSA</b> 4.7% Birra Sardenga, Italy	<b>12</b>
<b>SHIFT LIZARD BREWING</b> 6.2% West Coast IPA, Willunga	<b>12</b>
<b>HILLS CIDER</b> 5.0% Cloudy Apple, Hay Valley	<b>12</b>

# BUBBLES

<b>ALPHA BOX &amp; DICE</b> Tarot Prosecco, Murray Darling	<b>12 45</b>
<b>TATTINGER</b> Cuvee Prestige Champagne, France	<b>120</b>

# VINO BIANCO AND ROSÉ

<b>CHALK HILL</b> 2020 Moscato, McLaren Vale	<b>10 40</b>
<b>PAXTON</b> 2020 Pinot Gris, McLaren Vale	<b>12 45</b>
<b>OLIVER'S TARANGA</b> 2020 Fiano, McLaren Vale	<b>12 45</b>
<b>LOOM</b> 2018 SV Chardonnay, Adelaide Hills	<b>12 45</b>
<b>TECA</b> 2020 Cabernet Sauvignon Rosé, McLaren Vale	<b>12 45</b>
<b>LINO RAMBLE</b> 2019 Grillo, McLaren Vale	<b>13 50</b>

# VINO ROSSO

<b>OZTALIA</b> 2020 Grenache, McLaren Vale	<b>12 45</b>
<b>OZTALIA</b> 2020 Nero d'Avola, McLaren Vale	<b>12 45</b>
<b>OZTALIA</b> 2019 Shiraz Grenache, McLaren Vale	<b>12 45</b>
<b>OZTALIA</b> 2019 Shiraz, McLaren Vale	<b>12 45</b>
<b>OZTALIA</b> 2018 Montepulciano, Langhorne Creek	<b>13 50</b>

# AMICI DELLA VALE

<b>D'ARENBERG</b> 2017 The Custodian Grenache, McLaren Vale	<b>50</b>
<b>KANGARILLA ROAD</b> 2017 Primitivo, McLaren Vale	<b>50</b>
<b>ZERELLA</b> 2019 La Gita Nero d'Avola, McLaren Vale	<b>50</b>
<b>BONDAR WINES</b> 2019 Junto GSM, McLaren Vale	<b>55</b>
<b>YEAR WINES</b> 2019 Nero/Sangiovese, McLaren Vale	<b>55</b>
<b>S.C.PANNEL</b> 2018 Montepulciano, Langhorne Creek	<b>60</b>
<b>MOLLYDOOKER</b> 2019 The Boxer Shiraz, McLaren Vale	<b>60</b>
<b>SCARPANTONI</b> 2012 Brothers Block Cabernet Sauvignon, McLaren Vale	<b>60</b>

# APERITIVO

<b>CAMPARI &amp; SODA</b>	<b>12</b>
<b>BELLINI</b>	<b>12</b>
<b>APEROL SPRITZ</b>	<b>14</b>
<b>CAMPARI SPRITZ</b>	<b>14</b>
<b>NEGRONI</b>	<b>15</b>
<b>GIN, VODKA, TEQUILA, SCOTCH + MIXER</b>	<b>13</b>
<b>CHIVAS REGAL + MIXER</b>	<b>15</b>
<b>SETTLERS RARE DRY GIN &amp; TONIC</b>	<b>15</b>
<b>AMARI, GRAPPA, LIMONCELLO</b>	<b>12</b>
<b>A SOFTER TOUCH</b>	
<b>SANTA VITTORIA PEACH NECTAR</b>	<b>4</b>
<b>CHINOTTO / LIMONE / ARANCIATA / ARANCIATA ROSSO</b>	<b>5</b>
<b>CAPI GRAPEFRUIT</b>	<b>5</b>
<b>COKE / COKE ZERO / SPRITE</b>	<b>5</b>
<b>CASCADE LEMON, LIME &amp; BITTERS</b>	<b>5</b>
<b>KERI APPLE / ORANGE JUICE</b>	<b>5</b>
<b>SANTA VITTORIA STILL OR SPARKLING</b>	<b>6</b>
<b>CAFFE DA MACCHINETTA ESPRESSO PER PERSON</b>	<b>4</b>