

MENU FISSO

Let us feed you with our set menu banquets. Compulsory for groups of 8 or more. Groups of 15 or more must take part in selection Tre. Be sure to let us know if there are any dietary requirements so we are able to accomodate. Minimum 5 people.

Gluten free will incur a \$6 charge per pizza

Uno 38 Adult 20 Child 5-12 y.o.

Antipasto, Schiacciata & Pizza

Due 38 Adult 20 Child 5-12 y.o.

Schiacciata, a chef's selection of three Contorni & Pizza

Tre 50 Adult 25 Child 5-12 y.o.

Antipasto, Schiacciata, Arrosticini, a chef's selection of three Contorni, Pizza

STARTERS

House marinated olives 10

kalamata, sicilian green, cerignola, dievole, fennel seed, rosemary, chilli, oregano, peppercorn & garlic (VE)(GF)

Olive bread subject to availability 10

house made olive bread with oregano, served with EVO (VE)

Arancini 16

House made arancini of sugo, pea, parsley & formaggio (V)

Pizza Schiacciata 16

rosemary, garlic, EVO, salt (VE)

Caprese con Burrata 16

fresh ball of mozzarella and cream, tomato, basil, pepper & EVO (V, GF)

Antipasti (serves 2-3) 30

A selection of house cured meats, cheese, pickled seasonal vegetables, zuchinni frittata & Pugliese style house made bread

Extra Bread Slice 1

PIZZATECA

McLaren Vale, South Australia

ARROSTICINI ABRUZZESE

5 x abruzzese style lamb skewers cooked over charcoal. Made using Adelaide hills leg of lamb. Served alongside wood oven bread baked in house. Drizzled with EVO & salt. Served with lemon

VERA PIZZA OZTALIA

Our 35cm/14" pizzas are hand stretched in a traditional Neapolitan style & feature a thin base with a puffy outer crust which is known as the cornicione. Our wood oven, which was hand built in Naples, cooks our pizzas at a temperature of over 400C in 60 - 90 seconds. The dough leavens for 24 - 48 hours which helps create a black spotted crust. This style is traditionally served uncut because it is best eaten with a knife and fork due to its soft & thin base. We slice our pizzas for sharing purposes. 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. We do not use canned tomatoes on our Pizza. This is Oztalia. This is Pizzateca.

Marinara 20

sugo, sliced garlic, basil, EVO, oregano
suggestion: add anchovies (VE)

Margherita 22

sugo, parmigiano reggiano D.O.P., basil, fior di latte, EVO (V)
suggestion: add baby tomatoes & garlic

Starita 24

sugo, basil, sliced garlic, baby tomatoes, pecorino, black pepper. (V)

Diablo 25

sugo, mild salami, dried chilli flake, fontina cheese, house made chilli honey

Salami 26

sugo, mild salami, hand pitted kalamata olives, portobello mushrooms, fior di latte

Bianco 26

Portabello mushrooms, fior di latte, garlic, basil, parmigiano/reggiano cracked black pepper & truffle oil (V)

Quattro Formaggi 28

Gorgonzola D.O.P., Fontina cheese, Parmigiano D.O.P., fior di latte, EVO, fresh thyme. (V)
suggestion: add kalamata olives

Salsiccia 28

House made pork, chilli & fennel seed sausage, wood smoked mozzarella, fior di latte, lardo, sliced fennel & fennel tops

Extras 3

capers, roasted capsicum, baby tomatoes, other pizza menu items

salami, prosciutto, salsiccia, anchovies 5

GLUTEN FREE

We are unable to provide coeliac pizza bases as we cannot guarantee an environment free of airborne flour particles. Please ask wait staff for other menu coeliac items.

CONTORNI

Insalata 10

Iceberg lettuce, radicchio, red onion, orange, dressed with house made shiraz vinegar, EVO & salt (VE)(GF)

Insalata di patate 10

peeled potato, garlic, parsley, EVO & salt. Served room temperature (VE)(GF)

Fagioli Bianchi 10

cannellini beans cooked with rosemary, thyme, bay leaf & garlic (VE)(GF)

Paparuli 10

wood oven roasted and peeled red capsicum, parsley, garlic, salt & EVO (VE)(GF)

Peperonata 12

sugo, capsicum, eggplant, zucchini, celery, olives, capers, brown onion & garlic, served with bread (VE)(GF)

DOLCE

Tiramisu 10

Home made by Nonna Anna Mitolo

Gelato 8

vanilla, chocolate, coffee & pistachio (GF)

Affogato 10

Vanilla Gelato served alongside machinetta espresso coffee

suggestion: add Frangelico 6

Cakeage p.p. 3

(GF) Gluten free

(VE) Vegan

(V) Vegetarian

 [pizza_teca](#) #oztalia #VPO #allhandsnocans