



Wines

SPARKLING

NV Cester Camillo 11 / 55
Prosecco - Veneto (Italy)

NV Cester Camillo Extra Dry 11 / 55
Glera and Raboso Rosè - Veneto (Italy)

WHITE

2015 P. Castorani Cadetto 10 / 49
Trebiano - Abruzzo (Italy)

2015 Montecrosetta Soave 55
Garganega/Trebiano - Veneto (Italy)

2013 P. Castorani Amorino 68
Pecorino Superiore - Abruzzo (Italy)

2013 P. Castorani Coste delle Plaie 67
Trebiano - Abruzzo (Italy)

2015 Principato 11 / 51
Pinot Grigio - Lombardia (Italy)

ROSÈ

2013 P. Castorani Cadetto 10 / 49
Montepulciano Rosè - Abruzzo (Italy)

RED

2013 P. Castorani Cadetto 10 / 49
Montepulciano - Abruzzo (Italy)

2013 P. Castorani Scia 49
Sangiovese - Puglia (Italy)

2013 P. Castorani Scia 11 / 53
Primitivo - Puglia (Italy)

2012 P. Castorani Picciò 9.5 / 45
Nero D'Avola - Sicilia (Italy)

2010 P. Castorani Amorino 68
Montepulciano - Abruzzo (Italy)

2011 P. Castorani Coste Delle Plaie 66
Montepulciano - Abruzzo (Italy)

2015 Buccianera Chianti 10 / 49
Sangiovese Blend - Toscana (Italy)

2015 Campo Del Biotto 58
Valpolicella Blend - Veneto (Italy)

2011 I Castei Amarone 189
Valpolicella Blend - Veneto (Italy)

2010 P. Castorani Follia 68
Barbera D'Alba - Piemonte (Italy)

2008 P. Castorani Follia 169
Barolo - Piemonte (Italy)

SWEET

NV P. Castorani Jarno Passito 18
Malvasia Blend - Abruzzo (Italy)

Beers

Mornington Peninsula 11
Draught Pale Ale (400ml)

Moretti 11
Draught Lager (400ml)

Birra Romana Ambrata 12
'na Birretta Rossa 12
Double Malt Block

The Mad Hueys Captain's 9
Lager

Mornington Peninsula 9
IPA

Moretti 9
Lager

Cider 9
Sidro Del Bosco

Cocktails

Martini Royale 15
Prosecco, Martini Bianco, Mint

Spritz Aperol 15
Prosecco, Aperol, Soda

Giò Gin Tonic 18
Hendricks, Tonic Water, Rosemary

E - F 15
Gin, Ginger Ale, Lemon Juice, Sugar Syrup,
Mint, Cucumber

Negroni 17
Gin, Campari, Red Vermouth

Mojito 18
White Rum, Sugar, Fresh Lime Juice, Mint, Soda

Espresso Martini 18
Vanilla Vodka, Kahlua, Cafè, Sugar Syrup

St. Lucia 17
Prosecco, Limoncello, Fresh Lemon Juice,
Honey Syrup, Basil

Il Direttore 17
Amaro Del Capo, Blueberry, Ginger Ale

Hot

White / Black Coffee & Moka 4.5

Caffè Corretto 9

Hot Chocolate 4.5

Affogato 17

Teas 4.5

English Breakfast / Chamomile / Peppermint
Green / Lemongrass

Digestives

Jarno Grappa Bianca 14

Jarno Grappa Barricata 16

Il Convento Limoncello di Sorrento 11

Amaro Del Capo / Montenegro / Sambuca 11

Soft

Sparkling Mineral Water (500ml) 8

Blood Orange / Limonata / Chinotto (200ml) 4.5

Coke / Diet Coke / Coke Zero (330ml) 5.5

60 Fitzroy Street, St. Kilda - VIC 3182
(03) 9537 3465

ciao@pizzaebirra.com.au
www.pizzaebirra.com.au

/pizzaebirramelbourne
@pizzaebirramelbourne

PLEASE NOTE

SORRY, NO CHANGES, NO SPLIT BILLS.
PUBLIC HOLIDAY SURCHARGE 15%.
AMEX SURCHARGE 3%.

Share

Antipasto all'Italiana 25

Italian & Local Small Goods, Olives, Gnocchi Fritti

Prosciutto e Melone 19

Aged Parma Prosciutto, Shaved Rockmelon

Parmigiana di Melanzane (V) 19

Eggplant Parmigiana, Burrata, Basil EVOO

Bufalotta (V) 18

Buffalo Mozzarella, Bread Chunks,
Fresh Oregano, EVOO
(+ Prosciutto 6)

Arancini di Verdure (V) 16

Roasted Vegetables, Saffron Risotto, Tomato Mayo

Arancini di Granchio 19

WA Chilli Crab, Saffron Risotto, Lemon Mayo

Bruschetta (V) 16

Grilled Bread, Fresh Heirloom Tomatoes, Basil

Calamari Fritti 19

Calamari, Sweet Paprika, Lemon Mayo

Cozze in Umido 19

Local Mussels, Fresh Chilli, Basil EVOO

Cozze Gratinat 19

Oven Baked Mussels, Tomato Crumbs, Oregano

Insalata di Calamari (GF) 23

Grilled Calamari Salad, Wilted Radicchio, Chilli Oil

Insalata di Polpo 21

Slow Cooked & Grilled Octopus,
Marinated Potatoes, Fresh Lemon

Salads

Gorgonzola e Radicchio (V) (GF) 18

Gorgonzola DOP, Radicchio, Leek
Caramelised Walnuts

Rucola e Parmigiano (V) 14

Rocket, Parmesan, Honey Balsamic, Pear,
Shaved parmesan

Caprese (V) 15

Heirloom Tomatoes, Buffalo Mozzarella, Basil, EVOO

Pizza Bianca

Garlic Focaccia (V) 9.5

Black Garlic, Sicilian Salt, Rosemary, EVOO

Herb Focaccia (V) 9.5

Sicilian Salt, Oregano, Rosemary, EVOO

Speck 26

Porcini Mushrooms, Smoked Scamorza,
Buffalo Mozzarella, Speck

Le 5 Stagioni (V) 23

Cauliflower & Potato Cream, Broccoli, Peppers,
Capers, Black Garlic

Pizza Bruschetta 22

Rocket, Bresaola, Buffalo Mozzarella, Cherry Tomatoes

Patata 23

Roasted Potatoes, Pancetta, Caramelised Onions,
Smoked Scamorza, Fior Di Latte, Rosemary

Gamberi 26

Garlic Tiger Prawns, Cherry Tomatoes,
Basil Pesto, Fior Di Latte

Quattro Formaggi (V) 24

Fior Di Latte, Fontina, Emmentaler, Gorgonzola, Thyme

Pizza e Birra 24

Grilled Eggplant, Red Onions, Hot Salami,
Smoked Scamorza, Gorgonzola, Fior Di Latte

Porcini 26

Porcini Mushrooms, Italian Pork Sausages,
Ricotta, Black Truffle

Monte Bianco 23

Fior Di Latte, Mortadella, Shaved Pecorino, Pistacchio,
Lemon Oil

San Valentino 23

Rocket & Walnuts Pesto, Grilled Zucchini, Pancetta,
Fior Di Latte, Parmesan

Calzone

Calzone Taxi 22

Fior Di Latte, Baby Spinach, Potatoes,
Italian Pork Sausages

Calzone Vegetarian (V) 22

Cherry Tomatoes, Caramelized Onions, Peppers,
Capers, Grilled Eggplant

Pizza Rossa

Margherita (V) 17

Tomato, Fior Di Latte, Basil, EVOO

Bufala (V) 20

Tomato, Buffalo Mozzarella, Basil, EVOO
(+ Prosciutto 6)

Diavola 20

Tomato, Hot Salami, Fior Di Latte, Basil

Frutti di Mare 26

Tomato, Local Seafood, Chilli

Napoli 19

Tomato, Anchovies, Black Olives, Fior di Latte, Oregano

Salsiccia 22

Tomato, Hot Salami, Mushrooms,
Italian Pork Sausages, Fior Di Latte

Gorgonzola 24

Tomato, Baby Spinach, Gorgonzola, Fior Di Latte,
Prosciutto Di Parma

Parmigiana (V) 21

Tomato, Grilled Eggplant, Fior Di Latte, Basil, Parmesan

Rucoliana 22

Tomato, Fior Di Latte, Prosciutto Di Parma,
Rocket, Shaved Parmesan

Rustica 23

Tomato, Hot Salami, Ham, Pancetta,
Italian Pork Sausages, Fior Di Latte

Sicilia 21

Tomato, Anchovies, Red Onions, Pecorino,
Bread Crumbs, Oregano, EVOO

Vegetariana (V) 21

Tomato, Grilled Eggplant, Zucchini, Peppers,
Garlic, Fior Di Latte

Capricciosa 22

Tomato, Ham, Mushrooms, Artichokes,
Olives, Fior Di Latte

Friarielli 23

Tomato, Italian Pork Sausages, Friarielli, Fior Di Latte

Calabrese 23

Tomato, Hot Salami, N'duja, Red Onions, Fior Di Latte

ALL PIZZA CAN BE MADE GLUTEN FREE*

*As they are cooked in the same wood-fire oven as
regular pizza, they may contain traces of gluten.

SORRY, NO ALTERATIONS TO THE MENU

Legend: (V) Vegetarian (GF) Gluten Free

Pasta

Chitarra allo Scoglio 31

Chitarra Pasta, Local Seafood, Napoli, Basil

Gnocchi Campagnola 24 (V)

Gnocchi, Gorgonzola DOP, Toasted Walnuts, Radicchio

Gnocchi Sorrentina 24 (V)

Gnocchi, Napoli, Buffalo Mozzarella

Spaghetti Carrettiera 23

Spaghetti, Garlic, Anchovies, Chilli, Toasted Bread Crumbs

Spaghetti Pomodoro 22 (V)

Spaghetti, Napoli, Basil, Aged Parmesan

Spaghetti Carbonara 24

Spaghetti, Pancetta, Eggs, Black Pepper, Aged Parmesan

Rigatoni al Ragù 25

Rigatoni, Beef Ragù, Olives, Aged Parmesan

Rigatoni Norma 24 (V)

Rigatoni, Eggplant, Napoli, Ricotta Salata

Dolci

Pizza Ferrero Roche 17

Chocolate Pizza, Ferrero Roche, Dry Meringue,
Berries, Vanilla Bean Gelato

Pizza Fior Di Fragola 17

Strawberry Pizza, Chantilly, Dehydrated Mint,
Whipped Cream

Tiramisu al Caffè 17 (GF)

Cold Brew Espresso Tiramisu, Coffee Soil,
Anglaise, Chocolate Crispsies

Pannacotta alla Mela Verde 17 (GF)

Green Apple Pannacotta, Almond Soil, Fruit Variation

Brioche Siciliana 17

Sicilian Brioche, Bacione Gelato, Panna,
Hazelnut Sprinkle, Chocolate Crispsies

Formaggi 32 (GF)

(30G) Truffle Pecorino, Gorgonzola, Grana,
Fontina, Marmalade

Affogato 17