

BEVI

CLASSICI

- Long Island IT** 17
Gin, Tequila, Vodka, Rum, Cointreau, Topped with Chinotto
- Espresso Martini** 18
Vodka, Nocino, Kahlua, Cafè, Sugar Syrup
- Pizza e Birra Sour** 17
Choose between Amaretto, Galliano, Frangelico infused with our Cardamon mix

- NegrAmara** 17
Gin, Amara, Red Vermouth
- Sixty-A** 15
Malfy Gin, Luxardo Maraschino, Chartreuse Giò
- MargherITA** 15
Tequila, Cointreau, Limoncello, Chillì

FRIZZANTI

- Spritz Aperol** 15
Prosecco, Aperol, Soda
- Mojito** 18
White Rum, Sugar, Fresh Lime Juice, Mint, Soda
- Gin Tonic** 18
London Dry Gin, Mirto, Tonic Water

COCKTAILS

SECCHI

BOLLICINE

- NV La Gioiosa Superiore DOCG** 11 55
Prosecco - Veneto (Italy)
- 2015 Ruggieri Giustino DOCG** 75
Prosecco - Veneto (Italy)

BIANCHI

- 2015 I Vigneti Di Bruma IGP** 12 55
Falanghina - Campania (Italy)
- 2016 Kasaura DOC** 10 51
Trebiano - Abruzzo (Italy)
- 2016 Pieropan Soave DOC** 72
Garaganega - Veneto (Italy)
- 2016 IGT Delle Venezie** 11 53
Pinot Grigio - Veneto (Italy)
- 2015 Frescobaldi Albizzia IGT** 67
Chardonnay - Toscana (Italy)

ROSSI

- 2015 Tenuta Ulisse DOP** 11 53
Montepulciano - Abruzzo (Italy)
- 2014 Kalà IGP** 10 49
Negroamaro - Puglia (Italy)
- 2014 Setteporte Rosso DOC** 78
Etna Rosso - Sicilia (Italy)
- 2013 Terre San Leonardo IGT** 92
Cabernet Franc Blend - Trentino (Italy)
- 2014 Ormanni Chianti DOCG** 12 58
Sangiovese Blend - Toscana (Italy)
- 2014 Bottega Vinai DOC** 70
Pinot Nero - Trentino Alto Adige (Italy)
- 2011 I Castei Amarone DOCG** 189
Valpolicella Blend - Veneto (Italy)
- 2016 Tenuta Del Porconero IGT** 52
Aglianico - Campania (Italy)
- 2012 Viberti Buon Padre DOCG** 169
Barolo - Piemonte (Italy)

ROSATO

- 2016 Tenuta Ulisse DOP** 10 49
Cerasuolo - Abruzzo (Italy)

BIRRE

- Cavalier** 11
Draught Pale Ale
- Moretti** 11
Draught Lager
- Theresianer** 12
Pilsner
- Menabrea** 9
Lager
- Ichnusa** 9
Lager
- Moretti** 9
Lager

DIGESTIVI

- Lucrezio Mirto Rosso** 14
- Dall'Eremo Nocino** 16
- Il Convento Limoncello di Sorrento** 11
- Amara Blood Orange** 11

ANALCOLICI

- Blood Orange / Chinotto (330ml)** 5.5
- Coke / Coke Zero (330ml)** 4.5

CAFFE

- White / Black Coffee & Moka** 4.5
- Caffè Corretto** 9
- Hot Chocolate** 4.5
- Teas** 4.5
English Breakfast / Chamomile / Peppermint
Green / Lemongrass

PIZZA E BIRRA

(03) 9537 3465
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pizzaebirra.com.au
#pizzaebirramelbourne



Still or Sparkling Water???

In pursuit of the best-tasting sparkling water, we use the Moda filtered system. Still water is complimentary. Unlimited sparkling water is \$5pp.

STUZZICHERIA

- Olive al Timo**  11
Marinated Italian Olives, Lemon Thyme
- Toscano**  11
Mini Pizza, Taleggio, Artichokes, Mushrooms
Grilled Capsicums
- Maxcalzoncini**  11
Baby Calzone, Spiced Broccoli, Green Tomatoes
Smoked Pinenuts
- Gnocco Fritto**  11
Fried Pizza Doughs, Himalayan Black Salt

ANTIPASTI

- Tagliere Misto di Salumi** 29
Daily Selection of Italian & Local Small Goods
Imported Buffalo Mozzarella, Home Made Doughs
- Campanelle di Melanzane**  17
Herbed Eggplant Bells, Shaved Parmesan
Black Garlic Mayo, Rucolino
- Panzanella Tradizionale**  18
Pizza Fritta, Ligurian Olives, Green Chillies
Heirloom Tomatoes, Aged Balsamic
(+ 24 MO Prosciutto 6 + Imported Buffalo Mozzarella 6)
- Crocchetta Porcini, Liquirizia & Scamorza** 17
Liquorice Potato & Porcini Croquettes, Smoked
Scamorza, Porcini Mayo
- Carpaccio di Manzo**  19
Beef Carpaccio, Aged Grana, Summer Herbs
Aged Balsamic
- Parmigiana di Melanzana**  19
Eggplant Parmigiana, Imported Buffalo Mozzarella
Basil EVOO
- Vitello Tonnato**  19
Slow Poached Veal, Tuna Mayo, Crispy Capers
Baby Salad
- Polpette Al Sugo**  19
Organic Chicken, Pork & Veal Meatballs, Slow
Cooked San Marzano, Aged Pecorino, EVOO
- Zuppetta di Pesce** 26
Local Seafood Soup, San Marzano Tomato Ragout
Basil EVOO, Grissini
- Calamari al Cartoccio** 22
Corn Dusted Calamari, PB Seasoning, Lemon Mayo
- Carpaccio Vegano e Non**  19
Vegetarian Carpaccio, Avocado, Asparagus, Tomato
Variation, Taggiasche Olives, Carasau, EVOO
(+ 24 MO Prosciutto 6 + Imported Buffalo Mozzarella 6)






PIZZE

- ////// RED PIZZA**
- Margherita**  18
Tomato, Fior Di Latte, Basil, EVOO
(+ Prosciutto 6 + Rocket 4)
- Bufala**  26
Tomato, Buffalo Mozzarella, Basil, EVOO
(+ Prosciutto 6)
- Diavola**  24
Tomato, Hot Salami, Fior Di Latte, Basil
- Rucoliana** 27
Tomato, Fior Di Latte, Prosciutto Di Parma
Rocket, Shaved Parmesan
- Rustica**  27
Tomato, Hot Salami, Italian Pork Sausages
Ham, Pancetta, Fior Di Latte
- Salsiccia** 25
Tomato, Peppers, Mushrooms
Italian Pork Sausages, Fior Di Latte
- Monday 26 December**  25
Tomato, Eggplants, Zucchini, Peppers
Taleggio, Fior Di Latte
- Frutti di Mare**  26
Tomato, Local Seafood, Chilli
- ////// WHITE PIZZA**
- Porcini** 27
Porcini Mushrooms, Italian Pork Sausage
Fior Di Latte, Black Truffle
- Porchetta** 26
Slow Cooked Pork, Olives, Artichokes
Fior Di Latte, Truffle
- Patate, Speck e Asparagi** 26
Potatoes, Speck, Asparagus, Fior di Latte
- Pizza e Birra** 25
Grilled Eggplants, Salami, Smoked Scamorza
Porcini, Fior Di Latte
- Margherita Gialla**  26
Yellow Tomatoes, Buffalo Mozzarella
Aromatic Herbs, Basil, EVOO (+ Prosciutto 6)
- Don Nino Mondello** 29
Fresh Tuna, Pistacchio, Nocellara, Salina
Cappers, Orange Zests, Buffalo Mozzarella
- Mela Mangio**   26
Fior di Latte, Gorgonzola, Green Apple
Chilli EVOO (+ Prosciutto 6)
- Fuori Menu**  25
Olive Patè, Potatoes, Gorgonzola, Fior Di Latte
Smoked Peanuts, Raisins

PASTE

- Chitarrina Vongole e Zucchine**  28
Home Made Dill Chitarra, Chilli Vongole
Zucchine, Saffron Navellese
- Gnocchi Spinaci e Gorgonzola**   26
Spinach Gnocchi, Gorgonzola
Caramelised Walnut, Parmesan Evoo
- Gnocco Sardo, Carciofi e Mentuccia**  26
Sardinian Gnocchi, Artichokes, Taleggio
Pistacchio, Wild Mint (+ Bottarga 5)
- Chitarrina allo Scoglio** 32
Home Made Chitarra Pasta, Local Seafood
Slow Cooked Pachino, Basil EVOO
- Spaghetti Carbonara** 26
Spaghetti, Guanciale, Organic Egg Yolks, Sarawak
Pepper, Aged Parmesan
- Lasagnetta Ceci, Cavolfiori e Rosmarino** 26
Home-made Saffron Lasagna, Roasted Cauliflowers
Rosemary, Imported Buffalo Mozzarella
- Tagliatella al Ragù di Ossobuco** 28
Homemade Egg Tagliatelle, 36 HR Slow Cooked
Veal Ossobuco, Aged Parmesan

INSALATE

- Insalata di Pomodoro**    11
Tomato Variation, Green Chillies
Oregano, EVOO
- Rucola e Parmigiano**   11
Rocket, Parmesan, Pear, Shaved Parmesan
Honey Balsamic

DOLCI

- Pizza Frutti Di Bosco** 17
Forest Berries Pizza, Custard, Vanilla Gelato
- Pizza Raffaello** 17
Farcitella Pizza, Raffaello, Gelato, Coconut
- Rinforzo Caffè Tiramisu** 17
LSS Batch #1 Cold Brew Coffee Tiramisu
- Cappellini Dello Chef** 17
Bonbons, Raspberry Cream, Chocolate Soup
Vanilla Gelato
- Affogato** 17
Espresso, Tim Tam Gelato, Shot of Liqueur

FORMAGGI

- Mattonella di Gorgonzola** 19
Gorgonzola (30g), Chocolate & Candied Olives
Bread Crisps
- Tocchetto di Parmigiano** 19
48 MO Parmesan (30g), Praline Jellies, Grissino

SPECIALS

MONDAYS

PIZZA E BIRRA \$20PP*

TUESDAYS

PASTA E WINE \$20PP*

WEDNESDAYS

CHEF'S SELECTION - 5 COURSES \$45PP*
+ MATCHED WINES \$85PP*

SUNDAYS

LUNCH ONLY


2 COURSES + GLASS OF WINE \$35PP*
3 COURSES + GLASS OF WINE \$45PP*

SUNDAY SESSIONS

ITALIAN BBQ FEATURING LAMB SKEWERS
\$25PP* INCLUDING DRINK AND FOCACCIA

*Terms & Conditions apply.

MANGIA

 VEGAN  VEGETARIAN  GLUTEN FREE  HOT & SPICY

GLUTEN FREE PIZZA AVAILABLE: Sorry, we can't avoid cross contamination with our flour or nuts. Please inform your waiter of any allergies. Olives may have pips.

PUBLIC HOLIDAY SURCHARGE 15%, AMEX 3%, MASTER CARD & VISA 1.5%