



Wines

SPARKLING

NV La Gioiosa Superiore DOCG 11 / 55

Prosecco di Valdobbiadene - Veneto (Italy)

NV Adami Sul Lievito DOCG 75

Prosecco di Valdobbiadene - Veneto (Italy)

WHITE

2014 Ippolito Res Dei DOC 11 / 53

Greco Bianco - Calabria (Italy)

2016 Contini Tyrnos DOC 58

Vermentino - Sardegna (Italy)

2013 Manzoni Furlan DOC 62

Pinot Bianco - Veneto (Italy)

2016 Tenuta Maccan IGT Delle Venezie 11 / 53

Pinot Grigio - Veneto (Italy)

2015 Frescobaldi Albizzia IGT 67

Chardonnay - Toscana (Italy)

ROSÈ

2013 P. Castorani Cadetto 10 / 49

Montepulciano Rosè - Abruzzo (Italy)

RED

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)

2014 Vajra Langhe Rosso DOC 66

Nebbiolo Blend - Piemonte (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)

2015 Viberti La Gemella DOC 68

Barbera D'Alba - Piemonte (Italy)

2008 P. Castorani Follia DOCG 169

Barolo - Piemonte (Italy)

Beers

Mornington Peninsula 11

Draught Pale Ale (400ml)

Moretti 11

Draught Lager (400ml)

Theresianer 12

Pilsner

'na Birretta Rossa 12

Double Malt Block

Menabrea 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, Café, Sugar Syrup

Long Island IT 17

Gin, Tequila, Vodka, Rum, Cointreau,

Topped with Chinotto

St. Lucia 17

Prosecco, Limoncello, Fresh Lemon Juice,

Honey Syrup, Basil

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

Lucrezio Mirto Rosso 14

Dall'Eremo Nocino 16

Il Convento Limoncello di Sorrento 11

Amara Blood Orange 11

Soft

Sparkling Mineral Water (500ml) 8

Blood Orange / Limonata / Chinotto (200ml) 4.5

Coke / Coke Zero (330ml) 5.5

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PLEASE NOTE

SORRY, NO CHANGES, NO SPLIT BILLS.

PUBLIC HOLIDAY SURCHARGE 15%.

AMEX SURCHARGE 3%.

Share

Antipasto all'Italiana 29

Italian & Local Small Goods, Olives, Gnocchi Fritti

Garlic Focaccia (V) 9.5

Black Garlic, Sicilian Salt, Rosemary, EVOO

Parmigiana di Melanzane (V) 19

Eggplant Parmigiana, Burrata, Basil EVOO

Bufalotta (V) 24

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 Gratinata 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, Cherry Tomatoes, Fresh Lemon

Salads

Gorgonzola e Radicchio (V) (GF) 18

Gorgonzola DOP, Radicchio, Leek
Caramelised Walnuts

Rucola e Parmigiano (V) 15

Rocket, Parmesan, Honey Balsamic, Pear,
Shaved parmesan

Caprese (V) 17

Heirloom Tomatoes, Buffalo Mozzarella, Basil, EVOO

Pizzas

Margherita (V) 18

Tomato, Fior Di Latte, Basil, EVOO

Bufala (V) 24

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

Speck 27

Porcini Mushrooms, Smoked Scamorza,
Buffalo Mozzarella, Speck

Diavola 23

Tomato, Hot Salami, Fior Di Latte, Basil

Patata 24

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

Salsiccia 23

Tomato, Capers, Mushrooms,
Italian Pork Sausages, Fior Di Latte

Quattro Formaggi (V) 25

Fior Di Latte, Fontina, Emmentaler, Gorgonzola, Thyme

Rucoliana 24

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

Pizza e Birra 25

Grilled Eggplant, Hot Salami, Smoked Scamorza,
Porcini, Fior Di Latte

Porcini 27

Porcini Mushrooms, Italian Pork Sausages,
Ricotta, Black Truffle

Rustica 24

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

Frutti di Mare 27

Basil Pesto, Local Pan Fried Seafood, Chilli

Napoli 21

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

Gorgonzola 25

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

Parmigiana (V) 23

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

Funghi 24

Tomato, Mushroom, Ham, Fior Di Latte

Friarielli 24

Italian Pork Sausages, Friarielli, Fior Di Latte

Vegetariana (V) 22

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

Capricciosa 23

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

Calabrese 24

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

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

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

PRIVATE FUNCTIONS & CORPORATE EVENTS

CATERING SERVICES

PRIVATE CHEF SERVICES

Birthday Parties - Engagement Parties & Weddings
Christenings - Bar Mitzvahs - Launch Parties
Anniversaries - Charity Auctions

Desserts

Pizza Ferrero Roche 17

Choccolate 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 al Melograno 17

Pomegranate Pannacotta, Almond Soil, Fruit Variation

Brioche Siciliana 17

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

SPECIALS

MONDAY

Any Pizza

+
Tap Birra Moretti \$20'pp

TUESDAY

Any Pasta

+
Glass of House Wine \$20'pp

WEDNESDAY

Chef's Table

5 Courses Selection \$45'pp
Matched Wine \$85'pp

*Get involved with our chef table
degustation 5 courses of crafted italian food.
Match then with wines an amazing experience.*

SUNDAY LUNCH

Set Menu

2 Courses & a Glass of Wine \$35'pp
3 Courses & a Glass of Wine \$45'pp

*Terms and conditions apply