

PIZZERIA

ENTREE

Bella di Cegrinola - XL Italian marinated green olives (v g)	7.5
Antipasto – Cured meats, marinated olives, Persian fetta, hung yoghurt ball with mixed herbs, pickled cucumbers, marinated fire roasted peppers & artisan sourdough.....	21.0
Carpaccio - Yellow fin tuna, capers, dill, lemon and olive oil (g)	10.0
Croquettes – Macaroni and four cheeses (v)	9.5
Calamari fritti – Dressed with capers, olives & micro herbs on a roast garlic aioli (g*).14.5 28.5	
Polpette Speziate - Veal meatballs with tomato sugo, herbs and spices.....	10.0
Melanzane alla Parmigiana – Eggplant with Napoli, basil, fior de latte & parmesan (v g*)...	11.0
Pizza aglio e olio – Garlic pizza to share with fresh herbs & mozzarella (v g*)	16.5

PIZZA

Margherita – Tomato, buffalo mozzarella, basil & Murray River pink salt (v g*)	18.0
Carne – Spicy veal meatballs, mozzarella, asiago and caramelised onions.....	20.5
Treviso – Napoli, Meredith Goat's cheese, Cherry tomatoes, basil, rocket & olive oil (v g*)	19.5
Sante – Tomato, mozzarella, sopressa salami & roast garlic cloves (g*)	20.5
Ernesta – Tomato, mozzarella, smoked ham and mushroom (g*)	19.0
Zandon – Napoli, fior di latte, fresh prosciutto, shaved Grana Padano parmesan and rocket (g*) .	21.5
Verdure – Tomato, mozzarella, roast pumpkin, artichoke, peppers, pine nut & ricotta (v g*)	19.9
Angiolina – Tomato, mozzarella, hot salami, anchovies & olives (g*)	20.5
Veneto – Tomato, mozzarella, crispy pancetta, roast peppers & goats cheese (g*)	20.5
Spagnolo - Tomato, mozzarella, Chorizo sausage, jalapenos, cherry tomatoes and red onion.....	21.5
Romano – Mozzarella, fior di latte, Pecorino, fresh rocket, mushrooms & truffle oil (v g*).....	20.5
Della Mare – Tomato, mozzarella, chilli, garlic, prawns & fresh spinach (g*)	22.5
Marostica – Tomato, mozzarella, olives, sausage, pesto & vine ripe cherry tomatoes (g*)....	20.5
Salmon – Tasmanian smoked salmon, fior di latte, Napoli, capers, red onion, rocket & dill aioli (g*) .	22.5
Special – Please ask any of our wait staff for this week's pizza special.....	

CUCINA

MAINS

Insalata Pollo – Sliced smoked chicken breast salad with artichokes, shaved parmesan, rocket and balsamic mayo (g).....	22.5
Insalata Scampi – Baked scampi with a tomato, fennel, endive and black sesame salad dressed with red wine vinaigrette (g)	25.0
Pasta Marinara – Linguine with prawns, mussels, calamari & fresh seasonal seafood (g*)	29.0
Pasta Agnello – Lamb ragù with pappardelle pasta & parmesan (g*)	26.5
Risotto – Prosciutto, tomato, basil and Meredith's goats cheese (g).....	27.0
Piatto Vegetariano - Vegetarian pasta/risotto available with selection of seasonal vegetables (Please see waitstaff)	M.P
Pesce – Pistachio crusted Barramundi with carrot puree, rocket, orange segment and pistachio salad (g*)	30.0
Cotoletta – Crumbed veal with chat potatoes, apple salad, rocket & caper berries with herb mayo .	29.5
Bistecca – 300g rib eye steak with broccolini, sweet potato chips tossed in parmesan and parsley and red wine jus (g).....	32.5

SIDES

Patate fritte – With chilli mayo (v g).....	6.5 10.0
Spinaci saltati – Sautéed spinach with fresh lemon (v g).....	9.0
Caprese – Fior di latte, tomato, basil, capers, chilli & extra virgin olive oil (v g)	9.0
+ add prosciutto	4.0
Mista - Mixed leaf, cucumber, tomato with red wine vinaigrette (v)	8.0
Rucola – Rocket, radicchio, parmesan & balsamic vinaigrette (v g)	8.0

DESSERT

Mini rocky road pizza with raspberries, chocolate, cream cheese, marshmallows, chocolate sauce and vanilla ice cream (g*).....	10.0
Lemon Mascarpone Tart with lemon curd and vanilla syrup.....	10.0
Belgian dark chocolate and roasted hazelnut semifreddo with hot fudge sauce (g)	11.5
Tazio's signature Tiramisù with freshly extracted espresso.....	10.5
Liqueur affogato with Baileys, Kahlua, or Frangelico liqueur (g)	16.0

v – vegetarian g – gluten free g* – gluten free optional (gluten free pasta | pizza bases \$4 extra)
All pizzas are 11" and sliced into 6. Alterations are welcome but please note surcharges apply. No half | half.