

APERITIVO

'Nduja Spicy salami paste with pane carasau	\$9
Olives	gf \$9
Wood fired focaccia Rosemary	\$11
Touch of tomato, oregano, Grana Padano	\$12

ANTIPASTI Entrees

Arancini Porcini and truffle (5 per serve)	\$16
Calamari fritti Shallow fried, lightly dusted calamari served w. house aioli	\$19
Zucchini flowers Ricotta, lemon, pinenuts (2 per serve)	\$12
Parmigiana Eggplant layered w. tomato, egg, fior di latte	gf \$15
Grilled octopus w. caponata Grilled octopus tentacles on a bed of spicy caponata	gf \$17
Vitello tonnato Our very own tuna sauce and thinly sliced veal	gf \$18
Burrata Asparagus, pangrattato	\$18
Prosciutto	gf \$9
Bresaola (air-dried beef)	gf \$9
Caprese Heirloom tomato, bufala and basil	gf \$16
Pizzetta 'Mantocci' Pecorino infused focaccia w. 19 hour house cured shaved pork cheek	\$16

CONTORNI Sides

Rocket and Grana salad	gf \$15
Seasonal greens	gf \$12
Cos lettuce Lemon dressing	gf \$9
Shoe string fries w. rosemary and garlic	gf \$9

SCHIACCIATA

Stuffed wood fired breads

Semplice Garlic and mozzarella	\$14
Cime di rapa e pecorino Sautéed wild greens, pecorino, tomato, chilli	\$15

PASTA

Lasagna Spinach and Ricotta	\$22
Penne Bolognese	\$22
Pappardelle Veal osso buco ragu	\$26
Gnocchi Truffle, mushrooms, cream	gf \$26
Squid ink spaghetti Blue swimmer crab, cherry tomatoes, hint of chilli	\$28

BAMBINI

Penne Bolognese Classic ragu	\$12
Penne Napolitana Simple tomato sauce	\$10
Kid's Margherita	\$12
Kid's Margherita w. ham	\$13

PIZZA ROSSA

Tomato Base

Margherita Fior di latte, basil	(w. vegan cheese add \$3) \$19
Bufala Bufala and basil	\$22
Gamberi Prawn, chilli	\$25
Sei pazzu Fior di latte, hot cacciatore	\$22
Gigi Fior di latte, smoked leg ham, mushroom	\$22
Diavola Fior di latte, spicy salami, onion, olive, roasted capsicum, chilli	\$24
Porchetta Fior di latte, caramelised onion, slow-roasted pork belly and radicchio	\$25
Capricciosa Fior di latte, smoked leg ham, mushroom, olive, artichoke	\$24
Salsiccia e porcini Bufala, porcini mushroom, sausage, chilli	\$25
Rucola Fior di latte, prosciutto di Parma, rocket and shaved Grana Padano	\$25
Don Marco Smoked leg ham, ricotta, shaved Grana Padano	\$24
Siciliana Fior di latte, eggplant, ricotta, shaved Grana Padano	\$24
No borsa Fior di latte, capsicum, artichokes, eggplant, zucchini	(w. vegan cheese add \$3) \$24
Calzone di Pippo Classic folded pizza filled w. smoked leg ham, ricotta	\$22

PIZZA BIANCA

White Base

Patate Fior di latte, potato, rosemary	(w. vegan cheese add \$3) \$21
Vernamonte Fior di latte, gorgonzola piccante, smoked leg ham, truffle oil	\$25
Quattro formaggi Fior di latte, gorgonzola, provolone, Grana Padano	\$24
Don Luca Fior di latte, cherry tomatoes, hot cacciatore, ricotta	\$24
Cime di rapa e salsiccia Bufala, sausage, sautéed wild greens, chilli	\$25
Prosciutto e fichi Fior di latte, figs, prosciutto di Parma, gorgonzola dolce	\$26
Mantini Fior di latte, potato, mushroom, sausage, rosemary	\$24
Burrata e Tartufo Truffle paste, fior di latte, cherry tomatoes, porcini, prosciutto di Parma, whole burrata	\$29
Marcantonio Fior di latte, prosciutto di Parma, ricotta, truffle oil	\$25
Magic funghi Fior di latte, porcini mushroom, shaved Grana Padano, truffle oil	(w. vegan cheese add \$3) \$24
Cucuza Fior di latte, prawn, char-grilled zucchini	\$25
Bresaola Fior di latte, bresaola (air-dried beef), rocket and shaved Grana Padano	\$26
Calzone di Bovi Four chesses, prosciutto di Parma, rocket, walnuts	\$24

Gluten free base available on request. +\$5
Please note we cannot guarantee a gluten free environment.

Gelato Three scoops	\$12
Kid's gelato One scoop w. chocolate topping	\$6
Tiramisu	\$12
Delizia al limone Sponge filled w. lemon and custard cream, glazed w. white chocolate and lemon zest	\$12
Panzerotti Nutella, strawberries, gelato	\$16
Nutella Pizza	\$16
Cheesecake Vanilla and ricotta, topped with Nutella and chocolate pieces	\$12
Affogato w. Frangelico	\$12
without Frangelico	\$8

DOLCI Dessert



BUON APPETITO

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10% surcharge on public holidays