
ANTIPASTI *Entrees*

PESCE *Fish*

CONTORNI *Sides*

SCHIACCIATA

Stuffed wood fired breads

KID'S MENU

PIZZA ROSSA

Tomato Base

Available in traditional | 0.5m

PIZZA BIANCA

White Base

Available in traditional | 0.5m

DOLCI *Dessert*

Arancini Porcini & truffle – rich and delicious	\$15
Quinoa & mixed vegetables – healthy and light	\$14
Calamari fritti Shallow fried, lightly dusted calamari served w house aioli	\$16
Parmigiana Eggplant layered w tomato, egg, fior di latte	gf \$11
Salina Sardines House marinated raw sardines w spicy parsley pesto, flaked almonds, aioli	gf \$14
Grilled octopus w caponata Grilled octopus tentacles on a bed of spicy caponata	gf \$16
Caprese salad Heirloom tomato, pickled onion, bufala & basil	gf \$15

Market fish

gf Market price

Radicchio & fennel salad	gf \$12
Rocket & Grana salad	gf \$13
Orange & fennel salad	gf \$12
Seasonal greens	gf \$12
Shoe string fries w rosemary & garlic	\$9

Semplice Garlic & mozzarella	\$12
Cime di rapa e pecorino Sautéed wild greens, pecorino, tomato, chilli	\$14

Penne Bolognese Classic ragu	\$12
Penne Napolitana Simple tomato sauce	\$12

Margherita Fior di latte, basil	(w vegan cheese add \$3) \$18 \$36
Bufala Bufala & basil	\$19 \$38
Gamberi Prawn, chilli	\$22 \$44
Sei pazzu Fior di latte, hot cacciatore	\$20 \$40
Gigi Fior di latte, smoked leg ham, mushroom	\$20 \$40
Diavola Fior di latte, spicy salami, onion, olive, roasted capsicum, chilli	\$22 \$44
Porchetta Fior di latte, caramelised onion, slow-roasted pork belly & radicchio	\$23 \$46
Capricciosa Fior di latte, smoked leg ham, mushroom, olive, artichoke	\$21 \$42
Salsiccia e porcini Bufala, porcini mushroom, sausage, chilli	\$23 \$46
Rucola Fior di latte, prosciutto di Parma, rocket & shaved Grana Padano	\$23 \$46
Don Marco Smoked leg ham, ricotta, shaved Grana Padano	\$22 \$44
Chiammechela Fior di latte, speck, porcini, ricotta	\$23 \$46
No borsa Fior di latte, capsicum, artichokes, eggplant, zucchini	(w vegan cheese add \$3) \$22 \$44
Calzone di Pippo Classic folded pizza filled w smoked leg ham, ricotta	\$18

Patate Fior di latte, potato, rosemary	(w vegan cheese add \$3) \$19 \$38
Vernamonte Fior di latte, gorgonzola piccante, speck, truffle oil	\$23 \$46
Quattro formaggi Fior di latte, gorgonzola, provolone, Grana Padano	\$22 \$44
Cime di rapa e salsiccia Bufala, sausage, sautéed wild greens, chilli	\$23 \$46
Prosciutto e fichi Fior di latte, figs, prosciutto di Parma, gorgonzola dolce	\$24 \$48
Mantini Fior di latte, potato, mushroom, sausage, rosemary	\$22 \$44
Pistacchio Bufala, sausage, grated pistachio	\$21 \$42
Marcantonio Fior di latte, prosciutto di Parma, ricotta, truffle oil	\$23 \$46
Magic funghi Fior di latte, porcini mushroom, shaved Grana Padano, truffle oil	(w vegan cheese add \$3) \$22 \$44
Cucuzza Fior di latte, prawn, char-grilled zucchini	\$23 \$46
Bresaola Fior di latte, bresaola, rocket & shaved Grana Padano	\$22 \$44

Gluten free base Available on request. Traditional size only
Please note we cannot guarantee a gluten free environment

Gelato Three scoops	\$12
Kid's gelato One scoop with chocolate topping	\$6
Tiramisu	\$12
Chocolate Mousse	\$12
Almond semifreddo w marinated cherry and amaretto crumble	\$12
Panzerotti Nutella, strawberries, gelato	\$16
Nutella Pizza	\$16



BUON APPETITO

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10% surcharge on public holidays