



Dessert

- TIRAMISÙ 10
Mascarpone cream with coffee-soaked finger biscuits
- CREPE 10
Crepe filled with nutella, mascarpone cream & infused blueberries
- NUTELLA PIZZA. 12
Sweet pizza base with Nutella, fresh strawberries and almond flakes finished with gelato
- MOUSSE 8
Ask the flavour of the week

Soft drinks

- Chinotto, Aranciata rossa, Gazzosa 4
- Coke, diet coke, sprite, Fanta 3
- Zuegg Juices: orange, pineapple, apple, blood orange. 4
- Lurisia "Bolle" sparkling mineral water 330ml 3.5
- Lurisia "Bolle" sparkling mineral water 750ml 6

Espresso bar

- Espresso 3
- Cappuccino, latte, flat white, long black, macchiato 3.5
- Tea, chai latte, moka, hot chocolate 4.5
- Iced coffe 5

TAKE AWAY

106 Ormond Rd
Elwood, VIC 3184

DELIVERY

5pm until late / 7 days

DELIVERY FEE \$5
CASH, VISA AND MASTERCARD ACCEPTED
MINIMUM ORDER \$20

ORDER BY PHONE

9531 9733

ORDER ONLINE

zaninipizzeria.com.au

Table booking

Call us to reserve your table
(03) 9531 9733

Via email one day in advance:
eat@zaninipizzeria.com.au

Functions

Functions available for lunch for up to 60 people from 11am to 4pm Tuesday to Sunday.

- DINE IN OR TAKE OUT
5pm until late / 7 days
- B.Y.O.
Wednesday night only
- SAT & SUN LUNCH
Open from 12:30pm

FOLLOW US ON    /zaninipizzeria



**THIS
MENU
WILL
SAVE
YOUR
NIGHT**

DELIVERY/TAKE AWAY MENU

Antipasti to start or to share

SALUMI BOARD	20
<i>Selection of cured meats, buffalo mozzarella served with focaccia</i>	
BRUSCHETTA DI POMODORO	7
<i>Fresh Roma tomato, garlic, origano and evo oil</i>	
BRUSCHETTA SAN DANIELE	10
<i>San Daniele prosciutto and fresh buffalo mozzarella</i>	
CAPRESE DI BUFALA	12
<i>Fresh buffalo mozzarella, Roma tomato, origano, basil and evo oil</i>	
BRESAOLA	10
<i>Air cured beef served with rocket, lemon, shaved parmesan and balsamic glaze</i>	
COZZE ALLA MARINARA	16
<i>Mussels, tomato sauce, black pepper served with toasted bread</i>	
ARANCINO	4ea
<i>Fried risotto balls with ragù and mozzarella or vegetarian option</i>	

Insalate

SPINACH SALAD	8
<i>Baby spinach, shaved fennel, orange, walnuts and balsamic glaze</i>	
ROCKET SALAD	8
<i>Rocket, pear, walnuts, shaved parmesan and balsamic glaze</i>	
ITALIAN SALAD	10
<i>Mixed leaf salad, Roma tomato, carrots, shaved fennel, olives, fior di latte and balsamic glaze</i>	
GARDEN SALAD	6
<i>Mixed leaf salad with balsamic vinegar and evo oil</i>	
CALAMARI SALAD	14
<i>Calamari dusted in semolina and fried served with lemon and mixed leaf salad</i>	



Cucina

SPAGHETTI AL POMODORO	16
<i>DOP San Marzano tomato sauce served with fresh basil and parmesan cheese</i>	
LINGUINE ALLA MARINARA	22
<i>Long flat pasta with diced tomato, prawns, mussels and calamari</i>	
FETTUCCINE ALLA BOLOGNESE	16
<i>Fettuccine pasta with slow cooked beef ragù finished with parmesan cheese</i>	
GNOCCHI ALLA SORRENTINA	20
<i>Home made potato gnocchi with buffalo mozzarella in a rich tomato sauce and basil</i>	
RISOTTO OF THE DAY	20
<i>Ask for the daily special</i>	
PENNE VODKA GAMBERETTI E ZUCCHINE	21
<i>Penne pasta with prawns and zucchini finished with vodka in a unique and delicate sauce</i>	
SPAGHETTI ALLA CARBONARA	16.9
<i>Italian mild pancetta served with age of old simplicity, parmesan cheese and black pepper</i>	
RIGATONI AL RAGÙ DI AGNELLO	20
<i>Rigatoni pasta with slow cooked lamb ragù finished with pecorino romano</i>	
LASAGNA DELLA NONNA	16.9
<i>Homemade lasagna with beef ragu and parmesan cheese</i>	
COTOLETTA ALLA MILANESE	21.9
<i>Milanese style veal schnitzel with chips and mixed leaf salad</i>	

[Gluten free available add \$3.5]

Contorni

ROASTED CAPSICUM IN OLIVE OIL	8
SAUTÉED SPINACH WITH CHILLI	6
LEMON HAND-PICKED GREEN BEANS	6
SEASONAL STEAMED VEGETABLES	10
ROSEMARY HAND-CUT CHIPS	6
CHIPS	5
POLENTA CHIPS	6

Pizzeria

	M / L
MARGHERITA	15 / 18
<i>DOP San Marzano tomato with fior di latte</i>	
CAPRICCIOSA	18 / 20
<i>DOP San Marzano tomato, fior di latte, smoked ham, mushrooms, artichokes heart, olives and origano</i>	
DIAVOLA	19 / 21
<i>DOP San Marzano tomato, buffalo mozzarella, hot soppressata, olives and chilli</i>	
BUFALINA	18 / 21
<i>DOP San Marzano tomato, buffalo mozzarella, parmesan cheese and fresh basil</i>	
VEGETARIANA	18 / 20
<i>DOP San Marzano tomato, fior di latte, eggplants, zucchini, mushrooms and stracciatella cheese</i>	
RE DI NAPOLI	19 / 21
<i>Fior di latte, italian sausage, San Daniele prosciutto and soppressata</i>	
BUFALOTTA	20 / 22
<i>DOP San Marzano tomato, buffalo mozzarella, San Daniele prosciutto and cherry tomatoes</i>	
BALSAMICA	18 / 21
<i>Fior di latte, radicchio, parmesan cheese, stracciatella and balsamic glaze</i>	
MARINARA	20 / 22
<i>DOP San Marzano tomato, fior di latte, prawns, mussels and calamari</i>	
PRIMAVERA	20 / 22
<i>San Daniele prosciutto, rocket, cherry tomatoes and buffalo mozzarella</i>	
BROCCOLI E SALSICCIA	20 / 22
<i>Broccoli cream, italian sausage and stracciatella</i>	
NAPOLETANA	18 / 20
<i>DOP San Marzano tomato, fior di latte, sicilian anchovies, olives and origano</i>	
PATATE	18 / 20
<i>Fior di latte, potatoes, smoked ham and fresh rosemary</i>	
PORCINI	20 / 22
<i>Fior di latte, porcini mushrooms, italian sausage and shaved parmesan</i>	
FRESCA	16 / 18
<i>Cherry tomatoes, stracciatella cheese, basil and origano</i>	
GUSTOSA	20 / 22
<i>DOP San Marzano tomato, fior di latte, soppressata, eggplants, zucchini and shaved parmesan</i>	

[Gluten free available add \$3.5]