



## Dessert

HOMEMADE GELATO( tab 500ml). . . . .	12
<i>Please refer to our gelato display</i>	
TIRAMISÙ . . . . .	10
<i>Mascarpone cream with coffee-soaked finger biscuits</i>	
STRACCETTI ALLA NUTELLA . . . . .	12
<i>Deliciously messy handmade italian donuts dipped in Nutella</i>	
CUORE DI CIOCCOLATO . . . . .	12
<i>Dark chocolate souffle made with the finest Belgian chocolate</i>	
PANNACOTTA. . . . .	8
<i>Traditional pannacotta with vanilla beans served with Chinotto reduction</i>	

## Soft drinks

Chinotto, Aranciata rossa, Gazzosa . . . . .	4
Coke, Coke Zero, 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

FOLLOW US ON    /zaninipizzeria

## Antipasti to start on to share

<b>FRITTO MISTO</b> . . . . .	24
<i>Selection of fried battered prawns, whitebait, calamari, zucchini all served with lemon and mayo</i>	
<b>SALUMI BOARD</b> . . . . .	20
<i>Selection of cured meats, buffalo mozzarella served with focaccia</i>	
<b>O' TRIS</b> . . . . .	15
<i>Buffalo mozzarella, friarelli and parmigiana</i>	
<b>BRUSCHETTA DI POMODORO</b> . . . . .	7
<i>Fresh Roma tomato, garlic, origano and evo oil</i>	
<b>BRUSCHETTA SAN DANIELE</b> . . . . .	10
<i>San Daniele prosciutto and fresh buffalo mozzarella</i>	
<b>CAPRESE CON BUFALA</b> . . . . .	12
<i>Fresh buffalo mozzarella, Roma tomato, origano, basil and evo oil</i>	
<b>ARANCINI (2 pieces)</b> . . . . .	10
<i>Southern Italian rice balls filled with ragù and mozzarella OR vegetarian</i>	
<b>COZZE ALLA TARANTINA</b> . . . . .	18
<i>Stewed mussels in a white wine with fresh tomatoes, garlic, chilli oil and toasted bread</i>	
<b>BRESAOLA</b> . . . . .	10
<i>Air cured wagyu beef served with rocket, lemon, shaved parmesan and balsamic glaze</i>	
<b>PARMIGIANA DI MELANZANE</b> . . . . .	12
<i>Layers of eggplant, fior di latte, San Marzano tomato sauce, oven baked</i>	

## Insalate

<b>ROCKET SALAD</b> . . . . .	10
<i>Rocket, pear, walnuts, shaved parmesan and balsamic glaze</i>	
<b>ITALIAN SALAD</b> . . . . .	12
<i>Mixed leaf salad, Roma tomato, carrots, shaved fennel, fior di latte and balsamic glaze</i>	
<b>GARDEN SALAD</b> . . . . .	7
<i>Mixed leaf salad with balsamic vinegar and evo oil</i>	
<b>CALAMARI SALAD</b> . . . . .	15
<i>Dusted calamari in semolina with mixed leaf salad and served with mayo</i>	



## Cucina

<b>RAVIOLI MEZZALUNA</b> . . . . .	23
<i>Homemade green ravioli filled with ricotta, baby spinach and parmesan served in a delicate napoli sauce with confit cherry tomatoes and basil</i>	
<b>FETTUCCINE ALLA BOLOGNESE</b> . . . . .	18
<i>Fettuccine pasta with slow cooked beef ragù finished with parmesan cheese</i>	
<b>GNOCCHI ALLA SORRENTINA</b> . . . . .	20
<i>Home made potato gnocchi with buffalo mozzarella in a rich tomato sauce</i>	
<b>RISOTTO ALLA PESCATORA</b> . . . . .	24
<i>Risotto with mussels, prawns, calamari and scallops in a touch of napoli sauce</i>	
<b>TAGLIOLINI CACIO E PEPE</b> . . . . .	18.9
<i>Classic Roman dish made with homemade tagliolini pasta, fresh Pecorino cheese and freshly ground black pepper to create a creamy sauce</i>	
<b>SPAGHETTI ALLA CARBONARA</b> . . . . .	18
<i>Pasta with beaten egg yolk, pancetta, grated parmesan cheese and pepper</i>	
<b>RIGATONI AL RAGÙ DI AGNELLO</b> . . . . .	21
<i>Rigatoni pasta with slow cooked lamb ragù finished with pecorino romano</i>	
<b>LASAGNA DELLA NONNA</b> . . . . .	20
<i>Homemade lasagna with beef ragu and parmesan cheese</i>	
<b>STEAK OF THE DAY</b> . . . . .	M.P.
<i>Refer to our specials board</i>	
<b>CATCH OF THE DAY</b> . . . . .	M.P.
<i>Refer to our specials board</i>	
<b>COTOLETTA ALLA MILANESE</b> . . . . .	21.9
<i>Milanese style veal schnitzel with chips and mixed leaf salad</i>	
Also available <b>Napoli sauce, Puttanesca, Aglio e olio</b> . . . . . 18	

[+] Home made gnocchi add \$3      [+] Gluten free available add \$3.5

## Contorni

<b>FAGIOLINI VERDI</b> . . . . .	10
<i>Hand-picked green beans served with freshly shaved fennel, lemon and toasted almond flakes</i>	
<b>SEASONAL STEAMED VEGETABLES</b> . . . . .	10
<b>CHIPS</b> . . . . .	6
<b>TRUFFLE POLENTA CHIPS</b> . . . . .	10
<i>Truffle and rosemary polenta chips served with mayo</i>	
<b>FRIARIELLI</b> . . . . .	8
<i>Sautéed Italian style broccoli with garlic and chilli</i>	

## Pizzeria

	M / L
<b>FOCACCIA ALLE ERBE</b> . . . . .	9 / 10
<i>Focaccia with mixed herbs + Add prosciutto San Daniele (5)</i>	
<b>FOCACCIA ALL'AGLIO</b> . . . . .	9 / 10
<i>Focaccia with garlic</i>	
<b>MARGHERITA</b> . . . . .	16 / 18
<i>DOP San Marzano tomato with fior di latte</i>	
<b>BURRATA</b> . . . . .	20 / 22
<i>DOP San Marzano tomato, rocket, burrata cheese and balsamic glaze</i>	
<b>CALZONE</b> . . . . .	20
<i>DOP San Marzano tomato, fior di latte, smoked ham and sopressata</i>	
<b>PESTO</b> . . . . .	18 / 20
<i>Smoked scamorza, pesto, cherry tomatoes and basil</i>	
<b>CAPRICCIOSA</b> . . . . .	20 / 22
<i>DOP San Marzano tomato, fior di latte, smoked ham, mushrooms, artichokes heart, olives and origano</i>	
<b>DIAVOLA</b> . . . . .	20 / 22
<i>DOP San Marzano tomato, buffalo mozzarella, hot sopressata, olives and chilli</i>	
<b>VEGETARIANA</b> . . . . .	18 / 20
<i>DOP San Marzano tomato, fior di latte, eggplants, zucchini, mushrooms and stracciatella cheese</i>	
<b>RE DI NAPOLI</b> . . . . .	20 / 22
<i>Fior di latte, italian sausage, San Daniele prosciutto and sopressata</i>	
<b>BUFALOTTA</b> . . . . .	20 / 22
<i>DOP San Marzano tomato, buffalo mozzarella, San Daniele prosciutto and cherry tomatoes</i>	
<b>MARINARA</b> . . . . .	20 / 22
<i>DOP San Marzano tomato, fior di latte, prawns, mussels and calamari</i>	
<b>BUFALINA</b> . . . . .	19 / 21
<i>DOP San Marzano tomato, buffalo mozzarella, parmesan and fresh basil</i>	
<b>NAPOLETANA</b> . . . . .	18 / 20
<i>DOP San Marzano tomato, fior di latte, sicilian anchovies, olives, origano</i>	
<b>TARTUFATA</b> . . . . .	20 / 22
<i>Mushroom cream, fior di latte, mushrooms, rocket and truffle oil</i>	
<b>TIROLESE</b> . . . . .	20 / 22
<i>DOP San Marzano tomato, fior di latte, mushrooms, speck (smoked prosciutto) and brie cheese</i>	
<b>SALSICCIA E FRIARIELLI</b> . . . . .	20 / 22
<i>Fior di latte, italian sausage and friarelli (italian broccoli)</i>	

[+] Home made gluten free available add \$3.5