

## Bruschetteria

<b>BRUSCHETTA PUGLIESE</b> . . . . .	12
<i>Cherry tomatoes, stracciatella cheese and basil (VG)</i>	
<b>BRUSCHETTA LOMBARDA</b> . . . . .	14
<i>Capocollo, walnuts and zucchini cream</i>	
<b>BRUSCHETTA TOSCANA</b> . . . . .	14
<i>Italian style sausage, rocket and stracciatella cheese</i>	
<b>BRUSCHETTA DI POMODORO</b> . . . . .	10
<i>Roma tomato, garlic, origano and basil (V / VG)</i>	
<b>BRUSCHETTA SAN DANIELE</b> . . . . .	14
<i>Buffalo mozzarella and prosciutto San Daniele</i>	

## Stuzzicheria

<b>SAN DANIELE PROSCIUTTO BOARD</b> (approx. 75/80gr) . . . . .	16
<b>SALUMI BOARD</b> . . . . .	24
<i>Chef's selection of cured meats served with fresh buffalo mozzarella and grissini</i>	
<b>PROSCIUTTO E MELONE</b> . . . . .	14
<i>San Daniele prosciutto layed on a fresh rock melon wedges served with grissini</i>	
<b>CAPRESE</b> . . . . .	16
<i>Fresh buffalo mozzarella, Roma tomato, oregano, basil and evo oil (VG)</i>	
<b>BURRATA</b> . . . . .	20
<i>Burrata cheese, San Daniele prosciutto, baby spinach, croutons and mayo finished with balsamic glaze</i>	
<b>POLENTA CHIPS</b> . . . . .	15
<i>Rosemary polenta chips served with gorgonzola cheese sauce (VG)</i>	
<b>COZZE ALLA MARINARA</b> . . . . .	22
<i>Stewed mussels, Napoli sauce, garlic, chilli and toasted bread</i>	
<b>PARMIGIANA DI MELANZANE</b> . . . . .	16
<i>Layers of eggplants, smoked scamorza, Napoli sauce, oven baked (VG)</i>	
<b>CALAMARI SALAD</b> . . . . .	22
<i>Dusted calamari in semolina served with mixed leaf salad and mayo</i>	

## Insalate

<b>ROCKET SALAD</b> . . . . .	12
<i>Rocket, pear, walnuts, shaved parmesan and balsamic glaze</i>	
<b>ITALIAN SALAD</b> . . . . .	13
<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>	

### KIDS MENU

INCLUDES FREE GELATO

<b>PIZZA</b> . . . . .	13
<i>Margherita, ham &amp; pineapple or with olives</i>	
<b>BOLOGNESE, NAPOLI SAUCE OR BUTTER</b> . . . . .	13
<i>Choice of spaghetti or penne. Home made gnocchi add \$2</i>	
<b>SPAGHETTI OR PENNE CARBONARA</b> . . . . .	13
<b>LASAGNA DELLA NONNA</b> . . . . .	13
<i>Homemade lasagna with beef ragu and parmesan cheese</i>	
<b>CHICKEN SCHNITZEL WITH CHIPS</b> . . . . .	13
<b>CALAMARI AND CHIPS</b> . . . . .	13



## Cucina

<b>SPAGHETTI AL GRANCHIO</b> . . . . .	36
<i>Spaghetti pasta with cherry tomato, zucchini cream, spanner crab meat and chilli</i>	
<b>RIGATONI AL RAGU D'AGNELLO</b> . . . . .	26
<i>Rigatoni pasta with slow cooked lamb ragu finished with pecorino</i>	
<b>LINGUINE MARINARA</b> . . . . .	32
<i>Linguine pasta with prawns, mussels, clams, cherry tomatoes, parsley, garlic, chilli and white wine</i>	
<b>GNOCCHI SORRENTINA</b> . . . . .	24
<i>Home made potato gnocchi with buffalo mozzarella in a rich tomato sauce and basi (VG)</i>	
<b>LASAGNA DELLA NONNA</b> . . . . .	22
<i>Homemade lasagna with beef ragu and parmesan</i>	
<b>RISOTTO AI PORCINI</b> . . . . .	24
<i>Carnaroli rice with saffron, porcini mushrooms sautéed with parmesan (VG)</i>	
<b>BUCATINI AMATRICIANA</b> . . . . .	22
<i>Longtube pasta in rich tomato sauce, mild pancetta, pecorino romano</i>	
<b>SPAGHETTI CARBONARA</b> . . . . .	24
<i>Spaghetti pasta with beaten egg yolks, guanciale, parmesan</i>	
<b>LINGUINE AL PESTO</b> . . . . .	24
<i>Linguine pasta with homemade basil pesto finished with stracciatella cheese and pistachio crumbs (VG)</i>	
<b>COTOLETTA</b> . . . . .	24
<i>Pan fried chicken schnitzel served with chips and salad</i>	
<b>STEAK OF THE DAY</b> (market price)	
<b>FISH OF THE DAY</b> (market price)	
Also available <b>Bolognese, Napoli</b> . . . . . 22	
[+] Home made gnocchi add \$3      [+] Gluten free available add \$3.5	

## Contorni

<b>BROCCOLINI WITH GARLIC &amp; CHILLI</b> . . . . .	10
<b>BABY CARROTS WITH DRESSING</b> . . . . .	10
<b>CHIPS WITH TOMATO SAUCE</b> . . . . .	9
<b>SEASONAL STEAMED VEGETABLES</b> . . . . .	10

## Dessert

<b>AFFOGATO</b> . . . . .	14
<i>Homemade gelato with a shot of Amaretto di Saronno liqueur and hot espresso coffee</i>	
<b>NUTELLA CREPE</b> . . . . .	12
<i>Served with mascarpone cream</i>	

## Pizze e focacce

<b>FOCACCIA ALL'AGLIO</b> (garlic bread Italian way) (V / VG) . . . . .	9
<b>MARGHERITA</b> . . . . .	20
<i>San Marzano tomato, fior di latte and basil (VG)</i>	
<b>VEGARITA</b> . . . . .	20
<i>San Marzano tomato, vegan mozzarella and basil (V / VG)</i>	
<b>STRAPAZZATA</b> . . . . .	24
<i>Zucchini cream, vegan mozzarella, broccoli and corns (V / VG)</i>	
<b>ESTATE (V / VG)</b> . . . . .	24
<i>Vegan mozzarella, spinach leaf, porcini mushrooms and almonds flakes</i>	
<b>MARINARA</b> . . . . .	26
<i>San Marzano tomato, fior di latte, prawns, mussels, clams and calamari</i>	
<b>REGINA</b> . . . . .	22
<i>San Marzano tomato with fresh buffalo mozzarella, parmesan and basil (VG)</i>	
<b>MARI E MONTI</b> . . . . .	25
<i>Zucchini cream, fior di latte, broccoli, mushrooms and prawns</i>	
<b>BURRATA</b> . . . . .	25
<i>San Marzano tomato, burrata cheese, rocket and balsamic glaze (VG)</i>	
<b>RE DI NAPOLI</b> . . . . .	24
<i>Fior di latte, italian sausage, prosciutto di Parma and hot soppressata</i>	
<b>PORCINI</b> . . . . .	24
<i>Fior di latte, porcini, rocket, parmesan cheese and truffle oil (VG)</i>	
<b>CAPRICCIOSA</b> . . . . .	24
<i>DOP San Marzano tomato, fior di latte, smoked ham, mushrooms, artichokes heart, olives and origano</i>	
<b>ORTOLANA</b> . . . . .	22
<i>San Marzano tomato, fior di latte, pumpkin, baby spinach and eggplants (VG)</i>	
<b>DIAVOLA</b> . . . . .	25
<i>DOP San Marzano tomato, buffalo mozzarella, hot soppressata, olives and chili</i>	
<b>BUFALOTTA</b> . . . . .	25
<i>DOP San Marzano tomato, buffalo mozzarella, prosciutto di Parma and cherry tomatoes</i>	
<b>SALSICCIA E FRIARELLI</b> . . . . .	24
<i>Fior di latte, italian sausage and friarelli (italian broccoli)</i>	
<b>NAPOLETANA</b> . . . . .	22
<i>San Marzano tomato, fior di latte, Sicilian anchovies, olives and origano</i>	
<b>PROSCIUTTO E MELANZANE</b> . . . . .	24
<i>San Marzano tomato, fior di latte, prosciutto di Parma, eggplants and parmesan</i>	
[+] Gluten free available add \$3.5      [+] Vegan mozzarella upon request	
[+] V - Vegan      VG - Vegetarian	
<b>TIRAMISÙ</b> . . . . .	12
<i>Mascarpone cream with coffee-soaked finger biscuits</i>	
<b>STRACCETTI ALLA NUTELLA</b> . . . . .	14
<i>Deliciously messy handmade italian donuts dipped in Nutella</i>	
[+] Also available with <b>Vegan Chocolate</b> \$2.00	
<b>CHOCOLATE MOUSSE</b> . . . . .	12
<i>Served with whipped cream and Amaretto biscuit</i>	

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