



ITALIAN EATERY
PIZZAIOLI
EST. 2022

LUNCH MENU

SMALL PLATES

CALAMARI 7.45

crispy flour coated squid, roasted aioli dip, fresh lemon

CICORIA 7.45

sourdough & whipped ricotta toast, braised chicory, agrodolce dressing, walnuts

PORPETTE 7.45

traditional minced beef & pork meatballs, served with their own sugo, grated parmesan

ZUPPA DEL GIORNO 6.45

today's soup, served with warm bread, herbs butter

FILLED FOCACCIA

PIAGGIO 10.75

mascarpone, n'duja sausage spread, rocket leaves, chilli hot honey

PRESANA 10.75

sundried tomato, melted mozzarella, green pesto

TOSCANELLA 10.75

sliced roast porchetta, garlic aubergine, rocket leaves

GALLINA 10.75

slow cooked garlic chicken, chilli mayo, bitter leaves

MARIOLA 10.75

melted scamorza, crushed walnut, agrodolce dressing



PASTA

BELLO DE NONNA 11.55

slow cooked pizzaioli's beef ragu, served with fettuccine, parmesan

PUTTANESCA 11.55

spaghetti, chilli & black olive soffritto, plum tomato sauce, fresh parsley, pangrattato

CENAIA 11.55

rigatoni, roasted fennel sausage, plum tomato sauce, pecorino

PESTO 11.55

fettuccine, soft herbs pesto, pangrattato, pecorino

ALBERTO 11.55

rigatoni, slow-cooked sugo, spicy n'duja ragu, mascarpone



PINSA ROMANA

MARGHERITA 12.25

tomato base, mozzarella, fresh basil, parmesan

PUGLIESE 12.25

tomato base, mozzarella, n'duja sausage, grated pecorino

RUSTICA 12.25

tomato base, mozzarella, pulled garlic roast chicken, soft herb pesto dressing

BEPPE 12.25

tomato base, mozzarella, spicy peperoni, parmesan

NORCINA 12.25

tomato base, smoked provola, marinated mixed olives



SIDES

FOCACCIA 4.25

long ferment focaccia, sea salt, extra virgin olive oil

FRIES 4.25

skin-on fries, sea salt

OLIVES 4.95

marinated Italian mixed olives, pickled caperberries

PATATE 5.25

garlic & herb crispy potatoes, parmesan

RUCOLA 5.95

rocket leaves & red onion salad, parmesan, aged balsamic dressing

ASPARAGI 6.95

poached asparagus, citrus butter, pangrattato

