

PICCOLO PAPÀ

START WITH

- MINISTRONE SOUP** – Yummiest way possible to get those veggies in you
» Served Garlic Butter Turkish Toast and Parmesan Oil drizzle \$15
- MOZZARELLA STICKS** – Hand Crumbed Fior di Latte Mozzarella, Traditional Pesto
» 4 Sticks \$18
- TOMATO BRUSCHETTA** – Tomato, Garlic, Green Kalamata Pesto, Basil, Pecorino Romano, Mount Zero EVOO
» 2 slices \$14
- SPICY LAMB ARANCINI** – Spicy Lamb Mince, Peas, Mozzarella stuffed home made Arancini balls with Romesco sauce, Pinenuts, Feta
» 4 Arancinis \$16
- CHORIZO POLPETTE** – Italian style Parmesan Meatballs {4} in a rich Chorizo Sugo, topped with Mozzarella and Pecorino Romano melt. Served with Turkish Bread. \$18
- PARMESAN FRIES** – with Aioli \$12

... SALADS ...

- ROCKET & PEAR** – Parmesan, Honey Baked Walnuts, Balsamic Vinegar \$12
- BUFFALO CAPRESE** – Buffalo Mozzarella, Medley of Tomatoes, Traditional Pesto, EVOO, Sea Salt \$18

WINE OF THE WEEK

👉 30% OFF BOTTLE 👈

- BELLA LUNA, NERO D'AVOLA, VICTORIA, AUSTRALIA** \$38

DESSERT

- GOOEY BROWNIE** – Warm dark chocolate brownie, Raspberry Coulis, Pistachio \$12

PASTA

All Pastas are handmade in the house . GF Pasta +3

- CANNELLONI** – Buffalo Milk Ricotta & Spinach Stuffed Fresh Pasta Canneloni, Napoli Sauce, Oozy Mozzarella Melt, Grana Padano DOP, mini rocket salad \$26
- BEEF SHIN RAGU TAGLIATELLE** – Slow braised Beef Shin, Napoli Sauce, Basil, Grana Padano DOP, Pangrattato \$28
- SALUMI SPAGHETTI** – Prosciutto, Salami, Mortadella, Chilli, Garlic, Lemon, Pangrattato, White Wine Butter Sauce, Grana Padano DOP \$27
- TRUFFLE GNOCCHI** – Black Truffle Cream, Wood Roasted Field Mushroom, Pangrattato, Grana Padano DOP \$29
- CHICKEN PENNE** – Chicken Breast, Traditional Pesto, Semi Dried Tomato, Preserved Lemon, White Wine, Pangrattato, Grana Padano DOP \$26
- FRUITTI DI MARE TAGLIATELLE** – King Prawns, Calamari, Barramundi, Mussels, Chilli, White Wine, Napoli Sauce \$33
- AUSSIE CARBONARA SPAGHETTI** – Smoked Pancetta, Sweet Leeks, Creamy Egg Sauce, Pecorino Romano DOP, Black Pepper, Pangrattato \$26

Although we try our best to prevent contamination, PP is not a 100% gluten and allergen free kitchen as we cook with such ingredients.

PIZZA

Our pizzas are made to the discipline of the pizza Napoletana. All Pizzas are hand stretched to 12" and cooked on the stone in our wood fired oven at approximately 400C. All are made with fresh fior di latte mozzarella. Gluten Friendly Base +5. Vegan Cheese +5.

TOMATO BASED PIZZA

- 1 **MARINARA (VEGAN-NO CHEESE \$18**
+ ITALIAN STYLE MARINARA, NOT A SEAFOOD PIZZA) – Italian Tomato base, Greek Oregano, Garlic
- 2 **MARGHERITA – Fior di Latte, Fresh Basil \$20**
- 3 **REGINA – Classic Margherita topped w Fresh Buffalo Mozzarella, Fresh Cherry Tomatoes, Shaved Parmesan, Oregano \$25**
- 4 **VEGETARIANA – Fior di Latte, Caponata of Zucchini, Capsicum, Tomato, Eggplant, Red Onion, Celery, Garlic, Oregano \$24**
- 5 **CAPRICCIOSA – Leg Ham, Artichokes, Mushrooms, Olives \$25**

- 6 **QUEENSLANDER – Leg Ham, Maple grilled Pineapple \$24**
- 7 **SPICY TUTTA CARNE – Leg Ham, Hot Salami, Fennel & Pork Sausage \$26**
- 8 **PROSCIUTTO – Prosciutto di Parma, Fresh Rocket, Parmesan, EVOO \$26**
- 9 **PRIMO – Salami, Caramelised Onion, Mushroom, Semi Dried Tomato, Bacon Crumb \$26**
- 10 **CHILLI CHICKEN – Fior di Latte, Chilli Salami, Chicken Breast, Wood Roasted Capsicum and Chilli Flakes \$25**

WHITE BASED PIZZA

- 11 **PAPA'S GARLICKY-CHEESY CALZONE – Fior di Latte, Ricotta, Garlic, Oregano stuffed, traditional folded Pizza \$20**
- 12 **FUNGHI – Fior Di Latte, Wood Roasted Garlic-Butter Field Mushrooms, Superb Italian Taleggio Cheese \$25**
- 13 **PPP (PUMPKIN-PANCETTA-POTATO) – Smashed Pumpkin Base, Fior di Latte, Smoked Pancetta, Rosemary Potato, Feta \$25**

- 14 **POLLO E PESTO (CHICKEN & PESTO) – Fior di Latte, Chicken Breast, Traditional Pesto, Grana Padano DOP, Cherry Tomato \$25**
- 15 **CALABRIA – Fior di Latte, Nduja (Hot Calabrian Spreadable Salami), Wilted Spinach, Rosemary Potato \$25**
- 16 **LAMB SHAKSHUKA – Middle Eastern style Lamb Mince, Wood roasted capsicums, caramelised onions, feta \$25**
- 17 **PORCINI E TARTUFO – Black Truffle Cream Base, Porcini Mushroom, Button Mushroom, smoked Pancetta \$27**
- 18 **BLUE PEAR – Fior Di Latte, Roasted Spiced Pear, Pancetta, Gorgonzola Dolce & Pistachio \$26**

★ ★ ★ DESSERT PIZZA ★ ★ ★

- NUTELLA PIZZA – Fresh Made Pizza with Nutella, Strawberries, and Pistachio- 6 slices to share \$22**

CALL 4564 99 11

www.piccolopapa.com.au

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