

# bombini pizza

## Small plates

Olives 6

Wood fired schiacciata flatbread with parmesan, extra virgin olive oil & rosemary 8

Cured meats – Saucisson, San Daniele prosciutto, mortadella & pickles 29

Wood roasted pork & fennel meatballs with tomato sauce 16

Wood roasted calamari, salsa rossa & pangrattato 18

## Pizza Napoletana & traditional

Margherita – tomato, basil, buffalo mozzarella, extra virgin olive oil 21

Diavola – tomato, hot n'duja, peppers, hot chilli, fior di latte 26

Salumi - tomato, smoked ham, pepperoni, pancetta, fior di latte 28

Salsiccia – tomato, house made pork sausage, red onion, black olives, oregano, smoked mozzarella 28

## Bianco (without tomato)

Gambero - king prawn, zucchini, pistachio, buffalo mozzarella 28

Veronese – mushroom, prosciutto, fior di latte, rosemary, garlic 25

Pomodoro ciliegino– cherry tomato, garden greens, buffalo mozzarella, smoked mozzarella, roast garlic 25

## Calzone

Porcini mushroom paste, field mushrooms, rocket, buffalo mozzarella 27

## Kids pizza

Parmesan & mozzarella 15

Tomato, mozzarella & parmesan 15

Pepperoni, tomato & parmesan 15

## Insalata – Salads

Rocket, parmesan, aged balsamic & olive oil 12

Roast pumpkin, hazelnuts, gorgonzola, local honey 16

## Dolce

Nutella pizza, roasted hazelnuts, mascarpone cream 18

Tiramisu 16

House-made gelato & sorbet 15 / Kids scoop 5

## Caffe

*served with house made biscotti*

Amedei hot chocolate with jersey cream 10

House blend coffee 4.5 / mug 5.5

Loose leaf teas by Mariage Freres teas - English breakfast,

Earl Grey, Marco Polo, Green Sencha 4.5

Organic Peppermint or Chamomile teas 4.5

## WOOD FIRED FRIDAY \$30

Wood roasted meat, menu changes weekly

*All pizzas are made from Australian organic flour, naturally leavened sourdough with slow fermentation for the best flavour & health benefits. We have sourced the finest ingredients to give the best outcome. From San Marzano tomatoes, herbs from our garden, unfiltered extra virgin olive oil, a variety of Australian & Italian cheeses, and cured meats from La Dolce Vita. Cameron Cansdell*