

ANTIPASTI

(ENTREE)

BUFFALO FULL MILK MOZZARELLA 125g
SMOKED BUFFALO MOZZARELLA 125g
FIOR DI LATTE MOZZARELLA 250g
 add prosciutto crudo and pizza frita (+10)

OLIVE MISTE MARINATE (VG) (GF)
 mix of olives marinated in olive oil, garlic, chilli and rosemary

FOCACCIA (V) (VG)
 traditional italian focaccia made with pizza dough

PANZEROTTI FRITTI (V)
 deep fry pizza dough stuffed with friarelli and mozzarella

PATATE FRITTE DELLA CASA CON GRANA E TARTUFO (V)
 shoestring chips topped with D.O.P grana padano cheese and a hint of truffle oil

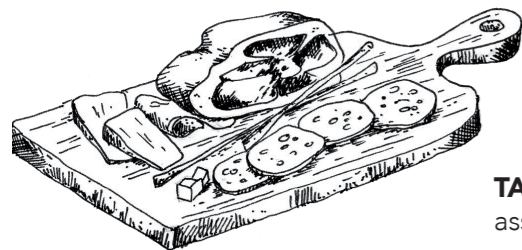
POLIPO E PATATE (GF)
 octopus and potatoes salad seasoned with extra virgin olive oil and parsley

CALAMARI FRITTI (entrée / main)
 deep fry calamari rings with mayonnaise and lemon zest

MILLEFOGLIO VEGETARIANA (VG) (V)
 vegetarian carasau bread with roasted capsicum and stracciatella

LA MONTANARA (VG) (V)
 deepfried pizza dough topped with napoli sauce, D.O.P grana padano cheese and fresh basil

ARANCINI SICILIANI (V)
 Italian deepfried rice balls on napoli sauce



WAGYU BRESAOLA (GF)
 thinly sliced wagyu bresaola with crunchy celery, D.O.P grana padano cheese and truffle oil

TAGLIERE DELLA CASA (for two people) (GF)
 assorted Italian cured meat and cheeses platter

PORTATE PRINCIPALI

(MAIN COURSES)

LO GNOCCO ALLA SORRENTINA (V)
 homemade gnocchi with napoli sauce topped with mozzarella and D.O.P grana padano cheese

LE PAPPARDELLE CON L'AGNELLO
 homemade pappardelle with slow cooked lamb ragu'

GNOCCHI ALLA ZUCCA, AMARETTI E PISTACCHIO (V) (VG)
 homemade gnocchi with pumpkin and ginger sauce, topped with crushed pistacchio, amaretti and pecorino cheese

LA LASAGNA DI MARE
 homemade seafood lasagna with lemon bechamel

OSSOBUCO ALLA MILANESE
 traditional veal ossobuco with saffron risotto and citrus

CARRE DI AGNELLO CON VERDURE
 sous-vide lamb rack with pan fried baby vegetables

V - vegetarian / VG - vegan
 GF - gluten free
 DOP - protected designation of origin

MENU



122 High St, Windsor 3181
 Call us at 03 9077 4147

@eatalianobypino2016

Eat'aliano by Pino

www.eatalianobypino.com.au

EVERY TUESDAY

pizza

€ birra
 \$20

pasta

€ wine
 \$25

FROM FRIDAY TO SUNDAY

LUNCH SPECIAL

pasta or pizza

€ wine
 € coffee
 \$25

PIZZE

(PIZZE)

MARINARA - S.Marzano tomato, garlic, oregano 15

NAPOLETANA - S.Marzano tomato, mozzarella, anchovies, oregano, black olives 17

MARGHERITA - S.Marzano tomato, mozzarella, fresh basil 16

PARMIGIANA - S.Marzano tomato, eggplant, parmigiano, cherry tomato, fresh basil 17,5

LINDA - S.Marzano tomato, cherry tomatoes, prosciutto crudo, fresh mozzarella, rocket, shaved parmigiano 26

BUFALA - S.Marzano tomato, bufala mozzarella, fresh basil add prosciutto crudo (+5) 20

DIAVOLA - S.Marzano tomato, mozzarella, salame, capers, fresh chilli 19

BILLO - S.Marzano tomato, mascarpone, rocket, prosciutto crudo 20

SALAME e RUCOLA - S.Marzano tomato, mozzarella, hot salame, rocket 18,5

COTTO e FUNGHI - S.Marzano, mozzarella, ham, mushrooms 19

LE 3 CARNI - S.Marzano tomato, mozzarella, ham, salame, sausage 22

CAPRICCIOSA - S.Marzano, artichokes, ham, mushrooms, olives, salame 21

LA VERDE - mozzarella, rocket pesto, gorgonzola, walnuts add speck (+5) 22

VESUVIANA - mozzarella, friarelli, sausages, fresh chilli 20,5

TARTUFATA - mozzarella, mushroom cream, sausages, truffle oil, shaved parmigiano 21

MASCALZONE - mozzarella, gorgonzola, salame, fresh chilli 20

ZUCCA - mozzarella, pumpkin cream, gorgonzola add speck (+5) 22



INSALATE

(SALADS)

BARBABIETOLA, CAPRINO E MENTA (V) 13
 beetroot, goat cheese and mint salad

RUCOLA, NOCI, GRANA PADANO, PERE E ACETO BALSAMICO (V) (GF) 10
 rocket salad with walnuts, D.O.P. grana padano, fresh pears and balsamic glaze

INSALATA CAPRESE (V) (GF) 14
 fior di latte mozzarella and fresh tomatoes salad seasoned with oregano, basil, extra virgin olive oil and pink salt

INSALATA MISTA (V) (VG) 10
 cos lettuce with cucumber, tomatoes, red onions, carrots and lemon oil dressing

DOLCI

(DESSERTS)

CANNOLO SICILIANO
 traditional sicilian cannolo with fresh ricotta and roasted pistacchio

PANNACOTTA DEL GIORNO
 pannacotta of the day

TIRAMISU CLASSICO
 traditional italian dessert made with savoiardi biscuits, espresso coffee and mascarpone cheese

PIZZA NUTELLA
 our Nutella pizza served with banana slices



la cucina piccola fa la casa grande !

Gluten free pasta and pizza base available (+4)