



217/219 Nelson Place
Williamstown 3016
Call us at 03 9397 7269

MENU

Open from
5 pm to late (Tuesday-Thursday)
12 pm to late (Friday- Sunday) / Monday closed
www.mascalzone.com.au
www.facebook.com/MascalzonePizzeriaOsteriaArtigiana

ANTIPASTI

(V) FOCACCIA SEMPLICE - Pizza bread with E.V.O. and sea salt	7
(V) FOCACCIA AGLIATA - Pizza bread with garlic oil	7.5
(V) PIZZA BRUSCHETTA - Pizza bread served with bruschetta mix and dips of olives pate and artichoke cream)	12
PROSCIUTTO - 20 months aged prosciutto di Parma served with grissini	15
add mozzarella di bufala 9 - add burrata cheese 16 -	
(GF) CARPACCIO DI MANZO - Beef carpaccio served with rocket, shaved parmigiano reggiano dressed with truffle oil	16.5
PEPATA DI COZZE - Peppered mussels cooked in white wine and garlic sauce served with homemade bread	15
(V) PATATE CACIO & PEPE - Homemade fried potato with cacio cheese & cracked pepper	10
(GF) CALAMARI FRITTI - Fried calamari flavoured with garlic, basil & sun dried tomato served with homemade mayo	16.5
POLPETTINE AL COCCIO - Panfried beef & pork meatball in a light tomato and basil sauce served with crostini	14
ARANCINI DELLO CHEF - Mushroom & ragu arancini balls	12.5

TAGLIERI

(DESIGN TO SHARE FOR 2 PEOPLE)

TAGLIERE MASCALZONE - Assorted italian cured meat platter & Chef's antipasti selection (20 months aged prosciutto di Parma, prosciutto cotto pepato d'Abruzzo, Parmigiano Reggiano, olives, artichokes pate, olives pate & arancini). All our ingredients are strictly D.O.P & D.O.C.	26
TAGLIERE SALUMI - Assorted italian cured meat platter (20 months aged prosciutto di Parma, prosciutto cotto pepato d'Abruzzo, wild boar salame & casalingo salame) served with grissini. All our ingredients are strictly D.O.P & D.O.C.	26

(V) - VEGETARIAN
(GF) - GLUTEN FREE

Please inform your waiter of any allergies
No half salt pizzas
No split bills
Olives may have pits

PIZZA

ROSSE / RED

(V) MARGHERITA - S.Marzano tomato, fior di latte, fresh basil, E.V.O.	16
MASCALZONE - S.Marzano tomato, fior di latte, Kalamata olives, hot cacciatore salame and chili	21
CAPRICCIOSA - S.Marzano tomato, fior di latte, artichokes, double smoked leg ham, mushrooms, Kalamata olives	21
CAMPANA - S.Marzano tomato, mozzarella di Bufala, S. Daniele Prosciutto and rocket	22
GITANA - S.Marzano tomato, fior di Latte, Mild soppressa salame, sun dried tomato, basil pesto and rocket	21.5
(V) CONTADINA - S.Marzano tomato, fior di latte, mixed roasted marinated vegetables	21
FRUTTI DI MARE - S.Marzano tomato, fior di latte, daily mix fresh seafood, chili and parsley	24
NAPOLETANA - S.Marzano tomato, fior di latte, Kalamata olives, capers, anchovies and garlic oil	18
CALZONE - Folded pizza dough, fresh ricotta, double smoked leg ham, baby spinach, S.Marzano tomato and shaved parmesan	22

BIANCHE / WHITE

(V) ITALIANA - Smoked scamorza, fresh cherry tomato, mozzarella di Bufala, pregano calabrese and basil	21.5
AFFUMICATA - Fior di latte, thin sliced potato, gorgonzola, smoked pancetta and rosemary	22
(V) SOTTOBOSCO - Fior di latte, porcini mushrooms, rocket, truffle oil and shaved pecorino	22.5
VESUVIO - Fior di latte, smoked scamorza, italian pork sausage, friariella napoletani and chili	22.5
CICCIO - Fior di latte, fried eggplant, nduja salame, cherry tomato, basil and ricotta salata	23

E.V.O. - EXTRA VIRGIN OLIVE OIL
D.O.C. - CONTROLLED DESIGNATION OF ORIGIN
D.O.P. - PROTECTED DESIGNATION OF ORIGIN

Gluten free pasta and pizza bases available, just add \$1 (not coeliac friendly, gluten intolerant only)

PASTA

SPAGHETTI ALLO SCOGLIO - With calamari, octopus, mussels, king prawns tossed in a prawns bisque sauce	26.5
PAPPARDELLE AL RAGU DI AGNELLO - Homemade pappardelle with braised lamb shoulder ragu and roasted asparagus	22
GNOCCHI ALLA SORRENTINA - Traditional homemade potato gnocchi baked in woodfire oven with tomato & mozzarella di bufala and parmigiano reggiano	21
FETTUCCINE ALLA CARBONARA - Homemade fettuccine with smoked pancotta, eggs, pecorino, parmigiano reggiano and cracked pepper	21
PASTA DEL GIORNO - Please refer to blackboard	MP

INSALATE

(V) SEMPLICE - Mix leaf salad dressed with E.V.O	7.5
(GF) CAPRINA - Rocket salad with goat cheese, caramelized walnuts, shaved pears and citronette dressing	14
(V) ORTOLANA - Barley with roasted mix vegetables and ricotta salata	13.5
(V) CAPRESE DI BUFALA - Mozzarella di bufala with medley cherry tomato, basil and E.V.O.	16

DOLCI

TIRAMISU - Homemade tiramisu with amaretto di Saronno	10
(GF) PANNACOTTA - With vanilla bean and passion fruit	10
CANNOLO - Fried pastry dough filled with sweet ricotta, pistacchio, chocolate and candy (3 pieces)	12.5
CALZONE NUTELLA - served with vanilla bean icecream	9.5
GELATI DELLO CHEF - Selection of 3 scoops of gelato	8