Zia Pina PIZZERIA

"takes your tummy to Italy"

BREAD

Bread Roll served with butter or olive oil		$4.00
Garlic Bread, Herb Bread or mixed Garlic & Herb on pizza base *(with cheese $15.00)*		$10.00

ANTIPASTI

Bruschetta *(2 per serving)*	Sour Dough Bread, Diced Fresh tomatoes, Spanish onions, garlic, extra virgin olive oil and garnished with basil leaves	$19.00
Sandaniele	Imported Italian prosciutto with marinated olives, cheese	$24.00
Salame Nostrano + Bread roll	Italian style salame nostrano with marinated olives + cheese (Grana Padano)	$27.00
Garlic Prawns + Bread roll	King prawns fried in garlic, white wine, tomato sauce, chilli (I)	$39.00

PIZZE

		MEDIUM *6 Slices*	LARGE *8 Slices*
Margherita	Cheese, tomato base, basil *(Basil Optional)*	$21.00	$30.00
Garlic	Cheese, tomato base, garlic	$23.00	$32.00
Aussie	Cheese, tomato base, bacon, egg	$25.00	$34.00
Cabanossi	Cheese, tomato base, cabanossi, olives *(Mild Sausage)*	$25.00	$34.00
Calzone *(folded pizza)*	Cheese, tomato base, ham, cabanossi, mushrooms *(Option napoletana sauce on top or side)*	$26.00	
Capricciosa	Cheese, tomato, ham, mushroom, artichokes, olives.	$25.00	$36.00
Chicken	Cheese, tomato base, chicken, spanish onions, bbq sauce, mushrooms	$25.00	$36.00
Four Seasons	Cheese, tomato base, mushroom, spanish onions, ham, cabanossi	$25.00	$36.00
Ham	Cheese, tomato base, ham	$25.00	$35.00
Ham & Pineapple	Cheese, tomato base, ham, pineapple	$25.00	$36.00
Mushroom	Cheese, tomato base, mushroom, olives	$25.00	$36.00
Napoletana	Cheese, tomato base, anchovies, olives	$25.00	$36.00
Pepperoni	Cheese, tomato base, pepperoni, olives *(spicy salami)*	$25.00	$36.00
Vegetarian	Cheese, tomato base, artichokes, spanish onions, capsicum, olives, mushrooms	$27.00	$37.00
Mexican	Cheese, tomato base, capsicum, spanish onions, olives, anchovies, chilli, peperoni	$27.00	$37.00
Special	Cheese, tomato base, ham, cabanossi, mushrooms, capsicum, spanish onions, olives	$27.00	$37.00
Parma	Cheese, tomato base, prosciutto crudo, rocket *(Option prosciutto cooked or raw)*	$27.00	$37.00
Bufala	Buffalo milk mozzarella, tomato base, basil leaves	$27.00	$37.00
Meatlovers	Cheese, tomato base, ham, cabanossi, peperoni, bacon, bbq sauce	$27.00	$37.00
Quattro Formaggi	Mozzarella cheese, gorgonzola cheese, pecorino cheese, parmesan cheese	$27.00	$37.00
Marinara	Cheese, tomato base, king prawns, anchovies (I)	$28.00	$38.00

PASTE *(Main course size only)*

VEGETARIAN

Spaghetti, Alio, Olio	Olive oil, garlic & a touch of chilli	$27.00
Spaghetti Napoletana	Tomato sauce, olive oil, onion, garlic & basil	$30.00
Linguini Al Pesto	Basil, garlic, pine nuts, cream & olive oil *(add chicken + $4)*	$30.00
Gnocchi Al Gorgonzola	Butter, blue cheese & cream, garnished with walnuts	$33.00
Penne Arrabiata	Red & yellow capsicum, chilli, tomato sauce, onions & garlic	$33.00
Spinach & Ricotta Ravioli	Ricotta & spinach with tomato sauce	$36.00

NON-VEGETARIAN

Gnocchi	Diced veal, rosemary, sage, white wine, vegetables in tomato sauce	$33.00
Fettuccine Boscaiola	Ham, mushrooms, cream & tomato sauce *(option without napoletana sauce)*	$33.00
Lasagna	In bolognese sauce mixed with besciamella	$33.00
Spaghetti Bolognese	Top mince, red wine, carrots, celery, onions, garlic & nutmeg	$33.00
Spaghetti Carbonara	Butter, bacon, egg, cream & parmesan cheese *(with cream or no cream)*	$33.00
Penne Marescia	Diced veal, rosemary, sage, white wine, vegetables in tomato sauce	$33.00
Spaghetti Al Pollo	Chicken, mushrooms, tomato sauce & cream	$34.00
Beef Ravioli	With bolognese sauce	$36.00

SEAFOOD (I)

Spaghetti Vongole	Fresh baby clams, olive oil, white wine, garlic, parsley & a touch of soy sauce *(option with napoletana sauce)* (I)	$40.00
Fettuccine Salmon	Smoked salmon, lemon juice, whiskey, capers & cream (I)	$40.00
Linguine Prawns	King prawns with sun dried tomatoes, garlic, capers, alloro, bay leaves, a touch of butter and extra virgin olive oil (I)	$42.00
Crab Meat Linguine	Cooked with crab meat, extra virgin olive oil, garlic, spring onions, red chilli peppers, parsley and a splash of white wine *(option with napoletana sauce)* (I)	$45.00
Spaghetti Scoglio	With scallops, baby clams, king prawns, olive oil, a touch of butter, garlic, white wine, a sprinkle of tomato and parsley. (I)	$46.00

SOUP

Minestrone	10 varieties of different vegetables served with garlic, parmesan cheese crostini	$28.00

RISOTTO

Risotto Funghi	Italian mushroom porcini in sage	$37.00

SALADS

Side Salad	Mixed Salad, tomato, cucumber, olives, Spanish onions & sun dried tomatoes	$15.00
Rocket Salad	Parmesan cheese, balsamic vinegar & olive oil	$16.00
Special Salad	Mixed salad, tomato, cucumber, Spanish onions, olives, anchovies & tuna	$25.00
Caprese Salad	Mozzarella bufala, fresh tomato, basil & olive oil	$23.00

***Available Gluten Free (Extra $4) (Medium size only) Half / Half Available on any medium or large pizza M$28.00 L$38.00**
Each extra topping M$3.00 L$4.00 | Extra Prawns, Salmon, Prosciutto, Anchovies, Bufala M$4.00 L$6.00
SET MENU AVAILABLE - ENQUIRE WITH OUR STAFF FOR MORE INFORMATION

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AUSTRALIAN WINES

	GLS	BOTTLE
House Red	$12.00	$38.00
House White	$12.00	$38.00
Rose	$15.00	$54.00
Sauvignon Blanc	$15.00	$54.00
Shiraz	$15.00	$54.00
Pinot Noir	$15.00	$54.00

ITALIAN WINES

RED	GLS	BOTTLE
Nero D'avola	$16.00	$58.00
Monte Pulciano	$16.00	$58.00
Sangiovese	$16.00	$58.00
Lambrusco	$16.00	$58.00
Merlot	$16.00	$58.00
Chianti (Glass Only)	$16.00	
Valpolicella		$58.00
Barbera		$58.00
Chianti Fiasco (Bottle Only)		$60.00

ITALIAN WINES

WHITE	GLS	BOTTLE
Pinot Grigio	$16.00	$58.00
Soave	$16.00	$58.00
Vermentino	$16.00	$58.00

ALCOHOLIC BEVERAGES

Port or Marsala	$8.00
Mixed Drinks	$10.00
Liquor - *Grappa, limoncello, maraschino, sambuca, amaretto, Campari*	$10.00
Ciders - *Apple*	$14.00
Aperol Spritz	$19.00
Limoncello Spritz	$22.00
Campari Spritz	$22.00

BEERS

Peroni (Non Alcoholic)	$9.00
Peroni (Light Beer)	$10.00
Peroni (Full Strength)	$12.00
Moretti	$12.00
Corona	$12.00
Great Northern	$12.00
Stone & Wood	$12.00

ITALIAN SPARKLING WINES

	GLS	BOTTLE
Moscato	$16.00	$58.00
Prosecco	$16.00	$58.00

COFFEE

Latte	$5.00
Espresso	$5.00
Long Black	$5.00
Cappuccino	$5.00
Flat white	$5.00
Decaf	$5.50
Mocha	$6.00
Thick Italian Hot Chocolate	$8.00
With whipped cream & cinnamon	$10.00

(Choice of full cream, skim)
Skim Milk extra $1.00

Double Shot Coffee $6.50

TEA

English Breakfast, Green Tea, Camomile	$5.00
(Any Tea with honey)	$6.00

NON-ALCOHOLIC BEVERAGES

Soft Drink (All Post Mix) $4.00

choice of Pepsi, Pepsi Max, Lemonade, Pink Lemonade, Sunkist, Solo, Soda Water or Tonic Water

Juice $4.50

choice of Apple, Orange, Pineapple

Chinotto $6.00

Ice Tea $6.00

choice of Lemon or Peach

Ginger Beer $6.00

Lemon, Lime & Bitters $6.00

Italian Mineral Water $7.00
Natural or Sparkling

DESSERTS

Port **$8.00**

Coppa Chocolate Mousse **$13.00**
Rich chocolate and zabaglione topped with chocolate curls, presented in a glass cup

Cherry Maraschino **$15.00**
2 scoops vanilla ice cream, 1 shot maraschino, maraschino cherries.

Affogato **$15.00**
2 scoops vanilla ice cream, 1 shot liquor, 1 espresso

Coppa Home Made Tiramisu **$15.00**
Mascarpone, eggs, savoiardi, inzuppatti di marsala e caffè. Topped with cacao and shaved dark chocolate

Vanilla Ice Cream **$5.00**
(Per Scoop)