

A 'what's fresh today' philosophy is the focus
for Head chef & partner Andrea Fioriti,
offering his diners authentic Italian fare
inspired by his beloved home country.

*'My seasonal menu showcases
house-made pasta and gnocchi,
a 72hr rested dough recipe for delicious
hand-stretched woodfired oven pizza,
and many other regional specialties
passed on to me from my family back home'*

Thanks for visiting, please enjoy

Andrea Fioriti

Head Chef & Partner

we LOVE
celebrating

so let's have your next function here with us

No BYO | We don't split bills | Credit Card fees apply

WELCOME

classic spritz aperol, campari, limoncello 16
espresso martini 16
negroni 18

BEERS

peroni red, malt lager 10
ichnusa, pale lager 10
rover, henty st. pale ale 10
TAP viola, blonde 5.3% 12

MIXED SPIRITS-10

bombay sapphire gin
absolute vodka
kraken spiced rum
makers mark bourbon
chivas regal 12yr scotch

DIGESTIVES-12

amaro montenegro
sambuca
frangelico
amaretto disaronno
limoncello
grappa

NON-ALCOHOLIC-4

coke, no sugar, lemonade,
aranciata, chinotto,
lemon lime bitters, **assorted** juices

SPARKLING SPRING WATER-8

lurisia bolle stille 750ml

WINES BY THE GLASS

pinot grigio 11

rosé 12

sangiovese 11

shiraz 13

prosecco 14

WINES BY THE BOTTLE

bubbles

marsuret prosecco (docg) 58

superiore extra dry, veneto italy, conegliano-valdobbiadene

emerì 'pink' moscato (200ml) 14

DeBortoli family wine makers, since 1928

whites

san salvatore 1988 'porconero' fiano IGP 52

campania, italy

starborough sauvignon blanc 45

marlborough, new zealand

flametree 'embers' chardonnay 49

margaret river, western australia

rosé

fallen giants rosé 55

grampian's, victoria

reds

te kano estate 'kin' pinot noir 60

central otago, new zealand

'sogno di ulisse' montepulciano DOP 45

abruzzo, italy

symposiarch 'single vineyard' shiraz 55

heathcote, victoria

SOMETHING TO SHARE

marinated olives 9

typically a sicilian thing

garlic & mozz foccacia 15 (veg)

garlic infused oil. mozzarella, fresh rosemary

antipasto misto 32

sharing board of mixed italian tapas (serves 2)

fried calamari 18 (gf)

served w house made aioli, rocket & lemon

WHAT'S FRESH TODAY

suppli della settimana (3pc) 14 (veg)

renowned as romes' most talked about street food

deep fried rice croquette filled w parmesan, mozzarella, lemon zest

double crumbed mozzarella (6pc) 16 (veg)

fried mozzarella sticks, served w house made paprika aioli

burrata salad 21

locally produced burrata, sundried tomato, cherry tomato, red onion, fresh basil w balsamic drizzle

local mussels 21

white wine, garlic & fresh chilli in a tomato sugo

served with toasted house-made bread

fried calamari main 26 (gf)

served w chunky chips & arugula,

house made aioli, lemon

FOR THE TABLE

house cut chunky chips 9

even the italians love their fried spuds

arugula 12

rocket leaves, shaved grana, balsamic, e.v.o

garden salad 14

cherry toms, cucumber, red onion, olive, mixed leaves

made with 

HOUSE MADE PASTA



our pasta is freshly made in house
using traditional recipes taught to us by our nonni.

spaghetti . tagliatelle .
potato gnocchi (*gf, v*) . ricotta gnocchi (*gf*) .
gluten free & vegan spaghetti (*imported from italy*)

napoli 22 (*veg*) -*vegan available*
puréed tomatoes w seasonal herbs, topped w shaved parmesan

traditional bolognese 24
ground veal & beef, pureed tomatoes,
seasonal herbs, shaved parmesan

fresh seafood 32
locally sourced fresh seafood
w fresh tomato dash, white wine, chilli, parsley

norma 24 (*veg*) -*vegan available*
puréed tomatoes, fried eggplant, sautéed onion,
ricotta salata, basil

amatriciana 27
sautéed pancetta, puréed tomatoes, chopped chilli,
shaved parmesan

mushroom truffle 28 (*veg*) -*vegan available*
sautéed mushrooms, cream, chopped parsley, shaved parmesan

cenere (*veg*) 22
black olive purée, cream, gorgonzola, walnuts

pulled duck ragu 27
slow cooked duck leg in napoli sauce,
fresh rosemary, shaved parmesan

wild boar ragu 28
48hr marinated wild boar ragu, red wine,
rosemary, tomato, shaved parmesan



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WOODFIRED PIZZA

prosciutto 30

napoli, mozzarella, prosciutto,
rocket, shaved grana

capricciosa 26

napoli, mozzarella, ham,
mushroom, olives, basil

salame 23

napoli, mozzarella, salami, basil

piccante 24

napoli, mozzarella, nduja sausage,
olives, fresh chilli, basil

porky pine 23

napoli, mozzarella, leg ham,
pineapple chunks

napoletana 26

napoli, mozzarella, olives, chilli, anchovies
capers, oregano

la bomba 27

napoli, mozzarella, nduja sausage, salami,
roasted capsicum, fresh chilli

italian stallion 27

napoli, mozzarella, pork & fennel sausage,
salami, olives, fior di latte, fresh chilli, basil

piggie white 24

mozzarella, pork & fennel sausage,
potato, fresh chilli

mortadella 27

mozzarella, mortadella, fior di latte,
pistachio, balsamic glaze

made with



WOODFIRED VEGGIE PIZZA

our vegetables are sourced fresh twice weekly
from select Queen Victoria Market traders,
and roasted to perfection in our woodfired oven.

margherita 20 (veg)
napoli. mozzarella, basil

funghi 28 (veg)
mushroom, mozzarella, rocket, shaved parmesan,
drizzled w truffle oil

melanzana 25 (veg)
mozzarella, grilled eggplant, radicchio,
balsamic glaze, shaved grana

potato head 23 (veg)
mozzarella, potato, red onion,
rosemary, balsamic glaze

pumpkin 25 (veg)
pumpkin, mozzarella, gorgonzola, walnuts, rocket

eggplant parmigiana 24 (veg)
napoli. fried eggplants, grated parmesan, basil

4 formaggi 23 (veg)
mozzarella, gorgonzola, provolone, grana padano

lollo 26 (veg)
mozzarella, honey, walnuts, radicchio, fior di latte

french fries baby 22 (veg)
napoli, mozzarella, seasoned french fries on top

**ardor gluten free base - add \$4*

**VEGAN LOVE options over page*

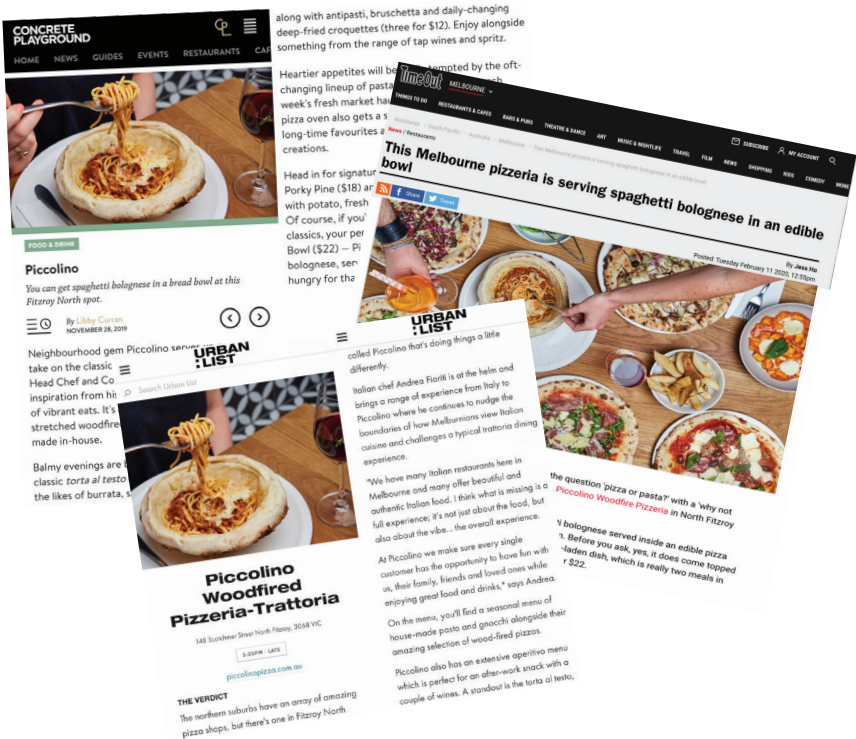


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BOWLED OVER

*can't decide between pasta or pizza,
why not have both?*

Melbourne's famous 'spag bowl' was first created here at Piccolino and has featured in many of Melbourne's best food editorials as shown below:



if you find yourself torn between your love of pizza & pasta,
this is perfect for you.

enjoy any of the pasta dishes on the menu
served in an edible handcrafted pizza bowl - simply add \$5

made with 

VEGAN LOVE 

PASTA

spaghetti (*gf*) . potato gnocchi (*gf*)

napoli 22

napoli w seasonal herbs

norma 24

napoli, fried eggplant, basil, basil infused evo

mushroom truffle 28

sautéed mushrooms, chopped parsley, truffle oil

WOODFIRED PIZZA

margherita 22

napoli. vegan mozzarella, basil

funghi 28

mushroom, vegan mozzarella, rocket,
drizzled w truffle oil

melanzana 28

grilled eggplant, vegan mozzarella,
radicchio, balsamic glaze

potato head 25

potato, vegan mozzarella, red onion,
rosemary, balsamic glaze

eggplant parmigiana 25

napoli, vegan mozzarella,
fried eggplants & fresh basil



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Thankyou for visiting



trading hours

wednesday	5.00-9.00pm
thursday	5.00-9.00pm
friday	5.00-10.00pm
saturday	5.00-10.00pm
sunday	midday-9.00pm

www.piccolinopizza.com.au

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