

PIZZA ROSSA

Marinara – 15

Tomato, oregano, garlic, fresh basil, cold pressed olive oil (VG)

Margherita – 17

Tomato, Fior di Latte, Parmigiano Reggiano, fresh basil, cold pressed olive oil (V)

Add Buffalo Mozzarella (V) – 6

La Burrata – 26

Tomato, Burrata, Parmigiano Reggiano, San Daniele prosciutto, fresh basil, cold pressed olive oil

Puttanesca – 18.5

Marinara, olives, anchovies and capers

Napoli – 19

Margherita, anchovies, capers and oregano

Parmigiana – 22

Margherita, eggplant and Italian sausage

Regina – 22

Margherita, smoked ham, mushrooms and ricotta

Diavola – 23

Margherita, Ventricina, olives, capsicum and chilli

Capricciosa – 24

Margherita, ham, mushrooms, artichokes and olives

Funghi – 24.5

Margherita, porcini, forrest mushroom and Asiago (V)

Scugnizzo – 24

Margherita, Ventricina, smoked ham and Gorgonzola

San Daniele Margherita – 25

Margherita, fresh rocket, prosciutto S. Daniele, shaved Parmigiano Reggiano

Frutti di Mare – 27.5

Marinara, calamari, clams, mussels

Porcella – 24.5

Margherita, Ventricina, smoked ham and Italian sausage

Calzone – 24

Fior di Latte, ricotta, Ventricina, cracked pepper, fresh basil and tomato

Dough Pizza – 22

Half calzone filled with smoked ham and ricotta and half Margherita pizza

PIZZA BIANCA

Bianca – 16

Bianca Fior di Latte, Parmigiano Reggiano, fresh basil, cold pressed olive oil (V)

Ortolana – 23

Bianca, pumpkin, cherry tomato, eggplant and capsicum, olives (V)

The Farmer – 23

Bianca, rosemary potato, crumbled Italian sausage, spanish onion

Quattro Formaggi – 23

Bianca, Gorgonzola dolce DOP, Asiago, Parmigiano Reggiano (V)

Cinderella – 23

Bianca, grilled pumpkin, Asiago, cherry tomatoes and fresh rocket (V)

Rustica – 24.5

Bianca, radicchio, 'nduja, pancetta, Spanish onion

Bufalina – 24

Bianca, buffalo mozzarella, cherry tomatoes and basil (V)

Ananas – 22

Bianca, Stracchino, Caramelised Pineapple, smoked ham

Salmone – 28

Bianca, smoked salmon, capers, rocket

Calzone Fritto – 24

Fried Calzone filled with Fior di Latte, Ventricina, Italian sausage

Gluten Free base

(Not suitable for coeliacs) – add 5

*Extra toppings available (anchovies, meats, cheeses, antipasti, etc) at various prices

SWEET TREATS

Millefoglie – 12

Panna Cotta – 10

please ask our staff for weekly special

Tiramisu – 12

Fried or Baked Dessert Calzone – 16

served with Vanilla Ice cream

Nutella Doughnuts & Pastries – From 6

Italian Soda – 7

Italian Ice – 6

ask our staff for available flavours

Contact us about pizza making classes, catering and events.

www.doughpizza.com.au

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PLATES TO SHARE

Garlic Focaccia – 12
with EVOO and sea salt (VG)

Eggplant Polpette – 10
Roasted eggplant dumplings served with special sauce

Rustic Roman chips – 9.5
with rosemary and homemade garlic aioli (V, GF)

Crispy Polenta Bites – 14
loaded Gorgonzola and mushroom sauce (V, GF)

Homemade Arancini – 15
filled with Bolognese ragu, porcini and forrest mushroom served with roasted tomato dipping sauce

Golden Calamari – 16.5
with fresh rocket and homemade lime aioli

Aged Prosciutto San Daniele – 21
served with wood fired bread and marinated eggplants

Cozze alla Tarantina – 22
Fresh mussels served with spicy tomato sauce and wood fired bread

SALADS

Insalata Tricolore – 16.5
with rocket and radicchio, pear, walnuts, shaved pecorino cheese and cold pressed olive oil citronette (V, GF)

Italian Bean Salad – 12.5
white bean with roasted capsicum, parsley, and extra virgin olive oil and chili dressing (VG, GF)

Panzanella – 16
with wood fired bread, cherry tomato, olives, Spanish onions, fresh basil and crispy San Daniele Prosciutto (DF)

Caprese di Bufala – 18.5
with Buffalo mozzarella, olive oil, poached cherry tomato and homemade Basil pesto (V, GF)

PASTA & RISOTTO

Risotto
Ask our staff for our weekly special (GF)

Gnocchi ai quattro formaggi – 24
homemade gnocchi with Gorgonzola, aged Parmesan, Stracchino and Asiago (V)

Homemade Pappardelle – 24
with slow cooked duck ragu

Traditional Spaghetti Carbonara – 22
Spaghetti with egg, pecorino, pancetta and cracked pepper

Spaghetti con Vongole e Bottarga – 27.5
Spaghetti with clams, Bottarga, chilli, garlic and white wine sauce (DF)

Ravioli
Ask our staff for our weekly special

TASTING BOARD

Baked Camembert, Salumi and Eggplant Polpette – 29
with wood fired bread

KIDS MENU

Roman Chips – 8

Calamari and chips – 12

Penne al Pomodoro – 12
with light tomato Sauce and parmesan

Small Pizzas – 12

- Ham and pineapple
- Margarita
- Mild Pepperoni

Ice Cream Scoop – 5
served with sprinkles

V = Vegetarian
VG = Vegan

GF = Gluten Free
DF = Dairy Free

Please let our staff know if you have any dietary concerns or allergies and they'll help as best they can.

**MOVIE
MUNCHIES
MENU
TILL LATE**

Panzerotti – 14
deep fried pizzas with filling of your choice

- Fior di latte and tomato
- Canadian Ham and Ricotta
- Mushroom and Stracchino
- Quattro formaggi
- Nutella

**Nutella doughnuts
and pastries – from 6**

Loaded polenta bites
Veg – 14
Meat – 16