



PIZZA IS KING

**FROM 5:30PM TILL 8:30PM TUE - FRI
MIDDAY - 8:30PM SAT & SUN**

ROSSE

Margherita - San Marzano tomato base with fresh basil and fior di latte Add Buffalo Mozzarella	\$21 \$5
Hamsworth - San Marzano tomato base with fior di latte, pineapple, ham	\$23
Sophia Loren - San Marzano tomato base, capers, oregano, cherry tomatoes, anchovies, garlic, Kalamata olives.	\$23
Veggie Watts - San Marzano tomato base, red onion, grilled zucchini, mushroom, roasted peppers and mozzarella.	\$25
Arthur Curry - San Marzano base, seafood medley, fresh chilli, ginger, garlic, with fior di latte and parsley.	\$25
Rocco Siffredi - San Marzano tomato base, homemade ventricina, forest mushroom medley, walnuts, homemade truffle cream and fior di latte.	\$27
Totò - San Marzano tomato base, with fior di latte mozzarella, prawns, bacon, and homemade basil pesto	\$26
Rocksteady and Bebop - San Marzano tomato base with fior di latte, bacon, homemade sausage mince and Spanish chorizo with fresh rocket and fire roasted peppers.	\$26
Smoking Aces - San Marzano tomato base with triple smoked ham, onion, salted zabaione and smoked mozzarella.	\$26
Gerry Scotti - San Marzano tomato base, mozzarella, artichokes, San Daniele prosciutto and rocket	\$26
Cowabunga -San Marzano tomato base, mozzarella, spicy cacciatore sausage	\$23
Lily Allen- San Marzano tomato, mozzarella, ham, artichokes, mushrooms	\$25
Adriaaan! - San Marzano tomato, mozzarella, Italian Soppressa salami, basil	\$24
Cersei - San Marzano tomato base, prosciutto, rocket, cherry tomatoes and fresh mozzarella	\$25

DID YOU KNOW

You can order any pizza as a calzone (folded) for an extra \$1
Also you can take away anything on the menu.
Swap your base for a gluten free base for \$5
VEGAN cheese available for an extra \$3.50
Add toppings for an extra \$1 per topping.

Can't make up your mind? Order 2 pizzas in one by ordering "Pizza alla Pala" -
Pizza on shovel
Two flavours one rectangular pizza for \$44
Three Flavours \$55



PIZZA IS KING

**FROM 5:30PM TILL 8:30PM TUE - FRI
MIDDAY - 8:30PM SAT & SUN**

BIANCHE (GOURMET BASES)

The Fantastic Four - Fior Di latte base with gorgonzola, Romano cheese, grana Padano parmiggiano topped with pistachio kernels and honey.	\$27
Suspiria - Smoked Scamorza, cherry tomato, Garlic, basil and oregano with pork sausage mince.	\$27
Gus Fring - Roasted Herb chicken, mozzarella, roasted peppers, onion, olives and spring onions	\$25
North League - Homemade Genovese pesto base, cherry tomatoes, fresh buffalo mozzarella and topped with Parma prosciutto	\$28
Tony Galati - Thinly sliced potato, rosemary, salt and pepper <i>BOO recommends to add sausage mince for \$2</i>	\$23
Mila & Shiro - Ham, mushroom, truffle cream on a fior di latte mozzarella base topped with fresh buffalo mozzarella.	\$27
Joe Exotic - Fior Di latte mozzarella base, smoked mozzarella, premium leg ham, cacciatore sausage, onion, rocket and smoked chipotle mayo.	\$26
Carole Baskin- Mozzarella base, grilled zucchini, gorgonzola cheese, cherry tomatoes	\$24
Pickle Rick - Mozzarella cheese base, gherkins, crispy bacon, dill	\$24
Kratos - Mozzarella base, Kalamata olives, roasted peppers, feta, chorizo, tomato and red onion	\$26
Garlic Breath -Mozzarella, crunchy garlic, chilli oil	\$15

DONDE ESTA LA BIBLIOTECA? (FAQ)

What is Fior di Latte? It's a semi-soft, fresh cheese made in the style of Italian mozzarella.

Why is Mozzarella called Mozzarella? The name "mozzarella" developed from "mozza", which comes from the Italian verb "mozzare" (= to separate). With the emergence of water buffalo farming in the 16th century, the switch from sheep's milk mozzarella to what is considered authentic "mozzarella di bufala" (buffalo milk mozzarella) came into effect.

What is Ventricina? It's a pork sausage commonly found in the Abruzzo region of central Italy. The cities of Teramo and Vasto are the biggest producers and consumers of it.

Mortadella? This delicious beauty is cooked cured pork meat that is produced only in central and northern Italy.

Why San Marzano tomatoes? San Marzano tomatoes originate from the small town of San Marzano sul Sarno, near Naples, Italy, and were first grown in volcanic soil in the shadow of Mount Vesuvius, which gives them a sweet flavour and low acidity and they are coveted for their firm pulp and deep red colour.