

Pizza Al Metro

(pizza by the metre)

1 Style... 90 2 Styles... 95 3 Styles... 100

2 metre pizza... 210

(choose between 1, 2, 4 or 6 styles)

PIZZE ROSSE

RED BASE

✓ Margherita – San Marzano Tomato, Fior di Latte, Basil, Grana Padano, EVOO	25
Napoletana – San Marzano Tomato, Fior di Latte, Anchovies, Ligurian Olives, Oregano, Basil, EVOO	26
✓ Margherita D.O.P. (Denominazione d'Origine Protetta) – San Marzano Tomato, Buffalo Mozzarella, Basil, EVOO	30
Capricciosa – San Marzano Tomato, Fior di Latte, Ligurian Olives, Artichokes, Prosciutto Cotto, Mushroom	30
Salame – San Marzano Tomato, Fior di Latte, Salami, Basil, EVOO	27
✓ Diavola – San Marzano Tomato, Fior di Latte, Calabrese Salami, Basil, EVOO	27
✓ 'Nduja – San Marzano Tomato, Fior di Latte, 'Nduja, Mushroom, Rucola, EVOO	29
Maiolina – San Marzano Tomato, Fior di Latte, Prosciutto Cotto, Salami, Salsiccia	31
Salsiccia – San Marzano Tomato, Fior di Latte, Salsiccia, Spanish Onion, Mushroom, Garlic	29
The Don Pepp – San Marzano Tomato, Fior di Latte, Beef pepperoni, Hot Honey, Parmigiano Reggiano	31
Prosciutto – San Marzano Tomato, Fior di Latte, Prosciutto di Parma, Grana Padano, Rucola, EVOO, Caramelised Balsamic Vinegar	32
✓ Funghi e Prosciutto – San Marzano Tomato, Fior di Latte, Mushroom, Prosciutto di Parma, EVOO	30
✓ Calabrese – San Marzano Tomato, Fior di Latte, Ligurian Olives, Calabrese Salami, Pomodorini, Roasted Peppers, Oregano	30
✓ Toro Rosso – San Marzano Tomato, Fior di Latte, Calabrese Salami, Spanish Onion, Roasted Peppers	30
Gamberetti – San Marzano Tomato, Fior di Latte, Prawns, Oregano, Garlic, Rucola, EVOO	34
✓ Michelangelo – San Marzano Tomato, Fior di Latte, Ligurian Olives, Calabrese Salami, Prosciutto Cotto, Roasted Peppers, Grilled Eggplant, Mushroom, Garlic, Oregano	32
✓ Ortolana – San Marzano Tomato, Fior di Latte, Artichokes, Grilled Eggplant, Roasted Peppers, Mushroom, Basil, Oregano	29
Completa – San Marzano Tomato, Fior di Latte, Ligurian Olives, Salami, Prosciutto Cotto, Spanish Onion, Mushroom, Oregano	29

PIZZE BIANCHE

WHITE BASE

✓ Aglio – Fior di Latte, Garlic, Rosemary	22
✓ Bruschetta – Fior di Latte, Fresh Diced Roma Tomato, Basil, Spanish Onion, EVOO	31
Tutto Formaggi – Fior di Latte, Gruyere, Gorgonzola, Provolone, Grana Padano, Basil, EVOO	28
Fresca Fresca – Buffalo Mozzarella, Pomodorini, Basil, EVOO	31
✓ Patate – Fior di Latte, Roasted Potato, Rosemary, Garlic, EVOO	27
✓ Tartufata – Buffalo Mozzarella, Mushroom, Black Truffle Salsa, Grana Padano, EVOO	30
Bresaola – Fior di Latte, Wagyu Bresaola, Rucola, Grana Padano, EVOO	33
✓ Montanara – Fior di Latte, Hot Salami, Porcini, Black Truffle Salsa, EVOO	32
Contadina – Fior di Latte, Roasted Potato, Salsiccia, Garlic, Rosemary, EVOO	30
Mortazza – Fresh Burrata, Mortadella, Rucola, Cracked Pepper, EVOO	31

Mezza Via

pizzeria e cucina

DINE IN MENU

*GLUTEN FREE AVAILABLE - \$6 EXTRA. NOT AVAILABLE FOR PIZZA AL METRO NO HALF/HALF PIZZAS



mezzaviaitaliancuisine



mezzaviapizzeria

ANTIPASTI

STARTERS

- 🌿 **Garlic Focaccia**
Freshly Baked Focaccia with Homemade Garlic Butter
- 🌿 **Bruschetta Bread**
Diced Tomato with Basil & Red Onion dressed with EVOO
- Calamari Fritti**
Flash Fried Baby Calamari, Garlic Aioli, Lemon
- Garlic King Prawns**
King Prawns in a Traditional EVOO Hot Pot with Garlic & Fresh Parsley served with Toasted Italian Bread
- Napoletana King Prawns**
King Prawns in a Traditional Napoletana Sauce Hot Pot with EVOO, Garlic & Fresh Parsley served with Toasted Italian Bread (chilli optional)
- Antipasto**
Freshly Sliced Salami, Mortadella, Prosciutto di Parma, Provolone & Grana Padano with Toasted Italian Bread & EVOO
- Arancini Alla Bolognese**
Homemade balls of Arborio Rice with Beef & Pork Ragù (3 per serve - extra available on request)
- 🌿 **Arancini Al Tartufo**
Homemade Balls of Arborio Rice with Black Truffle, Porcini & Grana Padano (3 per serve - extra available on request)

PASTA

SPAGHETTI * RIGATONI * PAPPARDELLE * GNOCCHI +\$3

- Lasagna**
Bolognese, Bechamel & Mozzarella Cheese, layered between sheets of Pasta
- 🌿 **Napoletana**
Homemade Traditional Tomato & Basil Sauce
- Bolognese**
Traditional Beef & Pork Ragù
- 🌿 **Pesto**
Creamy Homemade Basil Pesto with Grana Padano
- Boscaiola**
Bacon, Onion, Mushroom & Parsley in a Cream Sauce
- 🌶️ **Amatriciana**
Napoletana Sauce with Bacon, Onion & Chilli
- Ragù**
Slow Cooked Lamb Shoulder Ragù
- 🌶️ **Marinara**
Medley of Seafood with Garlic & Chilli in a Napoletana Sauce
- 🌶️ **Gamberi**
King Prawns with Garlic, Chilli & White Wine in a Rose Sauce
- 🌿 **Sorrentina**
Melted Fior di Latte & Buffalo Mozzarella in a Napoletana Sauce
- Carbonara**
Bacon, Onion & Egg with Grana Padano in a Cream Sauce
- 🌿 **Quattro Formaggi**
Mozzarella, Grana Padano, Gorgonzola & Fior di Latte, Parsley, Garlic & Cream
- 🌿 **Risotto Funghi Porcini**
Porcini Mushrooms, Parsley & Grana Padano
- Risotto Gamberoni**
King Prawns, White Wine, Garlic & Parsley

SECONDI

MAINS

- 9 **Pollo Funghi Rosso**
Chicken Breast topped with Sautéed Mushrooms, White Wine, Garlic & Parsley in a Napoletana Sauce
- 18 **Pollo Parmigiana**
Oven Baked Chicken Breast with Homemade Napoletana Sauce topped with Mozzarella & Italian Herbs (Eggplant optional)
- 27 **Pollo Cacciatore**
Chicken Breast topped with Grilled Eggplant, Fire Roasted Capsicum, Olives, Mushroom & Onion in a Napoletana Sauce
- 29 **Vitello Funghi Bianco**
Veal Filets topped with Sautéed Mushrooms, White Wine, Garlic & Parsley in a Parmesan & Cream Sauce
- 29 **Vitello Saltimbocca**
Oven Baked Veal Filets with Homemade Napoletana Sauce topped with Prosciutto di Parma & Fior di Latte
- 38 **Zuppa Di Pesce**
Hot Pot of Fresh Seasonal Seafood in a Light Tomato Stew served with Toasted Italian Bread
- 28 **Fritto Misto di Mare**
Deep Fried Salt & Pepper Calamari & King Prawns
- 24

CONTORNI

- 🌶️ **Broccolini**
Chilli, Garlic, EVOO
- 🌿 **Leafy Greens**
Italian leaves, Honey Dijon Vinaigrette
- 🌿 **Patatine Fritte**
Sea salt, Shoestring Fries
- 🌿 **Pane di Casa**
Toasted Homestyle Bread with EVOO (4pc)

INSALATE

- 🌿 **Rucola**
Rocket Lettuce & Shaved Grana Padano with EVOO & Caramelised Balsamic Vinegar
- 🌿 **Insalata Mista**
Leafy Greens, Cherry Tomatoes, Cucumber, Red Onion with Caramelised Balsamic Vinegar & EVOO
- 🌿 **Caprese**
Cherry Tomatoes, Buffalo Mozzarella, Basil, EVOO
- 🌿 **Burrata**
Burrata, Heirloom Tomatoes, Black Fig Vincotto & Toasted Farro

kids menu

(under 12 years only)

- Kids Bolognese**
A small serve of our Spaghetti Bolognese
- Mickey Mouse Pizza**
Ham | Olives | Salami
- Chicken Nuggets + Chips**
Served with Tomato Ketchup

Member of the Australian Pizza Team



🌿 Vegetarian 🌶️ Chilli

PLEASE ADVISE STAFF IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUESTS.

* VARIATIONS TO MENU ITEMS MAY INCUR AN ADDITIONAL CHARGE
* MENU ITEMS & PRICES MAY CHANGE WITHOUT NOTICE



1.5% SURCHARGE ON ALL CARD PAYMENTS
NO SPLIT BILLS | BYO WINE ONLY
CORKAGE \$5 PER GLASS | CAKEAGE \$2 PP SELF SERVICE
MINIMUM CHARGE FOR DINE IN \$35 PP BASED ON AVERAGE SPEND.