

BREADS

GARLIC or HERB PIZZA	M:\$16 L:\$18
Add cheese	+\$3
Add mushroom	+\$3
GARLIC BREAD	\$6
<i>Panini di casa, butter & garlic</i>	
HOMEMADE FOCACCIA (2)	\$5
<i>seasoned with salt, oil & oregano</i>	
BRUSCHETTA PIZZA	M:\$24 L:\$26
<i>Pizza bianca, diced tomato, onion, basil & olive oil</i>	
TOMATO BRUSCHETTA (2)	\$12
<i>Marinated diced tomato, onion, basil & olive oil on our homemade focaccia</i>	
PROSCIUTTO & BURRATA BRUSCHETTA (2)	\$18
<i>Prosciutto, burrata, marinated cherry tomato, garlic & pesto</i>	

SIDES

SEASONAL VEGETABLES	\$13.50
<i>Seasoned and topped with melted butter & olive oil</i>	
CHIPS	\$11
<i>Served with tomato sauce</i>	
POLENTA CHIPS	\$16
<i>Shaved parmigiano, garlic aioli</i>	
CHEESE ARANCINI (3)	\$10
<i>Served with napoletana sauce</i>	
BOLOGNESE ARANCINI (2)	\$16
<i>Served with napoletana sauce & shaved parmigiano</i>	
MEATBALLS (3)	\$20
<i>Homemade beef meatballs served in napoletana sauce</i>	

SALADS

ITALIAN	\$12
<i>Lettuce, tomato, cucumber, capsicum, onion, carrot and herb, olive oil & vinegar dressing</i>	
CAESAR	\$15
<i>Lettuce, crispy bacon, croutons, parmigiano cheese, boiled egg & caesar dressing. Add chicken</i>	
BURRATA	\$33
<i>Mixed lettuce, rocket, cherry tomato, olives, red onion, prosciutto & burrata cheese, olive oil & balsamic glaze</i>	
CAPRESE	\$26
<i>Tomato, bocconcini, olive oil, basil & balsamic glaze</i>	

PANZANELLA	\$18
<i>Tomato, bocconcini, croutons, cucumber, onion, olives, oregano, olive oil & balsamic vinegar</i>	
ROCKET	\$18
<i>Rocket, poached pear, parmigiano cheese, EVO & balsamic vinegar</i>	

ANTIPASTO BOX (SERVES 2)	\$48
<i>Prosciutto, mortadella, cacciatore salami, whole burrata, provolone cheese, marinated vegetables & mixed olives served with homemade focaccia.</i>	

RISOTTO

CHICKEN RISOTTO	\$28
<i>Chicken, mushroom & spinach with parmigiano cooked in vegetable stock</i>	
SEAFOOD RISOTTO	\$30
<i>Prawns & calamari in napoletana sauce</i>	

COFFEE, SOFT DRINKS, WATERS & JUICES	FROM \$5
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DESSERTS

Ask us about any special desserts or cakes available this week.

NUTELLA PIZZA	M:\$20 L: \$22
<i>Pizza base topped with Nutella & icing sugar</i>	
Add Strawberries	+\$4
CHOCOLATE MOUSSE	\$11
TIRAMISU	\$12
GELATO	
Single Cone	\$7
Cup	\$9
Container	\$16

Ask us about our specials when you place your order.

Sorry no split bills.

Minimum spend on EFTPOS & Credit Card Payments.

Prices in this menu are subject to change.

Did you know we are also professional caterers?

With over 30 years experience in professional catering services, we can cater your next party or function at our place or yours.

Ask our team or visit our website:

www.pizzadanoi.com.au

FOLLOW US:  

Pizza Da Noi

Restaurant | Take Away | Catering

Shops 4 & 5, 198 – 206 St Johns Road,
Glebe NSW 2037

Phone: 9552 3995
www.pizzadanoi.com.au

Open
Tuesday – Sunday
5pm – 10pm

Friday Lunch
12pm – 3pm

Kitchen closes 9.45pm

All pizzas are made to a medium thickness. If you prefer a thinner base, please let us know

Pizza pricing is subject to change with requests for additional toppings.

Gluten free base (medium size only + \$6). Vegan cheese (+ \$4). Calzone style pizza (limited options +\$3). Whole burrata (+\$8).

ITALIAN FAVOURITES

MARGHERITA	M: \$18 L: \$20
Tomato, cheese and oregano	
NAPOLETANA	M: \$20 L: \$22
Anchovies & olives	
CAPRICCIOSA	M: \$20 L: \$22
Ham, mushroom & olives	
CAPRESE	M: \$20 L: \$22
Tomato, bocconcini & basil	
VEGETARIAN	M: \$20 L: \$22
Capsicum, mushroom, artichoke, onion & sun-dried tomato	
PIZZA PATATE	M: \$24 L: \$26
Bianca Base – Fior di latte, sliced potato & rosemary	
QUATTRO FORMAGGIO	M: \$24 L: \$26
Fior di latte, gorgonzola, provolone, shaved parmigiano cheese, EVO & fresh basil	
PRAWN	M: \$24 L: \$28
Prawns & garlic	
PROSCIUTTO	M: \$24 L: \$26
Prosciutto, rocket, mascarpone cream cheese & balsamic glaze	
MELANZANA	M: \$25 L: \$27
Eggplant, prosciutto, bocconcini & caramelised onion topped with parmigiano cheese & basil	
SALSICCIA	M: \$25 L: \$27
Smoked sausage, mushroom, caramelised onion, bocconcini, roast capsicum, olives & basil	
IL PADRINO	M: \$25 L: \$27
Cacciatore salami, provolone cheese, cherry tomato & basil	
CALABRISELLA	M: \$25 L: \$27
Fior di latte, cacciatore salami, spicy ‘nduja & red onion	
MARINARA	M: \$34 L: \$36
Prawns, Octopus & Calamari	

FAMILY CLASSICS

HAWIIAN	M: \$20 L: \$22
Ham & pineapple	

MEXICANA	M: \$20 L: \$22
Pepperoni, capsicum, onion, olives & chilli flakes	
MEAT LOVERS	M: \$20 L: \$22
Ham, cabanossi, pepperoni & bacon	
PEPPERONI	M: \$20 L: \$22
Pepperoni	
CHICKEN	M: \$20 L: \$22
Chicken, mushroom & onion	
SUPREME	M: \$20 L: \$22
Ham, mushroom, capsicum, cabanossi, onion, anchovies & olives	
SPECIAL DA NOI	M: \$20 L: \$22
Ham, mushroom, capsicum, cabanossi, onion & pineapple	

SEAFOOD

WHITEBAIT FRITTERS (4)	\$26
Rocket salad, lemon & tartare sauce	
GARLIC PRAWNS	\$28
Prawns cooked in garlic & olive oil served with homemade focaccia	
CHILLI PRAWNS	\$28
Prawns cooked in napoletana & chilli sauce served with homemade focaccia	
SALT & PEPPER CALAMARI	\$23
Seasoned calamari served with salad & tartare sauce	
GRILLED OCTOPUS	\$29
Served with rocket, cherry tomato & olive salad	

HOMEMADE GNOCCHI

GORGONZOLA	\$27
Gorgonzola cheese, cream & roasted pistachio nuts	
PESTO	\$25
Basil, pine nuts & parmigiano cheese	
NAPOLETANA	\$25
Napoletana sauce & basil	

PASTA

SPAGHETTI AGLIO E OLIO	\$20
Garlic, olive oil & basil	
Add Prawns	+\$6
PENNE NAPOLETANA	\$20
Add chilli for Penne Arrabiata	
BEEF LASAGNA	\$21
SPAGHETTI PUTTANESCA	\$21
Olives, capers, anchovies & garlic in napoletana sauce	

PENNE CALABRESE	\$22
Olives, bacon & mushrooms in napoletana sauce	
SPAGHETTI BOLOGNESE	\$20
Beef bolognese sauce	
FETTUCCINE CARBONARA	\$22
Egg, parmigiano cheese, bacon & shallots in cream sauce	
SPINACH & RICOTTA RAVIOLI In napolitana sauce	\$22
TORTELLINI BOSCAIOLA	\$22
Mushroom, bacon & shallots in cream sauce	
FETTUCCINE PESTO	\$22
Chicken & cherry tomato in a creamy pesto sauce	
SPAGHETTI AI GAMBERI	\$30
Prawns in napoletana sauce	
FETTUCCINE MARINARA	\$32
Prawns, octopus & calamari in napoletana sauce	
LINGUINE AL GRANCHIO	\$34
Crab meat, cherry tomato, basil, white wine, parsley & capers in garlic & oil	

MAINS

All dishes are served with your choice of one side – Chips, Italian salad OR seasonal vegetables.

SCHNITZEL

CRUMBED CHICKEN	\$26
CRUMBED VEAL	\$28
VEAL SCALLOPINE	\$30
Veal sauteed with herbs, white wine and lemon juice	
PARMAGIANA	
CRUMBED CHICKEN	\$30
CRUMBED VEAL	\$32
Layered with eggplant and mozzarella cheese in napoletana sauce	
BOSCAIOLA	
GRILLED CHICKEN	\$30
GRILLED VEAL	\$32
Topped with mushroom, bacon & cream sauce	
VEAL MARSALA	\$30
Grilled veal in a creamy marsala & mushroom sauce	
BARRAMUNDI FILLET	\$32
Lightly battered OR grilled	