

BREADS

GARLIC or HERB PIZZA	M:\$18 L:\$20
<i>Add cheese</i>	+\$4
<i>Add mushroom</i>	+\$6
GARLIC BREAD	\$7
<i>Panini di casa, butter & garlic</i>	
HOMEMADE FOCACCIA (2)	\$7
<i>seasoned with salt, oil & oregano</i>	
BRUSCHETTA PIZZA	M:\$26 L:\$28
<i>Pizza Bianca, diced tomato, onion, basil & olive oil</i>	
TOMATO BRUSCHETTA (2)	\$14
<i>Marinated diced tomato, onion, basil & olive oil on our homemade focaccia</i>	
PROSCIUTTO & BURRATA BRUSCHETTA (2)	\$20
<i>Prosciutto, burrata, marinated cherry tomato, garlic & pesto</i>	

SIDES

SEASONAL VEGETABLES	\$15
<i>Seasoned and topped with melted butter & olive oil</i>	
CHIPS	\$13
<i>Served with tomato sauce</i>	
CHEESE MINI ARANCINI (12)	\$12
<i>Served with Napoletana sauce</i>	
BOLOGNESE ARANCINI (2)	\$18
<i>Served with Napoletana sauce & shaved parmigiano</i>	
MEATBALLS (3)	\$22
<i>Homemade beef meatballs served in Napoletana sauce</i>	

SALADS

ITALIAN	\$14
<i>Lettuce, tomato, cucumber, capsicum, onion, carrot and herb, olive oil & vinegar dressing</i>	
CAESAR	\$17
<i>Lettuce, crispy bacon, croutons, parmigiano cheese, boiled egg & Caesar dressing. Add chicken</i>	+\$4
BURRATA	\$35
<i>Mixed lettuce, rocket, cherry tomato, marinated olives, red onion, prosciutto & burrata cheese, olive oil & balsamic glaze</i>	
CAPRESE	\$28
<i>Tomato, buffalo mozzarella, olive oil, basil & balsamic glaze</i>	
ROCKET	\$20
<i>Rocket, poached pear, parmigiano cheese, EVO & balsamic vinegar</i>	

ANTIPASTO BOX (SERVES 2)	\$50
<i>Prosciutto, mortadella, cacciatore salami, whole burrata, provolone cheese, marinated vegetables & mixed olives served with homemade focaccia.</i>	

RISOTTO

CHICKEN RISOTTO	\$34
<i>Chicken, mushroom & spinach with parmigiano cooked in vegetable stock</i>	
RISOTTO AI FUNGI	\$34
<i>Mixed mushroom, Porcini & Truffle in a cream 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:\$22 L: \$24
<i>Pizza base topped with Nutella & icing sugar</i>	
<i>Add Strawberries</i>	+\$4
CHOCOLATE MOUSSE	\$12
TIRAMISU	\$13
GELATO	
<i>Single Cone</i>	\$7.50
<i>Cup</i>	\$9.50
<i>Container</i>	\$18

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 + \$7). Vegan cheese (+ \$5).
Calzone style pizza (limited options +\$4). Whole burrata (+\$9).

ITALIAN FAVOURITES

MARGHERITA	M: \$20 L: \$22
<i>Tomato, cheese and oregano</i>	
NAPOLETANA	M: \$22 L: \$24
<i>Anchovies & olives</i>	
CAPRICCIOSA	M: \$22 L: \$24
<i>Ham, mushroom & olives</i>	
CAPRESE	M: \$22 L: \$24
<i>Tomato, fior di latte & basil</i>	
VEGETARIAN	M: \$22 L: \$24
<i>Capsicum, mushroom, artichoke, onion & sun-dried tomato</i>	
PIZZA PATATE	M: \$26 L: \$28
<i>Bianca Base – Fior di latte, sliced potato & rosemary</i>	
QUATTRO FORMAGGIO	M: \$26 L: \$28
<i>Fior di latte, gorgonzola, provolone, shaved parmigiano cheese, EVO & fresh basil</i>	
PRAWN (I)	M: \$26 L: \$30
<i>Prawns & garlic</i>	
PROSCIUTTO	M: \$26 L: \$28
<i>Prosciutto, rocket, mascarpone cream cheese & balsamic glaze</i>	
MELANZANA	M: \$27 L: \$29
<i>Eggplant, prosciutto, fior di latte & caramelised onion topped with parmigiano cheese & basil</i>	
SALSICCIA	M: \$27 L: \$29
<i>Smoked sausage, mushroom, caramelised onion, fior di latte, roast capsicum, olives & basil</i>	
IL PADRINO	M: \$27 L: \$29
<i>Cacciatore salami, provolone cheese, cherry tomato & basil</i>	
CALABRISELLA	M: \$27 L: \$29
<i>Fior di latte, cacciatore salami, spicy ‘nduja & red onion</i>	
MARINARA (I)	M: \$36 L: \$38
<i>Prawns, Octopus & Calamari</i>	

FAMILY CLASSICS

HAWIIAN	M: \$22 L: \$24
<i>Ham & pineapple</i>	
MEXICANA	M: \$22 L: \$24
<i>Pepperoni, capsicum, onion, olives & chilli flakes</i>	
MEAT LOVERS	M: \$22 L: \$24
<i>Ham, cabanossi, pepperoni & bacon</i>	
PEPPERONI	M: \$22 L: \$24
<i>Pepperoni</i>	
CHICKEN	M: \$22 L: \$24
<i>Chicken, mushroom & onion</i>	
SUPREME	M: \$22 L: \$24
<i>Ham, mushroom, capsicum, cabanossi, onion, anchovies & olives</i>	
SPECIAL DA NOI	M: \$22 L: \$24
<i>Ham, mushroom, capsicum, cabanossi, onion & pineapple</i>	

SEAFOOD

WHITEBAIT FRITTERS (4) (I)	\$28
<i>Rocket, lemon & tartare sauce</i>	
GARLIC PRAWNS (I)	\$30
<i>Prawns cooked in garlic & olive oil served with homemade focaccia</i>	
CHILLI PRAWNS (I)	\$30
<i>Prawns cooked in Neapolitan & chilli sauce served with homemade focaccia</i>	
SALT & PEPPER CALAMARI (I)	\$25
<i>Seasoned calamari served with salad & tartare sauce</i>	
GRILLED OCTOPUS (I)	\$31
<i>Served with rocket, cherry tomato & olive salad</i>	

HOMEMADE GNOCCHI

GORGONZOLA	\$29
<i>Gorgonzola cheese, cream & roasted pistachio nuts</i>	
PESTO	\$27
<i>Basil, pine nuts & parmigiano cheese</i>	
NAPOLETANA	\$27
<i>Neapolitan sauce & basil</i>	

PASTA

BEEF LASAGNA	\$23
FETTUCINE BOLOGNESE	\$24
<i>Beef bolognese sauce</i>	
FETTUCCINE CARBONARA	\$24
<i>Egg, parmigiano cheese, bacon & shallots in cream sauce</i>	
TORTELLINI BOSCAIOLA	\$24
<i>Mushroom, bacon & shallots in cream sauce</i>	
SPINACH & RICOTTA RAVIOLI In Butter & Sage	\$26

PENNE PUTTANESCA	\$23
<i>Olives, capers, anchovies & garlic in Neapolitan sauce</i>	
PENNE PESTO	\$24
<i>Chicken & sundried tomatoes in a creamy pesto sauce</i>	
PENNE VODKA PINK SAUCE	\$24
<i>Bacon & onion in pink sauce with shaved Parmesan</i>	
SPAGHETTI MARINARA (A & I)	\$36
<i>Prawns, octopus & calamari in Neapolitan sauce</i>	
SPAGHETTI AI GAMBERI (I)	\$32
<i>Prawns in olive oil, zucchini, cherry tomatoes & Mint</i>	
LINGUINE AL GRANCHIO (A)	\$36
<i>Crab meat, cherry tomato, basil, white wine, parsley, capers in garlic & olive oil</i>	

MAINS

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

SCHNITZEL	
CRUMBED CHICKEN	\$28
CRUMBED VEAL	\$30
PARMAGIANA Layered with eggplant and mozzarella cheese in Neapolitan sauce	
CHICKEN SCHNITZEL.....	\$32
VEAL SCHNITZEL.....	\$34
BOSCAIOLA Topped with mushroom, bacon & cream sauce	
GRILLED CHICKEN	\$32
GRILLED VEAL	\$34
VEAL SCALLOPINE	\$32
<i>Veal sauteed with herbs, white wine and lemon juice</i>	
VEAL SCALLOPINE AI FUNGI	\$35
<i>Grilled veal with mixed mushroom, porcini & truffle in a cream sauce</i>	
BARRAMUNDI FILLET (I)	\$34
<i>Lightly battered OR grilled</i>	