

# MANGIARE

## FOOD

### PIATTINI (SMALL PLATES)

1. Bruschetta - homemade roasted capsicum/provolone/charcoal bread (v) **\$14**  
(+\$5 for gf bread)
2. Baccala Croquettes - salted cod fish/putanesca sauce **\$16**
3. Funghi Arancini - mushroom arancini/cauliflower puree/truffle oil/parmesan crisp (v) **\$16**
4. Polpette - meatballs/napoletana sauce/crusty bread **\$16**
5. Salsiccia Con Pepperoni - Italian sausages/roasted peppers/crusty bread **\$18** (+\$5 for gf bread)
6. Granchio - soft shell crab/kohlrabi puree/lupini/salsa verde **\$25**
7. Beef Bracirole - sliced beef/prosciutto/pecorino/herbs/napoletana sauce (gf) **\$27**
8. Fritto Misto - lightly fried prawns/calamri/squid ink aioli **\$27**
9. Quaglia Arrosto - roasted quail/gorgonzola cream/caramelised fig/herbs **\$28**
10. Antipasto Della Casa - cured meats/burrata/pecorino/olives/roasted capsicum/crusty bread (gf) **\$34**  
(+\$5 for gf bread)

### PIATTI (LARGER PLATES)

1. Parmigiana Di Melanzane - eggplant/aged parmesan/pomodoro sauce (v/gf) **\$24**
2. Crostini Porchetta - roast pork/apple reduction jus/zeppole doughnuts/apple slaw **\$34**
3. Suprema Di Pollo - chicken breast/ricotta nduja, lemon zest & thyme stuffing/potato fondant/sautéed greens (gf) **\$34**
4. Agnello - lamb rump/beetroot puree/potato fondant/blackened garlic (gf) **\$36**
5. Merluzzo - cod fish/celeriac mash/olive tapenade/chicory/lemon chive reduction (gf) **\$42**
6. Filetto Di Manzo - 250g eye fillet/truffle mash/rainbow carrot/charred shallots/red wine jus (gf) **\$48**

### PASTA (+5 FOR GF PASTA)

1. Spaghetti Polpette - homemade spaghetti meatballs/napoletana sauce **\$25**
2. Fettuccine ai Funghi - fettuccine/wild mushrooms/white wine reduction sauce (v) **\$27**
3. Gnocchi - stracciatella/napoletana sauce (vg/v) **\$27**
4. Fileja calabrese - nduja/porchetta/cherry tomato **\$29**
5. Casarecce Ragu - fresh casarecce/lamb shoulder ragu **\$32**
6. Spaghetti Marinara - WA mixed seafood/prawn bisque (gf) **\$34**

### SIDES

1. Truffle Mash (gf/v) **\$14**
2. Insalata Fresca - mixed salad/red onion/cucumber/tomatoes/celery/balsamic vinaigrette (v/gf) **\$16**
3. Insalata Casa Delizia - baby spinach/roasted baby beets/cherry tomatoes/goats cheese/pine nuts (v/gf) **\$16**
4. Insalata Calda - sautéed seasonal greens (v/gf) **\$18**

### DESSERTS

1. Tiramisu - traditional coffee flavoured **\$12**
2. Affogato - Italian coffee/vanilla ice cream **\$12** (+\$5 for franglico shot)
3. Bomboloni Caramello - sugar coated doughnuts/salted caramel sauce **\$14**
4. Cannoli - homemade cannoli/sweetened ricotta/chocolate drops/pistachio **\$14**
5. Limoncello Panacotta - lemon/crumbed biscuits **\$14**

### KIDS

1. Cheese Pizza **\$10**
2. Chicken Nuggets & Chips **\$10**
3. Fish & Chips **\$10**
4. Spaghetti Meatballs - spaghetti served with beef and pork meatballs in napoletana sauce **\$12**

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# PIZZA

## PIZZA BIANCHE/MOZZARELLA BASE

**FOCACCIA AGLIETTO (V) \$11**  
Garlic, sea salt and Italian herbs served with balsamic EVOO dip

**PATATE (V) \$19**  
Mozzarella, roasted potatoes and roasted capsicum

**DELIZIA \$23**  
Mozzarella, bacon, pecorino, cracked pepper, drizzled with swan valley honey

**QUATTRO FORMAGGI (V) \$25**  
Fior di latte mozzarella, gorgonzola, scamorza and parmesan

**PRIMO AMORE \$26**  
Fior di latte mozzarella, roquette, cherry tomatoes, shaved parmesan and prosciutto

**CONTADINA \$26**  
Fior di latte mozzarella, roasted potatoes, red onions, home-made Italian sausage and scamorza cheese

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## PIZZA ROSSE/TOMATO BASE

**MARGHERITA (V) \$18**  
Fior di latte mozzarella and fresh basil

**PEPPERONI \$23**  
Fior di latte mozzarella, pepperoni and bacon

**AUSTRALIANA \$24**  
Fior di latte mozzarella, cured leg ham and pineapple

**VEGETARIANA \$24**  
Fior di latte mozzarella, mushrooms, zucchini and red capsicum

**FUOCO \$26**  
Fior di latte mozzarella, salami, olives and nduja

**SAN LUCA \$26**  
Fior di latte mozzarella, home-made Italian sausage, nduja and red capsicum

**PORCINI \$26**  
Fior di latte mozzarella, porcini mushrooms, spinach and pecorino

**SUPREMA \$28**  
Fior di latte mozzarella, mushrooms, red onion, red capsicum, olives, salami and home-made Italian sausage

**MARCO POLO \$27**  
Fior di latte mozzarella, marinated chicken, camembert cheese, avocado and sweet chilli sauce

**CARNIVORA \$27**  
Fior di latte mozzarella, home-made Italian sausage, salami and cured leg ham

**SICILIANA \$27**  
Fior di latte mozzarella, olives, anchovies and capers

**CLASSICO \$27**  
Burrata, prosciutto di parma, rocket and shaved parmesan

**SUPREMA \$28**  
Fior di latte mozzarella, mushrooms, red onion, red capsicum, olives, salami and Italian sausage

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## CALZONE

**COLOSSEO \$26**  
Fior di latte mozzarella, tomato, cured leg ham and mushrooms

**VATICANO \$28**  
Fior di latte mozzarella, salami, ham

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All our pizzas are rested 48hrs with a certified blended flour. Ingredients used are all D.O.P

Gluten-free and Vegan cheese available: \$6 extra

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