

LA PIZZA PAZZA



Classic Italian

DESSERT MENU

CRÈME BRULEE 55

Silky-smooth vanilla custard with a caramelised crust

APPLE TORTA DI MELE 55

Traditional fanned apple cake, served warm with a glaze of apricot, cinnamon and sugar

Served with fresh cream OR ice cream

BAKED CHOCOLATE ORANGE RICOTTA CHEESECAKE 60

Smooth combination of ricotta and mascarpone, infused with orange and vanilla.

Served with a Chocolate sauce

PANNA COTTA – Pomegranate or Passion Fruit 50

Light and fresh Italian classic - vanilla infused.

Pomegranate or Passion Fruit topping and flaked almonds

MOUSSE AL CIOCCOLATO FONDENTE 55

Extremely decadent! A rich, dark chocolate mousse for serious chocolate lovers

AFFOGATO AL CAFÉ 60

A scoop of Vanilla ice cream, topped with shavings of dark chocolate and accompanied with a single shot of Espresso and a shot glass of Frangelico or Kahlua

CHOCOLATE BROWNIE 50

Served with cream or ice cream

ICE CREAM WITH CHOCOLATE SAUCE

2 Scoops of premium vanilla ice-cream 40

Extra scoop of ice-cream 20

Kiddies Ice-cream and chocolate sauce 25

All dessert items are subject to availability

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MENU



Right of Admission Reserved.

Gluten Free Pizza, Pasta and sauces available on request.

Regret No Cheques. All Prices Include VAT.

All Items Are Subject to Availability.

All Major Credit Cards and Zapper Accepted.

Most items available for take-out.

SPECIALITY MAIN DISHES

Fillet of Beef (250g) 175

Pepper Crusted Fillet - served on mushroom Risotto with Feta or Gorgonzola and a red wine reduction, topped with fresh rocket

Seafood Fillet - with a creamy white wine sauce with prawns, calamari, mussels

Wholegrain Dijon Mustard Fillet - topped with Bacon, feta cheese and Avocado

Slow Roasted Lamb Shank (450g) 165

served with fluffy mash and glazed carrots

Grilled Sole with a seafood sauce 165

Prawn and Calamari Combo 155

A firm favourite - calamari grilled a la griglia, siciliani (olives with a hint of chilli), or fritti (crumbed and deep fried)

Dorado 145

Lightly seared and then baked in the wood fire oven

Whole Baby Chicken and Prawns 165

Cooked in the woodfire oven - well worth the wait!

Tuscan Style Pork Loin Ribs (600g) 165

Cooked overnight in our woodfire oven and lightly basted



*All speciality dishes are subject to availability
and served with a side of your choice*

STARTERS

COZZE WHITE WINE 65

Half shell New Zealand mussels in a creamy white wine sauce.

LUMACHE al FORNO 65

Snails with garlic butter OR gorgonzola cheese, baked in the wood fire oven.

TRIO of SNAILS 75

9 Snails done 3 ways in the wood fire oven - Champagne garlic butter, brandy mozzarella and gorgonzola, Jalapeño and Bacon.

FEGATINI di POLLO 60

Chicken livers grilled with chilli OR served in a creamy Napoli sauce.

CHILLI BEEF FILLET STRIPS 70

150g tender chilli fillet strips in a creamy Napoli sauce

CARPACCIO di MANZO 65

Paper thin slices of raw fillet dressed with a fresh basil pesto, capers and shavings of parmesan.

CALAMARI 70

Griglia - Calamari grilled with olive oil, garlic, lemon and herbs.

Siciliana - Calamari grilled with olive oil, olives, lemon, garlic and a touch of chilli.

Fritti - Calamari tossed in a herbed flour and deep fried for a crispy finish, served with a tartare sauce.

PARMIGIANA di MELANZANE 60

Layers of brinjal, napoli sauce, mozzarella, parmesan cheese, baked in the wood fire oven.

MOZZARELLA CAPRESE 55

Slices of mozzarella, fresh tomato, sliced mushrooms topped with basil pesto and capers.

INSALATA

Garden Salad Side 20 Starter 45 Table 70

Mixed greens, tomato, red onions, sweet peppers and sliced carrots
Tossed in a light vinaigrette.

Greca Salad Side 25 Starter 55 Table 80

With black olives and feta.

Roquefort Salad Side 30 Starter 65 Table 90

PIZZA

Thin base, baked in our wood-fire oven

Std Lrg

FOCACCIA

25 30

Crispy garlic pizza bread sprinkled with fresh herbs.

FOCACCIA BIANCIA

50 65

Crispy garlic pizza bread with mozzarella cheese

PIZZA MARGHERITA

65 80

Napoli sauce, mozzarella and garlic.

PIZZA DIAVOLA

90 115

Napoli sauce, mozzarella, ground beef, onion, green pepper and chilli.

PIZZA NAPOLETANA

100 120

Napoli sauce, mozzarella, anchovies and capers.

PIZZA QUATTRO STAGIONI

95 120

Napoli sauce, mozzarella, artichokes, onions, olives, ham & mushrooms.

PIZZA REGINA

90 115

Napoli sauce, mozzarella, ham and mushrooms.

PIZZA VEGETARIANA

85 110

Napoli sauce, mozzarella, green peppers, artichokes, onions & olives.

PIZZA ROMANA

90 115

Napoli sauce, mozzarella, salami, mushrooms and onions.

PIZZA MONDIALE

90 115

Napoli sauce, mozzarella, bacon, banana and fresh pineapple.

PIZZA CAPRI

95 120

Napoli sauce, mozzarella, spinach, bacon and Danish feta.

PIZZA HAWAII

90 115

Napoli sauce, mozzarella, ham, mushrooms and fresh pineapple.

PIZZA PAESANA

90 115

Napoli sauce, mozzarella, grilled chicken, mushrooms, onion, olives and fresh rosemary.

PIZZA PESCATORE

110 140

Napoli sauce, mozzarella, pasta prawns, mussels and calamari.

PIZZA MAFIOSO SUPREME

110 140

Napoli sauce, mozzarella, bacon, pepperoni, chorizo, jalapeño, peppers

PIZZA AZZURI

105 130

Napoli sauce, mozzarella, bacon, pepperdews, feta and Avo

JABUS PIZZA

105 130

Napoli sauce, mozzarella, fillet strips, mushroom and fresh tomato.

CALZONE

- **120**

Classic folded pizza - Napoli sauce, mozzarella, peppers, boiled egg, ham.

EXTRA TOPPINGS

Mixed peppers, pineapple, onion, banana, spinach, mushrooms. **15**

Avo, mozzarella, feta, gorgonzola, chicken, anchovies, artichokes. **25**

Bacon, ham, mince, pepperoni, salami, chorizo, steak, seafood **35**

PASTA

* SPAGHETTI * LINGUINE * PENNE * ANGEL HAIR * GNOCCHI *

NAPOLETANA	70
Napoli sauce with garlic and herbs.	
ARRABIATA	70
Napoli sauce and chilli.	
BASIL PESTO	80
Nutty basil pesto, garlic and olive oil.	
AGLIO OLIO e PEPPERONCINO	135
Prawns and/or calamari and/or mussels , lightly tossed in olive oil, garlic, black olives and chilli.	
3 CHEESE SAUCE	90
Mozzarella, gorgonzola and Danish feta.	
BOLOGNESE	95
Napoli sauce with lean ground beef.	
ALFREDO	90
Creamy sauce with ham and mushrooms.	
ANDREA	90
Creamy napoli sauce, bacon and mushrooms.	
PICCANTE	95
Creamy napoli sauce, lean ground beef, with a touch of chilli.	
FRUTTI de MARE	135
Prawns and/or calamari and/or mussels , served in a creamy white wine sauce OR napoli sauce.	

SPECIALITY PASTAS

PARMIGIANA di MELANZANE	85
Layers of brinjal, napoli sauce, fresh basil leaves, mozzarella and parmesan cheese baked in the wood fire oven.	
LASAGNE al FORNO	95
Layers of pasta, lean ground beef and napoli sauce topped with mozzarella cheese, baked in the wood fire oven.	
PANZAROTTI alla ZUCCA o SPINACI e RICOTTA	85
2 Half-moon pillows of pasta stuffed with a choice of spinach and ricotta or butternut and mushrooms or one of each. Served in a creamy napoli sauce.	
CANNELLONI al FORNO	85
4 Pasta tubes filled with spinach and ricotta in a creamy napoli sauce, baked in the wood fire oven	

DAL MARE - SEAFOOD

Served with chips, rice, pasta, vegetables OR a side salad.

FRESH LINE FISH OF THE DAY (When available) **SQ**

250g of fresh line fish, sealed on the grill, then baked to perfection in the wood fire oven with lemon and herbs.

CALAMARI **120**

Griglia - Calamari grilled with olive oil, garlic, lemon and herbs.

Siciliana - Calamari grilled with olive oil, olives, lemon, garlic and a touch of chilli.

Fritti - Calamari tossed in a herb flour and deep fried for a crispy finish served with a tartare sauce.

GAMBERI GRIGLIA **205**

8 grilled queen prawns served with a side and a choice of lemon butter or arrabiatta sauce.



RISOTTI ARBORIO RICE

di MARE **145**

Combined with a fresh napoli sauce, pasta prawns, calamari and mussels.

Add: 2 whole queen prawns on top. **45**

di FUNGI **90**

Combined with cream and fresh mushrooms.

di MILLE GUSTI **165**

Combined with veal and prawns, served in a napoli sauce with a tot port and brandy.

BEEF - VEAL CHICKEN

Served with a choice of chips, rice, pasta, freshly prepared seasonal vegetables or a side salad

FILETTO 145

250g of tender aged fillet steak.

Choice of sauces: pepper, mushroom, Dijon, 3 Cheese 20

SPECIALITY FILLET STEAKS SQ

Your waitron can assist you with today's offering.

VITELLO Thin slices of veal dusted with herbed flour. 160

al Limone in a fresh lemon sauce.

al Fungi in a creamy mushroom sauce.

al Marsala In a creamy mushroom marsala wine sauce.

WHOLE BABY CHICKEN 135

Baked in the wood-fire oven. Takes 45 minutes to prepare

Pollo al Limone Marinated in lemon and herbs **OR**

Polo all Diavola Marinated in a fresh green chilli sauce

POLLO IMPANATO 95

Deep fried crumbed chicken breasts with fresh rosemary.

OR Grilled without crumbs for a healthier option.

