

— Traditional Pizza —

Havana Cheese, Italian sauce	20
Vincenzina Garlic, mozzarella cheese & herbs (no sauce)	20
Angela Sliced tomato, Italian sauce, herbs & cheese	22
Luigino (Hawaiian) Ham & pineapple	21.5
Dominic Capsicum, onion, pineapple & mushroom	23
Antonino Ham, Capsicum, mushroom & pineapple	23.5
Joey (Salami di casa) Salami di casa, cheese & more salami di casa	23
Aless (Meatlovers) Ham, cabanossi, bacon, salami di casa on a BBQ sauce base	26
Pauli Double smoked leg ham & mozzarella cheese	22
Vinni Ham, cabanossi, mushroom, capsicum, pineapple, onions & olives	26
Nata Anchovies & Kalamata olives	22

— Risotto —

Boscaiola Creamy mushroom, bacon & shallots	27
Napoli House-made tomato sauce	20.5
Rosé Cream & napoli sauce	20.5
Creamy Chicken & Shallots Creamy sauce with chunky chicken breast & shallots	27
Garlic prawns Cooked in Napoli sauce	37

Aborio nice cooked to perfection with your choice of sauce

*Prices subject to change without notice.
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 Sunday and Public Holiday Surcharges may apply. Prices vary for GF options.*

— Gourmet Pizza —

Leo Chicken, mushroom, BBQ sauce, onion & cheese	28.5	Steve Sliced grilled lamb & Spanish onion	28.5
Gino Spicy Italian Sausage, chilli & sliced tomato	28	Franki Grilled pork belly & sun-dried tomato	30
Pietro Garlic tiger prawns & bacon	35	Anthony Salami di casa, kalamata olives, bocconcini with a dash of chilli & topped with fresh basil	26.5
Chantel Bacon, sun-dried tomato, eggplant & olives	27.5	Josie Asparagus, mushroom, roast potato, rosemary & bocconcini topped with fresh basil	26.5
Mish Bocconcini, sun-dried tomato & Italian prosciutto	26.5	Brett Rashers of bacon & 2 Free range eggs	26.5
Caterina Chicken Breast, roast potato & rosemary	27	José Salami di casa, Jalapeno, onion, capsicum, olives, chilli & cheese	28.5
Salvatore Bacon, bocconcini & eggplant	26.5	McCaw BBQ garlic Base, chicken, Bacon, Pineapple & Onion	28.5
Carmela Sun-dried tomato & eggplant topped with rocket	26.5		

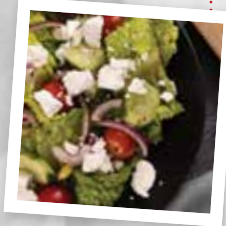
— Homemade Pasta —

Napoli Home-made tomato sauce	21	Ravioli Marinara Fresh calamari, prawns & vongole in a napoli sauce with a dash of parsley	42
Bolognese Home-made, traditional Italian meaty sauce	22.5	Aglio Olio Pan Fried in fused virgin olive oil & garlic (anchovies & prawns additional)	24
Meatball Pasta Home-made meatball	23.5	Beef Tortellini With your choice of sauce	28
Boscaiola Creamy bacon & mushroom with a dash of parsley	24.5	Carbonara Creamy Bacon & egg with a dash of parsley	24.5
Sophia-Rosè A perfect blend of Italian red sauce & cream	22.5	Gnocchi A home-made Italian classic served with your choice of sauce	28
Arrabiata Chilli & olives blended through a traditional red sauce	23	Pasta La Regina Sauteed Porcini mushrooms blended with light cream & topped with crispy prosciutto	27.5
Marinara Fresh calamari, prawns & vongole in a napoli sauce with a dash of parsley	37	Tejiano Sasticce Spicy Montecatini sausage, olives, parsley	29.5
Spinach & Ricotta Ravioli Fresh Ricotta blended with a hint of spinach	29	Allanato Blended marinated eggplant, semi-dried tomato & garlic with a hint of Napoli sauce, add liquified anchovies for a hint of zest	29
Roast Pumpkin Ravioli Sweet roasted pumpkin mashed & mixed with fresh ingredients	29		

Salad Bar

- Greek Salad** 22.5
Lettuce, tomato, cucumber, Spanish onion, Feta cheese, kalamata olives & our own special dressing
- Green Salad** 20.5
Mixed lettuce, tomato, cucumber, Spanish onion & our own special dressing
- Caesar Salad** 26.5
Coz lettuce, bacon, pecorino, egg & croutons
- Mediterranean Salad** 23.5
Cos lettuce, rocket, semi-dried tomato, olives, Feta cheese, capsicum & cucumber
- Caprese Salad** 24.5
Tomato, bocconcini, basil & prosciutto served with pane di casa

*Additional:
Add chicken to your salad \$5*



-Meat, Chicken & Fish-

- Crispy Skin Chicken Wings** 28
- BBQ Baby Back Pork Ribs** 30
- Lamb Cutlets** 28
- Roasted Spatchcock (Whole Baby Chicken - Size 4)** 30
- Barramundi Fillet** 30
- Salmon Fillet** 30
- Grilled Pork Belly** 34
- Veal or Chicken Cotoletti (Schnitzel)** 30

All meat and fish dishes are accompanied with either veg, green salad or fries and are subject to availability at the time of ordering.



Daily specialty cooked meats may also be available!!!

Side Orders

- Salt & Pepper Calamari** 23.5
Fresh calamari coated in a home-style seasoning
- Meatballs in Napoli Sauce** 21
Home-made tender meatballs cooked in traditional red sauce
- Bruschetta Pizza** 23.5
Diced roma tomatoes tossed with a splash of red onion, oregano, basil & garlic tossed in olive oil
- Arancini** 6.5
Large crumbed rice ball filled with bolognese & mozzarella cheese
- Garlic Bread** 11.5
Our house made pita smothered in olive oil, butter, garlic, parsley & oregano
- Herb Bread** 11.5
Our house made pita smothered in olive oil, butter, parsley, rosemary & oregano



Gelato & Dessert

- Gelato**
 - 1 Scoop 6.5
 - 2 Scoops 9
 - 3 Scoops 15

Various Flavours of premium gelato, ask our staff what delicious flavours are available today.
- Nutella Pizza** 24
Delicious pizza topped with nutella



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CATERING PRICING ALSO AVAILABLE

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