

PIZZA ROSSE (pizza with tomato sauce)

Margherita	18
San Marzano D.O.P., mozzarella and fresh basil	
Napoli	19
San Marzano D.O.P., mozzarella, anchovies, olives and capers	
Siciliana	19
San Marzano D.O.P., mozzarella, roasted eggplant, salted ricotta and fresh basil	
Vastese	20
San Marzano D.O.P., mozzarella, ventricina salami, roasted capsicum and olives	
Amatriciana	20
San Marzano D.O.P., flat pancetta, shaved parmesan and parsley	
Piccante	22
San Marzano D.O.P., mozzarella, ventricina salami, nduja (calabrese sausage) and chilli	
StreetX	22
San Marzano D.O.P., mozzarella, cacciatore, black olives and basil	
Calzone Classico	22
Tomato, mozzarella, leg ham and mushroom	
Calzone Piccante	22
Tomato, mozzarella, hot salami and mushroom	
Calabrese	22
San Marzano D.O.P., mozzarella, spicy nduja (calabrese sausage), roast capsicum and red onion	
Capricciosa	22
San Marzano D.O.P., mozzarella, leg ham, mushroom, artichokes and olives	
Tricolore	24
San Marzano D.O.P., buffalo mozzarella (uncooked) and fresh basil	
Parma	24
San Marzano D.O.P., mozzarella, fresh rocket, imported Italian prosciutto, cherry tomato and shaved parmesan	
Diavola	24
San Marzano D.O.P., mozzarella, fresh hot italian sausage, ventricina salami, mushroom and chilli	
Burrata	26
San Marzano D.O.P., rocket, Italian speck and fresh burrata (La Delizia Latticini)	
Pizza Suprema	26
San marzano D.O.P., mozzarella, fresh hot Italian sausages, ventricina salami, leg ham, roasted capsicum and olives	

Pizza Bianche (White pizza, no tomato sauce)

Focaccia al rosmarino	14
Extra virgin olive oil, rosemary and sea salt	
Arrabiata	18
Cherry tomato slice, garlic, chilli and parsley	
Campagnola	22
Mozzarella, cherry tomato, zucchini, eggplant, roasted capsicum, red onion and parsley	
Patate e nduja	22
Mozzarella, potatoes, friarelli and spicy nduja (calabrese sausage)	
Misto di Bosco	22
Mozzarella, mixed mushroom, taleggio and truffle oil	
4 Formaggi	24
Mozzarella, gorgonzola, provolone and parmesan	
Boscaiola	24
Mozzarella, taleggio, mushroom, and speck	
Pappagallo	26
Mozzarella, mushroom, fresh rocket, imported Italian prosciutto and truffle ricotta	
Adriatico	26
Mozzarella, cherry tomato, grilled zucchini, fresh prawn and crunchy pancetta	

PIZZA EXTRAS

Italian Burrata	8	Taleggio	2.5
Italian Buffalo Mozzarella	7	Gorgonzola	2.5
Prosciutto Crudo	5	Anchovies	2
Mozzarella	2	Prawns	4
Ham / Salami / Hot sausages	3	Vegetables	2

CATERING AVAILABLE FOR FUNCTIONS AND CORPORATE EVENTS



250 Oxford Street, Leederville WA 6007

For bookings please call (08) 9444 0889

or book online at:

www.pappagallo.com.au

LUNCH SPECIAL

Only available from 11.30 – 3.30

Pappagallo Panuozzo

TRADITIONAL SANDWICH made from our light pizza dough.

Panuozzo Bologna	12
Mortadella, provolone cheese, grilled eggplant and rocket	
Panuozzo Vegetarian	12
Grilled eggplant, zucchini, roast capsicum, red onion and provolone cheese	
Panuozzo Salami	14
Ventricina hot salami, roast capsicum, fior di latte and rocket	
Panuozzo Prosciutto	14
Imported Italian prosciutto, rocket, cherry tomato and fresh buffalo mozzarella	
Panuozzo Bistecca	20
Beef fillet steak, roast capsicum, onions, mixed lettuce, mayonnaise, served with hand cut chips	
Panuozzo al pollo	18
Grilled Chicken, mixed lettuce, cherry tomato and mayonnaise, served with hand cut chips	



MENU

B.Y.O Monday - Saturday lunch only
Corkage - \$8 per bottle
Sorry no split billing

OPENING HOURS

Monday – Saturday
Lunch 12.00pm – 3pm | Dinner 5pm – till late
Sunday
Closed

IL NOSTRO PANE

ITALIAN BREAD	4.50
Crusty light Italian bread served with local extra virgin olive oil and balsamic vinegar	
BRUSCHETTA	16
Roast eggplant, straciatella cheese (La Delizia Latticini) and cherry tomato confit	
PAPPAGALLO GARLIC BREAD	10
Creamy garlic butter on Pappagallo pizza dough	
TRUFFLE GARLIC BREAD	12
Creamy garlic butter with truffle on Pappagallo pizza dough (add mozzarella \$2)	
SPICY GARLIC BREAD	12
Creamy garlic bread with nduja on Pappagallo pizza dough (add mozzarella \$2)	

ANTIPASTI

GREEN OLIVES (GF)	8
Imported Sicilian olives lightly marinated	
ARANCINI	14
Sicilian rice balls made with ragú sauce, peas and mozzarella	
SALSICCIA DELLA CASA ALLA GRIGLIA (GF)	15
Grilled fresh pork and fennel sausage	
CALAMARI FRITTI	18
Lightly fried baby calamari served with egg mayonnaise	
ZUPPA DI COZZE GF	19
Fresh mussels cooked in white wine, garlic and chilli in a light tomato sauce, served with grilled Italian bread	
ARROSTICINI DI AGNELLO GF	24
5 lamb skewers traditional from Abruzzo, served with garden salad	

PIATTI FREDDI & SPUNTINI

CRUDO DI PESCE GF	25
Catch of the day marinated in lemon, extra virgin olive oil & spicy dressing served with herbs	
ARAGOSTA ALLA CATALANA GF	30
Crayfish marinated in house made vinaigrette, red onion, diced fresh tomato with parsley.	
CARPACCIO DI MANZO GF	24
Beef carpaccio, parmigiano and rocket	
PROSCIUTTO & BUFALA GF	24
Imported Italian prosciutto served with fresh local cherry buffalo mozzarella	
BURRATA E CAPONATA GF/V	22
Burrata Cheese (freshly made from La Delizia Latticini) served with Sicilian caponata (eggplants, celery, red capsicum, olives, capers and pinenuts)	
TAGLIERE SALUMI (FOR 2) GF	32
Artisan assorted cured meats (no preservatives) hot coppa, spicy ventricina Abruzzese, bresaola, mild salame, smoked speck with cherry buffalo bocconcini and home made pickles	

INSALATE E CONTORNI

CAPONATA GF/V	14
Sicilian traditional dish made with eggplants, celery, red capsicum, olives, capers, pinenuts. In agrodolce sauce.	
VERDURE GRIGLiate	12
Grilled seasonal vegetables	
INSALATA DI RISO GF/V	14
Brown rice, celery, capsicum, spring onion, edamame	
INSALATA MISTA GF/V	9
Garden salad, carrots, cucumber and cherry tomato, served with lemon and extra virgin olive oil	
RADICCHIO GF/V	10
Radicchio, shaved fennel, shaved parmesan and balsamic reduction	
INSALATA DI ARUGULA GF/V	10
Rocket, cherry tomato, shaved Italian parmesan	
PATATINE V	9
chips seasoned with sea salt	

PASTE

GNOCCHI	24
Housemade ricotta gnocchi served with Napoletana sauce, made with San Marzano DOP and Straciatella (La Delizia Latticini)	
PAPPARDELLE AL RAGÚ	25
Housemade pappardelle served with homemade ragú sauce (pork ,veal and lamb) and grated parmesan	
RAVIOLI DELLA CASA	26
Housemade Ravioli of the day	
CHITARRINA AL GRANCHIO	32
Housemade spaghetti served with crab meat, with confit cherry tomato with garlic, chilli in white wine sauce	
CAVATELLI ALLA VASTESE	32
Cavatelli served with clams, mussels, calamari, prawns, green pepper, chili and garlic in tomato sauce.	
PASTA OF THE WEEK	TBA
Special pasta of the week	

Gluten free pasta available

Gluten free penne or spaghetti - \$2.00 extra

Gluten free ravioli or gnocchi - \$4.00 extra

SECONDI DI MARE

ZUPPA DI COZZE GF	32
Fresh mussels cooked in white wine, garlic and chilli in light tomato sauce served al cocchio (traditional clay pot cooked in woodfire oven with pizza base on top)	

D.O.P. – (Protected Designation of Origin)

This italian certification ensures the products are locally grown and packaged in Italy.

PESCE DEL GIORNO GF (market price)

Fish of the day served with grilled seasonal vegetables	
BRODETTO DI PESCE GF (can serve 2 people)	52
Traditional zuppa di pesce Vastese style, Fresh fillet fish, prawns, mussels, clams, baby squid, red peppers and garlic in light cherry tomato sauce served with fresh bread or al cocchio in woodfire oven \$4 extra	
<i>All mains are available gluten free. Please ask our staff</i>	

SECONDI DI CARNE

POLLO ALLA GRIGLIA GF	30
Grilled free range chicken thighs marinated in lemon, rosemary and extra virgin olive oil, served with brown rice salad	
AGNELLO AI FERRI GF	39
Amelia Park grilled lamb cutlets served with caponata	
FILETTO DI MANZO GF	42
Murray Valley eye fillet served with chimichurri and grilled season vegetables	
TAGLIATA DEL GIORNO (MARKET PRICE)	
Aged rib eye or T-bone steak 400/500 gr Black Angus grass fed, served medium rare, sliced and served on a bed of rocket salad with cherry tomato and parmesan with chips.	
GRIGLIATA MISTA (SERVE 2/3 PEOPLE)	95
Eye fillet, 2 lamb cutlets, 2 grilled chicken thighs, 1 traditional pork and fennel sausage served with chips and garden salad.	

MENU BAMBINI

Kids Chips	7
Kids size hand cut chips served with tomato sauce	
Kids pasta – penne or spaghetti	
Olive oil and parmesan	10
Napoletana sauce	10
Ragú sauce	12
Milanese and chips	15
2 veal kids size schnitzels, hand cut chips and tomato sauce	

If you have any special dietary requirements or allergies please inform your waiter prior to ordering and we will do our best to accomodate your needs.

(GF) - Gluten Free (V) - Vegetarian

Gluten free pasta available