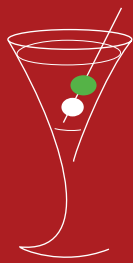


**Pappagallo**  
CAFE PIZZERIA



## SPECIALTY COCKTAILS

### COCKTAILS

<b>Aperol Spritz or Campari Spritz #</b>	14
Aperol or Campari, Prosecco, Soda	
<b>Aperolsour.net #</b>	16
Aperol, Gin, Lemon Juice, Brancamenta	
<b>Little Red Riding Hood **</b>	16
Blueberry Liqueur, Vodka, Pomegranate, Pineapple	
<b>Pennicilline **</b>	16
Whiskey, Honey, Ginger, Lemon Juice	
<b>Merchant of Venice's Bellini #</b>	16
Peach, Lemon Sorbet, Prosecco	
<b>Negroni **</b>	18
Campari, Vermouth, Gin	
<b>Edison Cocktail *</b>	18
Tequila Reposado, Passion fruit, Lime Juice, Pink Grapefruit, Soda	
<b>Missionary's Downfall *</b>	18
Rum, Peach, Mint, Lime, Pineapple	
<b>Disaronno Sour **</b>	18
Amaretto Liqueur, Passion Fruit, Lemon Juice	

### DESERT COCKTAILS

If you want something to complete your dinner try our decadent and creamy dessert cocktails!!!

<b>Toblerone</b>	16
Baileys, Frangelico, Coffee, Coconut Milk, Cream	
<b>Pink Panther</b>	16
Vodka, Orange Liqueur, Strawberry, Lemon, Greek Yoghurt	
<b>Espresso Martini</b>	18
Vodka, Coffee, Star Anise, Salted Caramel Pop Corn	

### MOCKTAILS

<b>Tokio Lime Bitter</b>	12
Yuzu Puree, Lime, Orange, Lemonade	
<b>Virgin Negroni</b>	12
Non Alcoholic Campari Bitter, Juniper, Tonic Water	
<b>Pappagallo Cooler</b>	12
Lime, Watermelon, Dry Ginger	

### PAPAGALLO'S BRUCNH COCKTAIL SPECIAL

<b>Bloody Mary</b>	15
Vodka, Tomato Juice, Condiments, Lemon, Worcester Sauce	
<b>Breakfast Martini</b>	16
Gin, Orange Marmelade, Yuzu, Lemon Juice	

Perfect Pairing Legend: \* = vastese/Linguine Vongole/Brodetto Pesce/Fish

\*\* = Agnello ai ferri/Bistecca/Cotoletta/Meat # = Neutral

250 Oxford Street, Leederville WA 6007

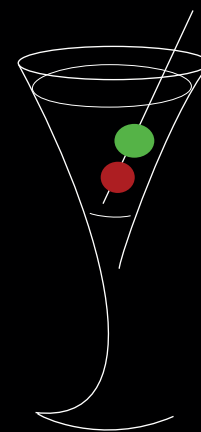
**For bookings please call (08) 9444 0889**

**or book online at:**

**[www.pappagallo.com.au](http://www.pappagallo.com.au)**

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CAFE PIZZERIA

## DRINKS 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

## BEERS AND CIDER

### ITALIA

Peroni Leggera	<b>8</b>
Birra Moretti	<b>9</b>
Peroni Traditional	<b>9</b>
Birra Menabrea	<b>10</b>
Flea Costanza Blonde Ale	<b>12</b>
Flea Violante Belgium style	<b>13</b>

### AUSTRALIA

Rogers	<b>9</b>
Single Finn Summer ale	<b>9</b>
Little creature Pale Ale	<b>9</b>
James Squire Apple Cider	<b>9</b>
Matso Ginger Beer	<b>10</b>

## SPARKLING WINE

	<b>Glass</b>	<b>Bottle</b>
San Martino prosecco DOC extra dry	<b>9.5</b>	<b>39</b>
Astoria prosecco DOCG	<b>12</b>	<b>45</b>
Lini 910 Lambrusco Igt		<b>39</b>
Lantieri NV Franciacorta Cuvee brut		<b>69</b>
Ca' del Bosco Franciacorta Cuvee prestige		<b>95</b>

## PAPPAGALLO HOUSE AUSTRALIA/ITALY

		<b>Glass</b>	<b>Bottle</b>
Castelli	Cabernet Sauvignon Merlot	Margaret River	<b>8.5 35</b>
Castelli	Semillon Sauvignon Blanc	Margaret River	<b>8.5 35</b>
Poggio Orlando	Chianti	Toscana	<b>8.5 35</b>
Monte Schiavo	Verdicchio Classico	Marche	<b>8.5 35</b>

## WHITE WINE ITALIA

		<b>Glass</b>	<b>Bottle</b>
Aristocratico	Pinot Grigio	Trentino	<b>9.5 39</b>
Nord est	Vermentino	Sardegna	<b>10 42</b>
Nicola Bergaglio	Gavi	Piemonte	<b>12 45</b>
Scagliola	Moscato D'Asti	Piemonte	<b>49</b>
Colle Mariana	Soave	Veneto	<b>55</b>
Puiatti	Ribolla Gialla	Friuli	<b>59</b>
Castella Della Sala Bramito	Chardonnay	Umbria	<b>80</b>

## WHITE WINE AUSTRALIA

		<b>Glass</b>	<b>Bottle</b>
Rosily	Sauvignon Blanc organic	Margaret River	<b>9 36</b>
Xanadu DJL	Chardonnay	Margaret River	<b>10 42</b>
Castelli	Riesling	Margaret River	<b>10 42</b>
Carpediem	Schiaffo	Margaret River	<b>52</b>

## ROSÉ WINE

		<b>Glass</b>	<b>Bottle</b>
Dritftwood	Rosé	Margaret River	<b>9 36</b>
Mazza	Bastardo	Donnybrook	<b>9.5 39</b>
Ella Negretti	Rosato (Nebbiolo)	Piemonte	<b>45</b>

## RED WINE ITALIA

		<b>Glass</b>	<b>Bottle</b>
Feudo arancio	Nero D'avola	Sicilia	<b>9 36</b>
Vallone	Salento Primitivo	Puglia	<b>10 42</b>
Del Casale Diomedeo	Montpulciano D'abruzzo	Abruzzo	<b>12 48</b>
Poggio Brigante	Morellino di scansano	Toscana	<b>12 48</b>
Nevigle	Barbera d'alba	Piemonte	<b>55</b>
CA MONTINI	Valpolicella Ripasso	Veneto	<b>55</b>
Frascole Rufina	Chianti DOCG	Toscana	<b>55</b>
Brezza	Langhe Nebbiolo	Piemonte	<b>65</b>
Feudo Montoni	Nero D'Avola	Sicilia	<b>65</b>
La Cappelletta	Barbera D'asti	Piemonte	<b>69</b>
Collosorbo	Rosso montalcino	Toscana	<b>69</b>
Inferi	Montepulciano D'Abruzzo	Abruzzo	<b>75</b>
Grattamacco	Bolgheri Rosso DOC	Toscana	<b>89</b>
Adriano Barbaresco	Piemonte		<b>95</b>

## RED WINE AUSTRALIA

		<b>Glass</b>	<b>Bottle</b>
Yering Station Village	Pinot noir	Yarra Valley	<b>9.5 39</b>
Ministry of Clouds	Shiraz	McLaren Vale	<b>10 42</b>
Charles Melton	Grenache/shiraz/mataro	Barossa Valley	<b>12 48</b>
Mazza	Tempranillo	Donnybrook	<b>48</b>
BOWEN Estate	Cabernet Sauvignon	Coonawarra	<b>59</b>
Carpediem	Malbec	Margaret River	<b>62</b>

## PAPAGALLO RESERVE WINE

		<b>Glass</b>	<b>Bottle</b>
Carpediem	Nebbiolo Attimo 2016	Margaret River	<b>110</b>
Carpediem	Attimo Cabernet Sauvignon 2015	Margaret River	<b>125</b>
Ghisolfi	Barolo 2015	Piemonte	<b>125</b>
Agostina Pieri	Brunello di Montalcino 2015	Toscana	<b>125</b>
Coffele	Amarone DOCG 2016	Piemonte	<b>160</b>
Luigi Pira Margheria	Barolo 2017	Piemonte	<b>170</b>
Paitin	Barbaresco 2016	Piemonte	<b>180</b>

D.O.C.G. – The highest classification for Italian wine.

This denote controlled production methods and guarantee of wine quality.