

**PIZZE ROSSE (Pizza with Tomato Sauce)**  
**(all our pizzas can be made gluten free NOT suitable for Celiac)**  
**Gluten free base \$5 Extra**

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| <b>MARGHERITA V</b><br>San Marzano D.O.P., fior di latte mozzarella (La Delizia Latticini), fresh basil, EVOO                                                | <b>\$23</b> |
| <b>NAPOLI</b><br>San Marzano D.O.P., fior di latte mozzarella (La Delizia Latticini), anchovies, olives, capers, oregano                                     | <b>\$26</b> |
| <b>SICILIANA V</b><br>San Marzano D.O.P., fior di latte (La Delizia Latticini), basil, roasted eggplants, grated parmesan, EVOO                              | <b>\$26</b> |
| <b>VASTESE</b><br>San Marzano D.O.P, fior di latte (La Delizia Latticini), ventricina salami, roasted capsicum, kalamata olives                              | <b>\$27</b> |
| <b>CALZONE CLASSICO</b><br>San Marzano D.O.P, mozzarella, leg ham, mushroom                                                                                  | <b>\$27</b> |
| <b>CALABRESE</b><br>San Marzano D.O.P., fior di latte (La Delizia Latticini), roasted capsicum, caramelised onion, spicy nduja (salami), EVOO                | <b>\$27</b> |
| <b>CAPRICCIOSA</b><br>San Marzano D.O.P., fior di latte (La Delizia Latticini), leg ham, mushroom, artichokes, kalamata olives                               | <b>\$29</b> |
| <b>DIAVOLA</b><br>San Marzano D.O.P., fior di latte (La Delizia Latticini), ventricina salami, mushroom, hot sausage, chilli flakes                          | <b>\$29</b> |
| <b>TRICOLORE V</b><br>San Marzano D.O.P., fresh buffalo mozzarella, EVOO, basil                                                                              | <b>\$27</b> |
| <b>PARMA</b><br>San Marzano D.O.P., fresh rocket, San Daniele prosciutto, cherry tomatoes, grated parmesan, EVOO                                             | <b>\$31</b> |
| <b>PIZZA SUPREMA</b><br>San Marzano D.O.P., fior di latte (La Delizia Latticini), ventricina salami, leg ham, hot sausage, roasted capsicum, kalamata olives | <b>\$31</b> |
| <b>STREETX</b><br>San Marzano D.O.P., mozzarella, cacciatore, black olives and basil                                                                         | <b>\$27</b> |

**PIZZE BIANCHE (Pizza with Mozzarella Base)**

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| <b>NORDICA</b><br>Mozzarella, brie, pancetta, mushroom, EVOO                                                          | <b>\$29</b> |
| <b>SALSICCIA E FRIARIELLI</b><br>Mozzarella, hot sausage, smoked scamorza cheese, friarielli                          | <b>\$27</b> |
| <b>4 FORMAGGI V</b><br>Mozzarella, gorgonzola cheese, smoked scamorza cheese, grated parmesan, basil                  | <b>\$26</b> |
| <b>PAPPAGALLO</b><br>Mozzarella, mushroom, fresh rocket, San Daniele prosciutto, truffle ricotta, truffle oil         | <b>\$31</b> |
| <b>ADRIATICO</b><br>Zucchini cream base, mozzarella, prawns, cherry tomatoes, olives                                  | <b>\$30</b> |
| <b>CAMPAGNOLA V</b><br>Mozzarella, roasted eggplants, roasted zucchini, roasted capsicum, caramelised red onion, EVOO | <b>\$26</b> |
| <b>BURRATA</b><br>Mozzarella, fresh rocket, San Daniele prosciutto, fresh burrata (La Delizia Latticini), EVOO        | <b>\$31</b> |
| <b>STRACCIATELLA</b><br>Garlic, oregano, San Daniele prosciutto, stracciatella, rocket, EVOO                          | <b>\$30</b> |
| <b>MISTO DI BOSCO V</b><br>Mozzarella, smoked scamorza cheese, mushroom, parmesan, truffle oil                        | <b>\$26</b> |
| <b>PIZZA GOURMET</b>                                                                                                  |             |
| <b>BRONTE:</b><br>Basil pesto, mortadella, fior di latte, roasted pistachio crumble, stracciatella                    | <b>\$32</b> |
| <b>FIOR DI MANZO</b><br>Fior di latte, roast beef, baby spinach, crispy capers, caramelised red onion jam             | <b>\$35</b> |
| <b>PIZZA EXTRAS</b>                                                                                                   |             |
| Fresh burrata                                                                                                         | <b>\$9</b>  |
| Ham / salami / hot sausages                                                                                           | <b>\$4</b>  |
| Fresh buffalo mozzarella                                                                                              | <b>\$8</b>  |
| Stracciatella                                                                                                         | <b>\$4</b>  |
| San Daniele prosciutto                                                                                                | <b>\$7</b>  |
| Mortadella                                                                                                            | <b>\$5</b>  |
| Prawns / anchovies                                                                                                    | <b>\$6</b>  |
| Fior di latte / gorgonzola / scamorza / parmesan                                                                      | <b>\$3</b>  |
| Vegetables                                                                                                            | <b>\$3</b>  |
| Nduja                                                                                                                 | <b>\$3</b>  |



MENU

CATERING AVAILABLE FOR  
FUNCTIONS & CORPORATE EVENTS



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)

B.Y.O Lunches Only  
Corkage - \$10 per bottle  
Sorry no split billing

|                                                                                                                                                     |             |
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| <b>IL NOSTRO PANE (Our Bread)</b>                                                                                                                   |             |
| <b>ITALIAN BREAD V</b>                                                                                                                              | <b>\$8</b>  |
| Housemade Italian bread served with local extra virgin olive oil and balsamic vinegar                                                               |             |
| <b>ITALIAN FOCACCIA V</b>                                                                                                                           | <b>\$12</b> |
| EVOO, pinch of salt, oregano (add prosciutto for \$7)                                                                                               |             |
| <b>PAPPAGALLO GARLIC BREAD V</b>                                                                                                                    | <b>\$12</b> |
| Creamy garlic butter on Pappagallo pizza dough                                                                                                      |             |
| <b>TRUFFLE GARLIC BREAD V</b>                                                                                                                       | <b>\$14</b> |
| Creamy garlic butter with truffle on Pappagallo pizza dough (add mozzarella \$2)                                                                    |             |
| <b>SPICY GARLIC BREAD</b>                                                                                                                           | <b>\$14</b> |
| Creamy garlic butter with nduja (salami) on Pappagallo pizza dough (add mozzarella \$2)                                                             |             |
| <b>HAM AND CHEESE GARLIC BREAD</b>                                                                                                                  | <b>\$18</b> |
| Creamy garlic butter with ham and mozzarella on Pappagallo pizza dough                                                                              |             |
| <b>BRUSCHETTA V</b>                                                                                                                                 | <b>\$20</b> |
| Lightly toasted Italian bread with basil pesto, thinly sliced mortadella and creamy burrata                                                         |             |
| <b>ANTIPASTI (Entrée)</b>                                                                                                                           |             |
| <b>GREEN OLIVES GF, V</b>                                                                                                                           | <b>\$10</b> |
| Imported Sicilian olives lightly marinated                                                                                                          |             |
| <b>ARANCINI RAGÙ GF OPTION</b>                                                                                                                      | <b>\$17</b> |
| Sicilian rice balls made with ragù sauce, peas and mozzarella served with homemade basil mayonnaise                                                 |             |
| <b>POTATO CROQUETTES GF, V</b>                                                                                                                      | <b>\$16</b> |
| Boiled potatoes mixed with mozzarella, salt, pepper and potato flake bread                                                                          |             |
| <b>EGGPLANT PARMIGIANA GF, V</b>                                                                                                                    | <b>\$16</b> |
| Fried eggplant sauteed with tomato, basil and cheese in a soft polenta bread                                                                        |             |
| <b>PAPPAGALLO FRIED PLATTER GF, V</b>                                                                                                               | <b>\$29</b> |
| Potato croquettes, eggplant parmigiana, arancinis with signature sauces                                                                             |             |
| <b>CACCIATORE ALLA GRIGLIA GF</b>                                                                                                                   | <b>\$18</b> |
| Grilled cacciatore served with lemon                                                                                                                |             |
| <b>CALAMARI FRITTI OPTIONAL GF</b>                                                                                                                  | <b>\$24</b> |
| Lightly fried baby calamari served with lemon mayonnaise                                                                                            |             |
| <b>INSALATA DI POLIPO</b>                                                                                                                           | <b>\$30</b> |
| Grilled octopus, cold potato salad, home dried and marinated grape tomato, caramelised red onion and crispy potatoes                                |             |
| <b>PIATTI FREDDI &amp; SPUNTINI (Cold Meats &amp; Snacks)</b>                                                                                       |             |
| <b>CRUDO DI PESCE GF</b>                                                                                                                            | <b>\$26</b> |
| Cured gold band snapper, lightly marinated dragon fruit with passionfruit, orange                                                                   |             |
| <b>CARPACCIO DI MANZO GF</b>                                                                                                                        | <b>\$26</b> |
| Four pepper herb marinated beef tenderloin with buffalo mozzarella mousse, onion cream and dried tomato                                             |             |
| <b>BURRATA E CAPONATA GF, V</b>                                                                                                                     | <b>\$28</b> |
| Burrata cheese (fresh made from La Delizia Latticini) served with Sicilian caponata (eggplants, celery, red capsicum, olives, capers and pine nuts) |             |
| <b>PROSCIUTTO &amp; BURRATA</b>                                                                                                                     | <b>\$32</b> |
| Tigella bread and burrata (from La Delizia Latticini)                                                                                               |             |
| <b>TAGLIERE DI SALUMI (FOR 2)</b>                                                                                                                   | <b>\$40</b> |
| Assorted cured meat (mortadella, hot salami, fennel salami and coppa) served with honey, polenta fritta, jam and two cheese                         |             |
| <b>CHEESE BOARD</b>                                                                                                                                 | <b>\$36</b> |
| Gorgonzola, brie, pecorino with dried fruit jam, crostini, dried fruit and nuts                                                                     |             |

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| <b>INSALATE E CONTORNI (Salads &amp; Sides)</b>                                                                                                                                                                                                 |             |
| <b>CAPRESE GF, V</b>                                                                                                                                                                                                                            | <b>\$22</b> |
| Fresh buffalo mozzarella, dried Roma tomato, basil oil                                                                                                                                                                                          |             |
| <b>VERDURE GRIGLIATE GF, V, VEGAN</b>                                                                                                                                                                                                           | <b>\$17</b> |
| Grilled seasonal vegetables                                                                                                                                                                                                                     |             |
| <b>RADICCHIO GF, V</b>                                                                                                                                                                                                                          | <b>\$18</b> |
| Radicchio, home made pickle, fennel, pine nuts, flavour dressing and parmesan                                                                                                                                                                   |             |
| <b>INSALATA DI ARUGULA GF, V</b>                                                                                                                                                                                                                | <b>\$15</b> |
| Rocket, cherry tomato, parmesan                                                                                                                                                                                                                 |             |
| <b>PATATINE GF, V</b>                                                                                                                                                                                                                           | <b>\$14</b> |
| House made hand cut chips with mayonnaise                                                                                                                                                                                                       |             |
| <b>FENNEL SALAD</b>                                                                                                                                                                                                                             | <b>\$20</b> |
| Marinated fennel with orange sauce, pinenuts, olives and orange                                                                                                                                                                                 |             |
| <b>INSALATA DI SPINACH AND GAMBERI</b>                                                                                                                                                                                                          | <b>\$30</b> |
| Baby spinach, grilled prawn, marinated mango, compressed apple, dried strawberry and yoghurt sauce                                                                                                                                              |             |
| <b>PASTE</b>                                                                                                                                                                                                                                    |             |
| <b>PAPPARDELLE AL RAGÙ</b>                                                                                                                                                                                                                      | <b>\$33</b> |
| House made pappardelle served with homemade beef ragù and grated parmesan                                                                                                                                                                       |             |
| <b>GNOCCHI DELLA CASA V</b>                                                                                                                                                                                                                     | <b>\$32</b> |
| House made ricotta gnocchi with Napoletana sauce, basil and stracciatella cheese                                                                                                                                                                |             |
| <b>RAVIOLI DELLA CASA</b>                                                                                                                                                                                                                       | <b>\$36</b> |
| House made ravioli of the day                                                                                                                                                                                                                   |             |
| <b>FUSILLI AL GRANCHIO</b>                                                                                                                                                                                                                      | <b>\$42</b> |
| House made fusilli with prawns, crab, nduja, toasted crumple bread, pistachio and lemon zest                                                                                                                                                    |             |
| <b>CAVATELLI ALLA VASTESE</b>                                                                                                                                                                                                                   | <b>\$37</b> |
| Cavatelli served with clams, mussels, calamari, prawns, chilli and garlic in tomato sauce (al coccio - pizza bread cover cooked in wood fired oven for \$6 extra)                                                                               |             |
| <b>ORECCHIETTE ALLA PUGLIESE</b>                                                                                                                                                                                                                | <b>\$32</b> |
| Orecchiette pasta with broccoli and Italian sausage (spicy)                                                                                                                                                                                     |             |
| <b>PASTA DEL GIORNO</b>                                                                                                                                                                                                                         |             |
| Pasta of the day                                                                                                                                                                                                                                |             |
| <b>GLUTEN FREE PASTA AVAILABLE</b>                                                                                                                                                                                                              |             |
| (Penne or spaghetti \$3 extra, ravioli or gnocchi \$4 extra)                                                                                                                                                                                    |             |
| <b>SECONDI DI MARE (Seafood Mains)</b>                                                                                                                                                                                                          |             |
| <b>ZUPPA DI COZZE</b>                                                                                                                                                                                                                           | <b>\$39</b> |
| Fresh mussels cooked in white wine, garlic and chilli in light tomato sauce (al coccio - pizza bread cover cooked in wood fired oven for \$6 extra)                                                                                             |             |
| <b>PESCE DEL GIORNO GF</b>                                                                                                                                                                                                                      | <b>\$50</b> |
| Goldband snapper served with rainbow veggies, citric dill sauce and lemon gel                                                                                                                                                                   |             |
| <b>BRODETTO DI PESCE (CAN SERVE 2 PEOPLE)</b>                                                                                                                                                                                                   | <b>\$75</b> |
| Traditional zuppa di pesce Vastese style. Fresh fish fillet, prawns, mussels, clams, baby squid, garlic and chilli in light cherry tomato sauce served with fresh bread (al coccio - pizza bread cover cooked in wood fired oven for \$6 extra) |             |
| <b>ALL MAINS ARE AVAILABLE GLUTEN FREE. PLEASE ASK OUR STAFF.</b>                                                                                                                                                                               |             |

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| <b>SECONDI DI CARNE (Meat Mains)</b>                                                                                                                     |              |
| <b>POLLO ALLA GRIGLIA GF</b>                                                                                                                             | <b>\$37</b>  |
| Free range chicken breast served with crispy polenta, marinated red cabbage and beetroot cream                                                           |              |
| <b>MEAT OF THE DAY</b>                                                                                                                                   |              |
| Served with rosti potato, chimichurri sauce and grilled seasonal vegetables                                                                              |              |
| <b>AGNELLO ALLA GRIGLIA GF</b>                                                                                                                           | <b>\$50</b>  |
| Premium lamb cutlets served with roasted rosemary potatoes, red wine jus, caramelised peas and pea purée                                                 |              |
| <b>GRIGLIATA MISTA (SERVES 2/3 PEOPLE) GF</b>                                                                                                            | <b>\$135</b> |
| Premium steak, lamb cutlets, chicken breast and fennel sausage served with chips and rocket salad                                                        |              |
| <b>ALL MAINS ARE AVAILABLE GLUTEN FREE. PLEASE ASK OUR STAFF.</b>                                                                                        |              |
| <b>MENU BAMBINI (Kids Menu)</b>                                                                                                                          |              |
| <b>KIDS CHIPS GF</b>                                                                                                                                     | <b>\$11</b>  |
| Kids size hand cut chips served with tomato sauce                                                                                                        |              |
| <b>KIDS PASTA-PENNE OR SPAGHETTI</b>                                                                                                                     |              |
| Olive oil and parmesan                                                                                                                                   |              |
| Napoletana sauce                                                                                                                                         |              |
| Ragù sauce                                                                                                                                               |              |
| <b>KIDS GNOCCHI NAPOLETANA</b>                                                                                                                           | <b>\$16</b>  |
| House made gnocchi with Napoletana sauce                                                                                                                 |              |
| <b>LUNCH SPECIAL - PAPPAGALLO PANUOZZO / FOCACCIA (Panuozzo / panini / focaccia made with Pappagallo pizza dough)</b>                                    |              |
| <b>PANUOZZO PROSCIUTTO</b>                                                                                                                               | <b>\$21</b>  |
| San Daniele prosciutto, rocket, cherry tomatoes, fresh buffalo mozzarella, mayonnaise served with hand cut chips                                         |              |
| <b>MEAT FOCACCIA</b>                                                                                                                                     | <b>\$22</b>  |
| Served with roasted veal fillet, burrata, rocket and mayonnaise                                                                                          |              |
| <b>OCTOPUS FOCACCIA</b>                                                                                                                                  | <b>\$24</b>  |
| Slow cooked octopus, baby spinach, buffalo cheese, sundried tomato, mayonnaise                                                                           |              |
| <b>MORTADELLA FOCACCIA</b>                                                                                                                               | <b>\$18</b>  |
| Mortadella, basil pesto, burrata cream                                                                                                                   |              |
| <b>VEGETARIAN FOCACCIA</b>                                                                                                                               | <b>\$16</b>  |
| Minced veggies, rocket and basil pesto                                                                                                                   |              |
| If you have any special dietary requirements or allergies please inform your waiter prior to ordering and we will do our best to accommodate your needs. |              |
| <b>(GF)</b> - Gluten Free <b>(V)</b> - Vegetarian                                                                                                        |              |
| Gluten free pasta available                                                                                                                              |              |
| D.O.P. – (Protected Designation of Origin)                                                                                                               |              |
| This Italian certification ensures the products are locally grown and packaged in Italy.                                                                 |              |