

PIZZA ROSSE (Pizza with Tomato Sauce)

(all our pizzas can be made gluten free NOT suitable for Celiac)

Gluten free base \$5 Extra

MARGHERITA V	\$21
San Marzano D.O.P., fior di latte mozzarella (La Delizia Latticini), fresh basil, EVOO	
MARINARA V	\$18
San Marzano D.O.P., basil, garlic, oregano, EVOO	
NAPOLI	\$24
San Marzano D.O.P., fior di latte mozzarella (La Delizia Latticini), anchovies, olives, capers, oregano	
SICILIANA V	\$23
San Marzano D.O.P., fior di latte (La Delizia Latticini), basil, roasted eggplants, grated parmesan, EVOO	
VASTESE	\$25
San Marzano D.O.P., fior di latte (La Delizia Latticini), ventricina salami, roasted capsicum, kalamata olives	
CALZONE CLASSICO	\$25
San Marzano D.O.P., mozzarella, leg ham, mushroom, side of rocket and tomato	
CALABRESE	\$25
San Marzano D.O.P., fior di latte (La Delizia Latticini), roasted capsicum, caramelised onion, spicy nduja (salami), EVOO	
CAPRICCIOSA	\$27
San Marzano D.O.P., fior di latte (La Delizia Latticini), leg ham, mushroom, artichokes, kalamata olives	
DIAVOLA	\$27
San Marzano D.O.P., fior di latte (La Delizia Latticini), ventricina salami, mushroom, hot sausage, chilli flakes	
TRICOLORE V	\$25
San Marzano D.O.P., buffalo mozzarella, EVOO, basil	
PARMA	\$29
San Marzano D.O.P., fresh rocket, San Daniele prosciutto, cherry tomatoes, grated parmesan, EVOO	
PIZZA SUPREMA	\$30
San Marzano D.O.P., fior di latte (La Delizia Latticini), ventricina salami, leg ham, hot sausage, roasted capsicum, kalamata olives	
TONNO E CIPOLLA	\$25
San Marzano D.O.P., fior di latte (La Delizia Latticini), marinated tuna, caramelised onion, olives, oregano	

**CATERING AVAILABLE FOR
FUNCTIONS & CORPORATE EVENTS**

PIZZE BIANCHE:

BOSCAIOLA	\$25
Mozzarella, mushroom, hot sausage, gorgonzola cheese, truffle olive oil, basil	
MISTO DI BOSCO V	\$25
Mozzarella, scamorza, mushroom, parmesan, truffle oil	
SALSICCIA E FRIARIELLI	\$26
Mozzarella, hot sausage, smoked scamorza, friarielli	
4 FORMAGGI V	\$26
Mozzarella, gorgonzola cheese, smoked scamorza, grated parmesan, basil	
PAPPAGALLO	\$29
Mozzarella, mushroom, fresh rocket, San Daniele prosciutto, truffle ricotta, truffle oil	
ADRIATICO	\$28
Mozzarella, roasted zucchini, cherry tomatoes, marinated prawns, EVOO	
CAMPAGNOLA V	\$26
Mozzarella, roasted eggplants, roasted zucchini, roasted capsicum, caramelised red onion, EVOO	
BURRATA	\$30
Mozzarella, fresh rocket, San Daniele prosciutto, fresh burrata (La Delizia Latticini), EVOO	
PIZZA EXTRAS	
Fresh burrata	\$9
Ham / salami / hot sausages / porchetta	\$4
Fresh buffalo mozzarella	\$8
San Daniele prosciutto	\$7
Prawns / anchovies	\$6
Fior di latte / gorgonzola / scamorza	\$3
Vegetables	\$3



250 Oxford Street, Leederville WA 6007

For bookings please call (08) 9444 0889 or book online at:

www.pappagallo.com.au



MENU

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

IL NOSTRO PANE

ITALIAN BREAD V, VEGAN	\$6
Housemade Italian bread served with local extra virgin olive oil and balsamic vinegar	
ITALIAN FOCACCIA V	\$12
EVOO, pinch of salt, oregano	
PAPPAGALLO GARLIC BREAD V	\$12
Creamy garlic butter on Pappagallo pizza dough	
TRUFFLE GARLIC BREAD V	\$14
Creamy garlic butter with truffle on Pappagallo pizza dough (add mozzarella \$2)	
SPICY GARLIC BREAD	\$14
Creamy garlic butter with nduja (salami) on Pappagallo pizza dough (add mozzarella \$2)	
BRUSCHETTA	\$18
Delicate whipped ricotta, confit cherry tomato	
ANTIPASTI (Gluten free)	
GREEN OLIVES GF, V	\$9
Imported Sicilian olives lightly marinated	
ARANCINI RAGÙ GF	\$16
Sicilian rice balls made with ragù sauce, peas and mozzarella	
CALAMARI FRITTI GF	\$23
Lightly fried baby calamari served with mayonnaise	
ZUPPA DI COZZE	\$24
Fresh mussels cooked in white wine, garlic and chilli in a light tomato sauce served with Italian bread	
SPIEDINI DI AGNELLO GF	\$26
3 lamb skewers with caponata	
CUCINATO A COTTURA LENTA	\$30
Slow cooked octopus with potato chips, wild rocket, pickles and yuzu dressing	
GAMBERI GRIGLIATI ESTIVI	\$30
Grilled prawns with fresh pickle fennel, fried capers, wild rocket, bite-sized tomato	
PIATTI FREDDI & SPUNTINI	
CRUDO DI PESCE GF	\$25
Raw fish of the day with Yuzu dressing, sweet pickle onion, fresh pomegranate and basil oil	
CARPACCIO DI MANZO GF	\$25
Beef eye fillet carpaccio with fried onions, rocket, parmesan	
BURRATA E CAPONATA GF, V	\$28
Burrata cheese (fresh made from Delizia Latticini) served with Sicilian caponata (eggplants, celery, red capsicum, olives, capers and pine nuts)	
PROSCIUTTO DI PARMA GF	\$28
Imported Italian prosciutto served with aromatic rock melon and stracciatella	
TAGLIERE SALAMI (FOR 2)	\$36
Assorted cured meats with provolone cheese, homemade pickles and Italian bread	

INSALATE E CONTORNI

CAPRESE GF, V	\$22
Confit cherry tomato with fresh buffalo mozzarella and basil	
CAPONATA GF, V	\$16
Sicilian traditional dish made with eggplants, celery, red capsicum, olives, capers, pine nuts	
VERDURE GRIGLIATE GF, V, VEGAN	\$22
Grilled vegetables in season	
RADICCHIO GF, V	\$18
Radicchio, home made pickle, fennel, pomegranate, flavour dressing and parmesan	
INSALATA DI ARUGULA GF, V	\$14
Rocket, cherry tomato, parmesan	
PATATINE GF, V	\$12
House made hand cut chips with mayonnaise	
PASTE E RISOTTO	
PAPPADELLE AL RAGÙ	\$32
House made pappardelle served with homemade beef ragù and grated parmesan	
GNOCCHI DELLA CASA V	\$30
House made ricotta gnocchi with Napolitana sauce, basil and stracciatella	
RAVIOLI DELLA CASA	\$35
House made ravioli of the day	
CASARECCE GRANCHIO	\$42
House made casarecce with crab meat, chilli, garlic, confit cherry tomato	
CAVATELLI ALLA VASTESE	\$35
Cavatelli served with clams, mussels, calamari, prawns, chilli and garlic in tomato sauce (al cocchio in wood fire oven \$5 extra)	
ORECCHIETTE ALLA PUGLIESE	\$30
Orecchiette pasta with broccoli and Italian sausage	
PASTA DEL GIORNO	
Pasta of the day	
GLUTEN FREE PASTA AVAILABLE	
(Penne or spaghetti \$3 extra, ravioli or gnocchi \$4 extra)	
SECONDI DI MARE	
ZUPPA DI COZZE	\$36
Fresh mussels cooked in white wine, garlic and chilli in light tomato sauce (al cocchio in wood fire oven \$5 extra)	
PESCE DEL GIORNO GF	\$48
Fish of the day served with almond sauce, caramelised fennel, sugar snap, sweet grapes and crispy beetroot chips	
BRODETTO DI PESCE (CAN SERVE 2 PEOPLE)	\$65
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 cocchio in wood fire oven \$5 extra)	

ALL MAINS ARE AVAILABLE GLUTEN FREE. PLEASE ASK OUR STAFF.

SECONDI DI CARNE

POLLO ALLA GRIGLIA GF	\$34
Free range chicken breast with yellow bell pepper puree, broccolini, confit tomato and grilled caprese cheese	
BISTECCA DELLA CASA GF	\$52
300g Premium scotch fillet served with chimichurri sauce and grilled seasonal vegetables	
AGNELLO ALLA GRIGLIA GF	\$48
Lamb cutlets served with grilled potato crosti, cauliflower puree, confit tomato, broccolini and red wine jus	
GRIGLIATA MISTA (SERVES 2/3 PEOPLE) GF	\$130
Premium steak, lamb cutlets, chicken breast and fennel sausage served with chips and rocket salad	
ALL MAINS ARE AVAILABLE GLUTEN FREE. PLEASE ASK OUR STAFF.	
MENU BAMBINI	
KIDS CHIPS GF	\$10
Kids size hand cut chips served with tomato sauce	
KIDS PASTA-PENNE OR SPAGHETTI	
Olive oil and parmesan	\$12
Napolitana sauce	\$13
Ragù sauce	\$15
KIDS GNOCCHI NAPOLITANA	\$15
House made gnocchi with Napolitana sauce	
LUNCH SPECIAL - PAPPAGALLO PANUOZZO	
PANUOZZO VEGETARIAN V	\$15
Fresh rocket, roasted eggplants, roasted capsicum, olives, caramelised onion, smoked scamorza	
PANUOZZO PROSCIUTTO	\$20
Imported Italian prosciutto, rocket, cherry tomatoes, fresh buffalo mozzarella	
PANUOZZO BISTECCA	\$24
Beef fillet steak, capsicum, onions, rocket, and mayonnaise served with hand cut chips	
PANUOZZO POLLO	\$22
Grilled chicken thigh, rocket, cherry tomato and mayonnaise served with hand cut chips	

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.

(GF) - Gluten Free **(V)** - 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.