

PIZZA ROSSE (pizza with tomato sauce)

(all our pizza can be made gluten free no suitable for celiac)

Gluten free base \$5 extra

MARGHERITA	20
San Marzano D.O.P., fior di latte mozzarella (la delizia latticini) and fresh basil	
AMATRICIANA	24
San Marzano D.O.P., flat pancetta, shaved parmesan	
NAPOLI	22
San Marzano D.O.P., fior di latte mozzarella (la delizia latticini), anchovies, olives and capers	
SICILIANA	22
San Marzano D.O.P., mozzarella, roasted eggplant, salted ricotta and fresh basil	
VASTESE	24
San Marzano D.O.P., mozzarella, ventricina salami, roasted capsicum and olives	
PICCANTE	26
San Marzano D.O.P., mozzarella, ventricina salami, nduja (calabrese sausage and chilli)	
STREETX	24
San Marzano DOP, mozzarella, cacciatore, black olive and basil	
CALZONE CLASSICO	24
Tomato, mozzarella, leg ham and mushroom	
CALZONE PICCANTE	24
Tomato, mozzarella, hot salami and mushroom	
CALABRESE	24
San Marzano D.O.P. mozzarella, spicy nduja (calabrese sausage), roast capsicum and red onion	
CAPRICCIOSA	25
San Marzano D.O.P., mozzarella, leg ham, mushroom, artichokes and olives	
TRICOLORE	25
San Marzano D.O.P., buffalo mozzarella (uncooked) and fresh basil	
PARMA	26
San Marzano D.O.P., fresh rocket, imported Italian prosciutto, cherry tomato and stracciatella	
DIAVOLA	26
San Marzano D.O.P., mozzarella, fresh hot italian sausage, ventricina salami, mushroom and chilli	
BURRATA	28
San Marzano D.O.P. rocket, Italian speck and fresh burrata (la delizia latticini)	
PIZZA SUPREMA	28
San marzano D.O.P., mozzarella, fresh hot Italian sausage, ventricina salami, leg ham, roasted capsicum and olives	

PIZZA BIANCHE (White pizza, no tomato sauce)

FOGACCIA AL ROSMARINO	15
Extra virgin olive oil, rosemary and sea salt	
CAMPAGNOLA	24
Mozzarella, roasted eggplant, zucchini and capsicum	

PIZZA BIANCHE (White pizza, no tomato sauce) cont.

MISTO DI BOSCO		25	
Mozzerella, mixed mushroom, taleggio, parmesan and truffle oil			
NORDICA		26	
Mozzarella, roasted mushroom, smoked provola, pancetta, oregano			
SALSICCIA E FRIARELLI		25	
Mozzarella, fresh hot Italian sausage, friarelli			
FORMAGGI		25	
Mozzarella, gorgonzola, smoked provola and parmesan			
PAPPAGALLO		28	
Mozzarella, mushroom, fresh rocket, imported Italian prosciutto and truffle ricotta			
ADRIATICO		28	
Mozzarella cherry tomato, fresh prawns and zucchini			
PIZZA EXTRAS			
Italian Burrata	9	Taleggio	3
Italian Buffalo Mozzarella	8	Gorgonzola	3
Prosciutto Crudo	6	Mozzarella	3
Ham / Salami / Hot sausages	4	Anchovies	2
Prawns	6	Vegetables	3

**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

PAPPAGALLO PANUOZZO

TRADITIONAL SANDWICH made from our light pizza dough

PANUOZZO SPECK	18
Smoked provola, roasted mushrooms and speck	
PANUOZZO VEGETARIAN	15
Roast eggplant, roast capsicum, red onion and provolone cheese	
PANUOZZO SALAMI	15
Ventricina hot salami, roast capsicum, fiordilatte and rocket	
PANUOZZO PROSCIUTTO	18
Imported Italian prosciutto, rocket, cherry tomato and fresh buffalo mozzarella	
PANUOZZO BISTECCA	22
Beef fillet steak, roast capsicum, onions, rocket and mayonnaise served with hand cut chips	
PANUOZZO POLLO	20
Grilled chicken thigh, rocket, cherry tomato and mayonnaise served with hand cut chips	



MENU

B.Y.O Monday - Saturday lunch only
Corkage - \$10 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	6
Crusty light Italian bread served with local extra virgin olive oil and balsamic vinegar	
PAPPAGALLO GARLIC BREAD	12
Creamy garlic butter on Pappagallo pizza dough	
TRUFFLE GARLIC BREAD	14
Creamy garlic butter with truffle on Pappagallo pizza dough (add mozzarella \$2)	
SPICY GARLIC BREAD	14
Creamy garlic bread with Nduja on Pappagallo pizza dough (add mozzarella \$2)	
BRUSCHETTA	16
Confit tomato, basil and stracciatella	

ANTIPASTI (gluten free)

GREEN OLIVES GF	9
Imported Sicilian olives lightly marinated	
ARANCINI RAGÚ GF	16
Sicilian rice balls made with ragú sauce, peas and mozzarella	
CALAMARI FRITTI GF	22
Lightly fried baby calamari served with mayonnaise	
ZUPPA DI COZZE	22
Fresh mussels cooked in white wine, garlic and chilli in a light tomato sauce served with Italian bread	
ARROSTICINI DI AGNELLO GF	26
5 Lamb skewers traditional from Abruzzo with rocket salad	
GAMBERI GRIGLIATI GF	28
Grilled prawns with radicchio, fennel and pomogranate	

PIATTI FREDDI & SPUNTINI

CRUDO DI PESCE GF	24
Raw fish of the day with cucumber, spring onion, lime and nduja dressing	
CARPACCIO DI MANZO GF	24
Beef carpaccio with stracciatella and capers	
PROSCIUTTO & BURRATA	26
Imported Italian prosciutto served with fresh Burrata, Italian bread	
BURRATA E CAPONATA GF/V	24
Burrata Cheese (fresh made from delizia latticini) served with Sicilian caponata (Eggplants, celery, red capsicum, olives, capers and pine nuts)	
TAGLIERE SALAMI (FOR 2)	34
Artisan assorted cured meats (no preservatives) hot coppa, spicy ventricina abruzzese, bresaola, mild salami, prosciutto, buffalo mozzarella, homemade pickles and italian bread	

INSALATE E CONTORNI

CAPRESE GF/V	20
Confit medley 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	20
Grilled vegetables in season	
RADICCHIO GF/V	16
Radicchio, shaved fennel, pomegranate	
INSALATA DI ARUGULA GF/V	12
Rocket, cherry tomato, shaved parmesan	
PATATINE GF/V	12
House made hand cut chips with mayonnaise	

PASTE

PAPPARDELLE AL RAGÚ	28
House made pappardelle served with homemade beef ragú and grated Parmesan	
GNOCCHI DELLA CASA	28
House made ricotta gnocchi with Napolitana sauce, basil and Stracciatella	
ORECCHIETTE ALLA PUGLIESE	28
Orecchiette searved with italian sausage and broccoli	
RAVIOLI DELLA CASA	32
House made Ravioli of the day	
CHITARRINA GRANCHIO	38
House made Spaghetti Chitarra cooked with crab meat and lemon	
CAVATELLI ALLA VASTESE	34
Cavatelli served with clams, mussels, calamari, prawns, chilli and garlic in tomato sauce (al cocchio in wood fire oven \$5 extra)	

Gluten Free pasta available Penne or Spaghetti \$3.00 extra

Gluten Free Ravioli and Gnocchi \$4.00 extra

D.O.P. – (Protected Designation of Origin)
This italian certification ensures the products are locally grown and packaged in Italy.

SECONDI DI MARE

ZUPPA DI COZZE	32
Fresh mussels cooked in the white wine, garlic and chilli in light tomato sauce (al cocchio in wood fire oven \$5 extra)	
PESCE DEL GIORNO GF	(MARKET PRICE)
Fish of the day served grilled seasonal vegetables	
BRODETTO DI PESCE GF (CAN SERVE 2 PEOPLE)	58
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) <i>All mains are available gluten free. Please ask our staff.</i>	

SECONDI DI CARNE

POLLO ALLA GRIGLIA	28
Free range chicken breast with broccoli purée, quinoa salad and grilled corn	
BISTECCA DELLA CASA	48
300 gr Premium steak of the week served with Chimichurri and grilled vegetables in season	
AGNELLO ALL GRIGLIA	42
Lamb cuttlets served with roasted potato, caramelized onion, confit tomato, garlic cream and red wine jus	
GRIGLIATA MISTA (SERVE 2/3 PEOPLE)	120
Premium steak, lamb cutlets, chicken breast and fennel sausage served with chips and rocket salad <i>All mains are available gluten free. Please ask our staff.</i>	

MENU BAMBINI

KIDS CHIPS	9
Kids size hand cut chips served with tomato sauce	
KIDS PASTA - PENNE OR SPAGHETTI	12
Olive oil and parmesan	
Napolitana sauce	
Ragú sauce	
KIDS GNOCCHI NAPOLITANA	14
House made gnocchi with Napolitana sauce	

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