

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

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

PIZZE BIANCHE (Pizza with Mozzarella Base)

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



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

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

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

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

SECONDI DI CARNE (Meat Mains)	
POLLO ALLA GRIGLIA GF	\$37
Free range chicken breast served with crispy polenta, marinated red cabbage and beetroot cream	
MEAT OF THE DAY	
Served with rosti potato, chimichurri sauce and grilled seasonal vegetables	
AGNELLO ALLA GRIGLIA GF	\$50
Premium lamb cutlets served with roasted rosemary potatoes, red wine jus, caramelised peas and pea purée	
GRIGLIATA MISTA (SERVES 2/3 PEOPLE) GF	\$135
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 Menu)	
KIDS CHIPS GF	\$11
Kids size hand cut chips served with tomato sauce	
KIDS PASTA-PENNE OR SPAGHETTI	
Olive oil and parmesan	
Napoletana sauce	
Ragù sauce	
KIDS GNOCCHI NAPOLETANA	\$16
House made gnocchi with Napoletana sauce	
LUNCH SPECIAL - PAPPAGALLO PANUOZZO / FOCACCIA (Panuozzo / panini / focaccia made with Pappagallo pizza dough)	
PANUOZZO PROSCIUTTO	\$21
San Daniele prosciutto, rocket, cherry tomatoes, fresh buffalo mozzarella	
MEAT FOCACCIA	\$22
Served with roasted veal fillet, burrata, rocket and mayonnaise	
OCTOPUS FOCACCIA	\$24
Slow cooked octopus, baby spinach, buffalo cheese, sundried tomato, mayonnaise	
MORTADELLA FOCACCIA	\$18
Mortadella, basil pesto, burrata cream	
VEGETARIAN FOCACCIA	\$16
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.	
(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.	