

PIZZE ROSSE (Pizza with Tomato Sauce)
(all our pizzas can be made gluten free NOT suitable for Celiac)
Gluten free base \$5 Extra Vegan Cheese \$3 Extra

MARGHERITA V ★ POPULAR San Marzano D.O.P., fior di latte mozzarella (La Delizia Latticini), fresh basil, EVOO	\$23
NAPOLI I San Marzano D.O.P., fior di latte mozzarella (La Delizia Latticini), anchovies, olives, capers, oregano	\$27
SICILIANA V San Marzano D.O.P., mozzarella, basil, roasted eggplants, grated parmesan, EVOO	\$26
VASTESE San Marzano D.O.P, mozzarella, ventricina salami, roasted capsicum, kalamata olives	\$27
CALZONE CLASSICO San Marzano D.O.P, mozzarella, leg ham, mushroom	\$28
CALABRESE 🍷 San Marzano D.O.P., mozzarella, roasted capsicum, caramelised onion, spicy nduja (salami), EVOO	\$27
CAPRICCIOSA ★ POPULAR San Marzano D.O.P., mozzarella, leg ham, mushroom, artichokes, kalamata olives	\$30
DIAVOLA 🍷 ★ POPULAR San Marzano D.O.P., mozzarella, ventricina salami, mushroom, hot sausage, chilli flakes	\$30
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	\$32
PIZZA SUPREMA ★ POPULAR San Marzano D.O.P., mozzarella, ventricina salami, leg ham, hot sausage, roasted capsicum, kalamata olives	\$32
STREETX San Marzano D.O.P., mozzarella, cacciatore, black olives and basil	\$27

SEAFOOD: (A)- Australian (I) Imported (M) Mixed

CATERING AVAILABLE FOR
FUNCTIONS & CORPORATE EVENTS

PIZZE BIANCHE (Pizza with Mozzarella Base)

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 ★ POPULAR Mozzarella, mushroom, fresh rocket, San Daniele prosciutto, truffle ricotta, truffle oil	\$32
ADRIATICO I Zucchini cream base, mozzarella, prawns, cherry tomatoes, olives	\$30
CAMPAGNOLA V Mozzarella, roasted eggplants, roasted zucchini, roasted capsicum, caramelised red onion, EVOO	\$26
BURRATA ★ POPULAR Mozzarella, fresh rocket, San Daniele prosciutto, fresh burrata (La Delizia Latticini), EVOO	\$32
STRACCIATELLA Garlic, oregano, San Daniele prosciutto, stracciatella, cherry tomato, rocket, EVOO	\$31
MISTO DI BOSCO V Mozzarella, smoked scamorza cheese, mushroom, parmesan, truffle oil	\$26
BRONTE: Basil pesto, mortadella, fior di latte, roasted pistachio crumble, stracciatella	\$32

NUOVE PIZZE (New Pizzas)

VALTELLINA Fior Di Latte, Rocket Cream, Bresaola(Italian air-dried & cured beef), Cherry Tomatoes, Aged Provolone Cheese and Balsamic Glaze	\$32
COLONNATA Fior Di Latte, Baked Sliced Potatoes, Lardo Di Colonnata (Italian Style cured pork fat), Rosemary, Olive Crumble, Tomato Reduction and Fresh Basil.	\$31

PIZZA EXTRAS

Fresh burrata	\$9
Ham / salami / hot sausages	\$5
Fresh buffalo mozzarella	\$8
Stracciatella	\$5
San Daniele prosciutto	\$8
Mortadella	\$5
Prawns / anchovies	\$6
Fior di latte / gorgonzola / scamorza / parmesan	\$4
Vegetables	\$4
Nduja	\$3
Vegan Cheese	\$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 (Our Bread)

ITALIAN BREAD V, VN	\$8
Housemade Italian bread served with local extra virgin olive oil and balsamic vinegar	
ITALIAN FOCACCIA V, VN	\$12
Extra Virgin olive oil, pinch of salt, oregano (add prosciutto for \$7)	
PAPPAGALLO GARLIC BREAD V ★ POPULAR	\$12
Creamy garlic butter on Pappagallo pizza dough (add mozzarella \$2)	
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 V	\$20
Homemade toasted Italian bread with creamy Stracciatella, grilled marinated tomato, fresh basil and basil infused oie	
ANTIPASTI (Entrée)	
GREEN OLIVES GF, V, VN	\$10
Imported Sicilian olives lightly marinated	
ARANCINI RAGÙ GF ★ POPULAR	\$17
Sicilian rice balls made with ragù sauce, peas and mozzarella served with homemade mayonnaise	
POTATO CROQUETTES GF, V	\$16
Fresh Patate, 30 Month aged Parmigiano Reggiano, Italian creamy Mozzarella lightly crumbed with Potato flakes served with tomato fennel relish	
PAPPAGALLO FRIED PLATTER GF, V	\$29
Potato Croquettes, Arancini's, Grilled Cacciatore, Olives, Tomato Relish and Mayo	
CACCIATORE ALLA GRIGLIA GF	\$18
Grilled cacciatore served with lemon	
CALAMARI FRITTI GF I ★ POPULAR	\$24
Lightly fried baby calamari served with mayonnaise	
INSALATA DI POLIPO GF A	\$30
Grilled Octopus served with Red Pepper Sauce, Roasted Potatoes & Tomatoes, Caramelised Onion, Black Olives, Prosciutto Crumble	
PIATTI FREDDI & SPUNTINI (Cold Meats & Snacks)	
CARPACCIO DI MANZO GF	\$26
Cured Premium Beef tenderloin with Fresh rocket, Cherry Tomato, Parmesan, Lemon Wedge and Balsamic Glaze drizzle	
BURRATA AL POMODORO	\$25
Italian Burrata Cheese with fresh medley Cherry tomato and warm confit tomato, Toasted pine nuts and Herb oil drizzle	
TAGLIERE DI SALUMI (FOR 2)	\$30
Assorted cured meats with provolone cheese, homemade pickles and Italian bread	

INSALATE E CONTORNI (Salads & Sides)

CAPRESE GF, V	\$22
Fresh La Delizia Latticini Buffalo Mozzarella with warm Confit Tomato, Fresh basil and basil oil	
VERDURE GRIGLIATE GF, V, VN	\$17
Grilled seasonal vegetables	
INSALATA DI RADICCHIO GF, V ★ POPULAR	\$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	
PASTE	
PAPPARDELLE AL RAGÙ ★ POPULAR	\$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	
TAGLIATELLE AL GRANCHIO 🌶️ M	\$42
House made tagliatelle with crab meat, prawns, fish stock, chilli and garlic, confit tomato and fresh basil	
CAVATELLI ALLA VASTESE M ★ POPULAR	\$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)	
FETTUCCINI AL FUNGHI PORCINI	\$32
Fresh Fettuccine with Wild Mushroom, Porcini and Pecorino cheese	
GLUTEN FREE PASTA AVAILABLE	
GF Penne or spaghetti	Extra \$3
GF Pumpkin Gnocchi with Napoletana Sauce	Extra \$4
GF Porcini & Ricotta Ravioli with Sauce of the Day	Extra \$4
SECONDI DI MARE (Seafood Mains)	
ZUPPA DI COZZE 🌶️ A ★ POPULAR	\$39
Fresh Mussels cooked in White Wine, Garlic and Chili in Tomato Sauce served with Fresh Bread. Upgrade to Al Coccio (Pizza Bread cover cooked in Wood Fired Oven) for \$6	
PESCE DEL GIORNO GF A	MP
Fish of the day served with Grilled Vegetables, Mixed Salad and Yuzu herb dressing	
BRODETTO DI PESCE (CAN SERVE 2 PEOPLE) 🌶️ M	\$79
Traditional Zuppa di Pesce Vastese Style. Fresh Fish Fillet, Prawns, Mussels, Clams, Baby Squid, Garlic and Chili in Tomato Sauce served with Fresh Bread. Upgrade to Al Coccio (Pizza Bread cover cooked in Wood Fired Oven) for \$6	
ALL MAINS ARE AVAILABLE GLUTEN FREE. PLEASE ASK OUR STAFF.	

SECONDI DI CARNE (Meat Mains)

POLLO ALLA GRIGLIA GF ★ POPULAR	\$38
Grilled Free Range Chicken Breast served with Capsicum Sauce, Grilled seasonal Vegetables, Polenta Cake, Fried Peas, Caramelised Onion Jam	
BISTECCA DELLA CASA GF	\$59
Black Angus Scotch Fillet served with Potato Fondant, Grilled Broccolini, Caramelised Tomatoes and Home made Beef Jus	
AGNELLO ALLA GRIGLIA GF	\$52
Premium Lamb Cutlets served with Creamy Pea Sauce, Roasted Potatoes, Caramelised Onion, Grilled Seasonal Vegetables, Red wine Jus, Warm Confit Tomatoes and Fried fresh herbs	
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, V, VN	\$11
Kids size hand cut chips served with tomato sauce	
KIDS PASTA-PENNE OR SPAGHETTI	
Olive oil and parmesan V	\$13
Napoletana sauce V	\$14
Ragù sauce	\$16
KIDS GNOCCHI NAPOLETANA V	\$16
House made gnocchi with Napoletana sauce	
LUNCH SPECIAL - PAPPAGALLO PANUOZZO (Panuozzo / panini made with Pappagallo pizza dough)	
PANUOZZO VEGETARIAN V	\$17
Fresh rocket, roasted eggplants, roasted capsicum, olives, caramalised onion, smoked scamorza	
PANUOZZO PROSCIUTTO	\$22
San Daniele prosciutto, rocket, cherry tomatoes, fresh buffalo mozzarella	
PANUOZZO BISTECCA	\$26
Premium 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 (VN) - Vegan	
Gluten free pasta available	
SEAFOOD: (A)- Australian (I) Imported (M) Mixed	
MP - Market Price	