

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

PIZZE BIANCHE (Pizza with Mozzarella Base)

SALSICCIA E FRIARIELLI	\$27
Mozzarella, hot sausage, smoked scamorza cheese, friarielli	
4 FORMAGGI V	\$26
Mozzarella, gorgonzola cheese, smoked scamorza cheese, grated parmesan, basil	
PAPPAGALLO	\$31
Mozzarella, mushroom, fresh rocket, San Daniele prosciutto, truffle ricotta, truffle oil	
ADRIATICO (I)	\$30
Zucchini cream base, mozzarella, prawns, cherry tomatoes, olives	
CAMPAGNOLA V	\$26
Mozzarella, roasted eggplants, roasted zucchini, roasted capsicum, caramelised red onion, EVOO	
BURRATA	\$31
Mozzarella, fresh rocket, San Daniele prosciutto, fresh burrata (La Delizia Latticini), EVOO	
STRACCIATELLA	\$30
Garlic, oregano, San Daniele prosciutto, stracciatella, cherry tomato, rocket, EVOO	
MISTO DI BOSCO V	\$26
Mozzarella, smoked scamorza cheese, mushroom, parmesan, truffle oil	
BRONTE:	\$32
Basil pesto, mortadella, fior di latte, roasted pistachio crumble, stracciatella	
PIZZA EXTRAS	
Fresh burrata	\$9
Ham / salami / hot sausages	\$4
Fresh buffalo mozzarella	\$8
Stracciatella	\$4
San Daniele prosciutto	\$7
Mortadella	\$5
Prawns / anchovies (I)	\$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, VN Housemade Italian bread served with local extra virgin olive oil and balsamic vinegar	\$8
ITALIAN FOCACCIA V, VN EVOO, pinch of salt, oregano (add prosciutto for \$7)	\$12
PAPPAGALLO GARLIC BREAD V Creamy garlic butter on Pappagallo pizza dough	\$12
TRUFFLE GARLIC BREAD V Creamy garlic butter with truffle on Pappagallo pizza dough (add mozzarella \$2)	\$14
SPICY GARLIC BREAD 🌶️ Creamy garlic butter with nduja (salami) on Pappagallo pizza dough (add mozzarella \$2)	\$14
BRUSCHETTA V Italian toasted bread topped with confit cherry tomatoes, fresh basil and stracciatella cheese	\$20
ANTIPASTI (Entrée)	
GREEN OLIVES GF, V, VN Imported Sicilian olives lightly marinated	\$10
ARANCINI RAGÙ GF Sicilian rice balls made with ragù sauce, peas and mozzarella served with homemade mayonnaise	\$17
POTATO CROQUETTES GF, V Boiled potatoes mixed with mozzarella, salt, pepper and potato flake bread, served with mayonnaise	\$16
EGGPLANT PARMIGIANA GF, V Fried eggplant sauteed with tomato, basil and cheese in a Gluten Free bread crumb, served with mayonnaise	\$16
PAPPAGALLO FRIED PLATTER GF, V Potato croquettes, eggplant parmigiana, arancinis with signature sauces	\$29
CACCIATORE ALLA GRIGLIA GF Grilled cacciatore served with lemon	\$18
CALAMARI FRITTI GF (A) Lightly fried baby calamari served with mayonnaise	\$24
INSALATA DI POLIPO GF Grilled octopus served with roasted potatoes, prosciutto crumbs, kalamata olives, confit tomatoes	\$30
PIATTI FREDDI & SPUNTINI (Cold Meats & Snacks)	
CARPACCIO DI MANZO GF Thinly sliced beef eye fillet carpaccio served with cherry tomatoes, rocket and shaved parmesan	\$26
BURRATA E CAPONATA GF, V Burrata cheese (fresh made from La Delizia Latticini) served with Sicilian caponata (eggplants, celery, red capsicum, olives, capers and pine nuts)	\$28
PROSCIUTTO & BURRATA San Danielle prociutto served with burrata (freshly made from Delizia Latticini) and house made bread	\$32
TAGLIERE DI SALUMI (FOR 2) Assorted cured meats with provolone cheese, homemade pickles and Italian bread	\$30

INSALATE E CONTORNI (Salads & Sides)

CAPRESE GF, V Confit cherry tomatoes with fresh buffalo mozzarella and basil oil	\$22
VERDURE GRIGLIATE GF, V, VN Grilled seasonal vegetables	\$17
RADICCHIO GF, V Radicchio, home made pickle, fennel, pine nuts, flavour dressing and parmesan	\$18
INSALATA DI ARUGULA GF, V Rocket, cherry tomato, parmesan	\$15
PATATINE GF, V House made hand cut chips with mayonnaise	\$14
PASTE	
PAPPARDELLE AL RAGÙ House made pappardelle served with homemade beef ragù and grated parmesan	\$33
GNOCCHI DELLA CASA V House made ricotta gnocchi with Napoletana sauce, basil and stracciatella cheese	\$32
RAVIOLI DELLA CASA House made ravioli of the day	\$36
TAGLIATELLE AL GRANCHIO 🌶️ (M) House made tagliatelle with crab meat, prawns, fish stock, chilli and garlic, confit tomato and fresh basil	\$42
CAVATELLI ALLA VASTESE (M) Cavatelli served with clams, mussels, calamari, prawns, chilli and garlic in tomato sauce (al cocchio - pizza bread cover cooked in wood fired oven for \$6 extra)	\$37
ORECCHIETTE ALLA PUGLIESE 🌶️ Orecchiette pasta with broccoli and Italian sausage (spicy)	\$32
RISOTTO DEL GIORNO Risotto of the day	
GLUTEN FREE PASTA AVAILABLE	
Penne or spaghetti	Extra \$3
Pumpkin Gnocchi with Napoletana Sauce	Extra \$4
Porcini & Ricotta Ravioli with Sauce of the Day	Extra \$4

SECONDI DI MARE (Seafood Mains)

ZUPPA DI COZZE (A) Fresh mussels cooked in white wine, garlic and chilli in light tomato sauce (al cocchio - pizza bread cover cooked in wood fired oven for \$6 extra)	\$39
PESCE DEL GIORNO GF (A) Fish of the day served with grilled season vegetables and anchovies dill sauce	MP
BRODETTO DI PESCE (CAN SERVE 2 PEOPLE) (M) 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 - pizza bread cover cooked in wood fired oven for \$6 extra)	\$75

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

SECONDI DI CARNE (Meat Mains)

POLLO ALLA GRIGLIA GF Free range chicken breast served with beetroot purée, polenta, caponata and broccoli	\$38
MEAT OF THE DAY GF Served with Chefs choice of sides	MP
AGNELLO ALLA GRIGLIA GF Premium lamb cutlets served with cauliflower purée, caramelise onion, roasted potato, red wine jus, confit tomato and broccoli	\$50
GRIGLIATA MISTA (SERVES 2/3 PEOPLE) GF Premium steak, lamb cutlets, chicken breast and fennel sausage served with chips and rocket salad	\$135
ALL MAINS ARE AVAILABLE GLUTEN FREE. PLEASE ASK OUR STAFF.	
MENU BAMBINI (Kids Menu)	
KIDS CHIPS GF, V, VN Kids size hand cut chips served with tomato sauce	\$11
KIDS PASTA-PENNE OR SPAGHETTI Olive oil and parmesan V Napoletana sauce V Ragù sauce	\$13 \$14 \$16
KIDS GNOCCHI NAPOLETANA V House made gnocchi with Napoletana sauce	\$16

LUNCH SPECIAL - PAPPAGALLO PANUOZZO (Panuozzo / panini made with Pappagallo pizza dough)

PANUOZZO VEGETARIAN V Fresh rocket, roasted eggplants, roasted capsicum, olives, caramelised onion, smoked scamorza	\$17
PANUOZZO PROSCIUTTO San Danielle prosciutto, rocket, cherry tomatoes, fresh buffalo mozzarella	\$22
PANUOZZO BISTECCA Premium Beef fillet steak, capsicum, onions, rocket and mayonnaise served with hand cut chips	\$26
PANUOZZO POLLO Grilled chicken thigh, rocket, cherry tomato and mayonnaise served with hand cut chips	\$22

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

D.O.P. – (Protected Designation of Origin)

This Italian certification ensures the products are locally grown and packaged in Italy.