

PIZZA ROSSE (pizza with tomato sauce)

Margherita	20
San Marzano D.O.P., fior di latte mozzarella (la delizia latticini) and fresh basil	
Amatriciana	20
San Marzano D.O.P., flat pancetta, shaved parmesan and parsley	
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	24
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., mozzarella, fresh rocket, imported Italian prosciutto, cherry tomato and shaved Parmesan	
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 sausages, ventricina salami, leg ham, roasted capsicum and olives	

Pizza Bianche (White pizza, no tomato sauce)

Focaccia al rosmarino	15
Extra virgin olive oil, rosemary and sea salt	
Arrabbiata	19
Cherry tomato slice, garlic, chilli and parsley	
Campagnola	22
Mozzarella, cherry tomato, zucchini, eggplant, roasted capsicum,red onion and parsley	
Patate e Anduja	24
Mozzarella, potatoes, friarelli and spicy nduja (calabrese sausage)	
Misto di Bosco	24
Mozzerella, mixed mushroom, taleggio and truffle oil	

Pizza Bianche (White pizza, no tomato sauce) cont.

Formaggi	25
Mozzarella, gorgonzola, provolone and parmesan	
Boscaiola	26
Mozzarella, taleggio, mushroom, and speck	
Cacio e pepe con tartufo	26
For di latte mozzarella, pecorino, black pepper and fresh truffle (truffle hill from manjimup)	
Pappagallo	28
Mozzarella, mushroom, fresh rocket, imported Italian prosciutto and truffle ricotta	
Adriatico	28
Mozzarella cherry tomato, grilled zucchini, fresh prawn, and crunchy pancetta	

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**

PAPPAGALLO PANUOZZO
(Only available at lunch)

TRADITIONAL SANDWICH made from our light pizza dough.

Panuzzo Vegetarian	14
Grilled eggplant, zucchini, roast capsicum, red onion and provolone cheese	
Panuzzo Salami	14
Ventricina hot salami,roast capsicum, fiordilatte and rocket	
Panuzzo Prosciutto	14
Imported Italian prosciutto,rocket, cherry tomato and fresh buffalo mozzarella	
Panuzzo al pollo	20
Grilled Chicken, rocket, cherry tomato and mayonnaise served with hand cut chips	
Panuzzo Bistecca	22
Beef fillet steak, roast capsicum, onions, rocket 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)	
TRUFFLE BRUSCHETTA	22
Truffle ricotta, grilled asparagus and pine nuts	

ANTIPASTI (gluten free)

GREEN OLIVES GF	9
Imported Sicilian olives lightly marinated	
ARANCINI RAGU GF	16
Sicilian rice balls made with ragú sauce, peas and mozzarella	
CACCIATORE ALLA GRIGLIA GF	15
Grilled cacciatore served with lemon	
ARANCINI FUNGHI E TALEGGIO GF	16
Rice balls with mushroom and taleggio	
CALAMARI FRITTI GF	20
Lightly fried baby calamari served with egg mayonnaise	
ZUPPA DI COZZE GF	19
Fresh mussels cooked in white wine, garlic and chilli in a light tomato sauce served with grilled Italian bread	
ARROSTICINI DI AGNELLO GF	24
5 Lamb skewers traditional from Abruzzo served with rocket salad	

PIATTI FREDDI & SPUNTINI

CRUDO DI PESCE GF	24
Catch of the day marinated in lemon, extra virgin olive oil & spicy dressing served with herbs	
CARPACCIO DI MANZO GF	24
Beef carpaccio, parmigiano and rocket	
PROSCIUTTO & BUFALA GF	24
Imported Italian prosciutto served with fresh local cherry buffalo mozzarella	
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 SALUMI (FOR 2)	32
Artisan assorted cured meats (no preservatives) hot coppa, spicy ventricina abruzzese, bresaola, mild salame, prosciutto with cherry buffalo bocconcini and home made pickles	

INSALATE E CONTORNI

CAPRESE GF/V	18
Confit cherry tomato with fresh buffalo bocconcini	
CAPONATA GF/V	15
Sicilian traditional dish made with eggplants celery, red capsicum, olives, capers, pine nuts. In agrodolce sauce	
VERDURE GRIGLIATE GF/V	18
Grilled vegetables in season	
INSALATA DI RISO GF/V	16
Brown rice, kale, chickpeas, red capsicum and red onion.	
RADICCHIO GF/V	12
Radicchio, shaved fennel, shaved parmesan and balsamic reduction	
INSALATA DI ARUGULA GF/V	12
Rocket, cherry tomato, shaved Italian parmesan	
PATATINE GF/V	9
chips seasoned with sea salt	
PASTE	
PAPPARDELLE AL RAGU	28
House made pappardelle served with homemade ragu' sauce (pork, veal and lamb) and grated parmesan	
CALAMARATA ALLA PUGLIESE	28
Calamarata pasta served sliced Italian sausages and broccoli	
GNOCCHI PORCINI	28
House made ricotta gnocchi served with porcini mushrooms (add fresh truffle 5gr x \$8.00)	
RAVIOLI DELLA CASA	30
House made Ravioli of the day	
CHITARRINA AL NERO DI SEPPIA	32
House made squid ink spaghetti served with crab meat, confit cherry tomato in white wine sauce	
CAVATELLI ALLA VASTESE	32
Cavatelli served with clams, mussels, calamari, prawns, chilli and garlic in tomato sauce	

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	34
Fresh mussels cooked in the white wine, garlic and chilli in light tomato sauce served al cocchio (traditional clay pot cooked in wood fire oven with pizza base on top)	
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

PETTO DI POLLO ALLA GRIGLIA	32
Free range chicken breast served with capsicum puree' and grilled polenta	
BISTECCA DELLA CASA	48
300 gr Premium steak of the week served with chimichurri and grilled vegetables in season	
AGNELLO ALL GRIGLIA	39
Lamb rump served medium with grilled radicchio and roasted fennel with red wine reduction	
GRIGLIATA MISTA (SERVE 2/3 PEOPLE)	110
Premium steak, lamb rump, chicken breast and fennel sausages With chips and rocket salad	

MENU BAMBINI

KIDS CHIPS	7
Kids size hand cut chips served with tomato sauce	
KIDS PASTA - PENNE OR SPAGHETTI	
Olive oil and parmesan	12
Napoletana sauce	12
Ragu' sauce	14
MILANESE AND CHIPS	18
Home made chicken nuggets, hand cut chips and tomato 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