

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 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	
CAMPAGNOLA	24
Mozzarella, roasted eggplant, roasted pumpkin and onions	

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

MISTO DI BOSCO	25
Mozzarella, mixed mushroom, taleggio, parmesan and truffle oil	
NORDICA	26
Mozzarella, roasted mushroom, smoked provola, pancetta, oregano	
SALSICCIA E FRIARELLI	25
Mozzarella, fresh hot Italian sausages, friarelli	
FORMAGGI	25
Mozzarella, gorgonzola, smoked provola and parmesan	
PAPPAGALLO	28
Mozzarella, mushroom, fresh rocket, imported Italian prosciutto and truffle ricotta	
ADRIATICO	28
Mozzarella onions, fresh prawn and nduja (calabrese spicy sausage)	
TONNO E CIPOLLA	25
Mozzarella, tuna, red onion and capers	

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



MENU

**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**

**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
Pumpkin, Gorgonzola, mixed seeds	
ANTIPASTI (gluten free)	
GREEN OLIVES GF	9
Imported Sicilian olives lightly marinated	
ARANCINI RAGÚ	16
Sicilian rice balls made with ragú sauce, peas and mozzarella	
CACCIATORE ALLA GRIGLIA GF	15
Grilled cacciatore served with lemon	
CALAMARI FRITTI	20
Lightly fried baby calamari served with mayonnaise	
ZUPPA DI COZZE GF	20
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 caponata	
GAMBERI GRIGLIATI GF	28
Grilled prawn skewers with capsicum puree and fennel salad	
PIATTI FREDDI & SPUNTINI	
CRUDO DI PESCE GF	24
Catch of the day marinated in blood orange dressing with fennel salad and pomegranate	
CARPACCIO DI MANZO GF	24
Beef carpaccio, porcini emulsion, parmesan, capers	
PROSCIUTTO & BURRATA GF	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 SALUMI (FOR 2)	32
Artisan assorted cured meats (no preservatives) hot coppa, spicy ventricina abruzzese, bresaola, mild salame, prosciutto, imported cheeses, homemade pickles and italian bread	
CHEESE PLATTER (2 PEOPLE)	24
Selection of imported cheeses, dried fruit, walnuts, honey and crackers	

INSALATE E CONTORNI

CAPRESE GF/V	18
Confit cherry tomato with fresh buffalo bocconcini	
CAPONATA GF/V	16
Sicilian traditional dish made with eggplants, celery, red capsicum, olives, capers, pine nuts	
VERDURE GRIGLIATE GF/V	18
Grilled vegetables in season	
INSALATA DI RISO GF/V	16
Brown rice, quinoa, roasted capsicum, spring onion, rocket, basil pesto	
RADICCHIO GF/V	14
Radicchio, shaved fennel, gorgonzola	
INSALATA DI ARUGULA GF/V	12
Rocket, cherry tomato, shaved parmesan	
PATATINE GF/V	10
House made hand cut chips with mayonnaise	
PASTE E RISOTTO	
PAPPARDELLE AL RAGÚ	28
House made pappardelle served with homemade beef ragú served with grated Parmesan	
GNOCCHI DELLA CASA	28
House made ricotta gnocchi with Napoletana sauce, basil and Stracciatella	
RAVIOLI DELLA CASA	30
House made Ravioli of the day	
CHITARRINA VONGOLE	30
House made Squid ink Spaghetti Chitarra cooked with clams, white wine garlic and chilli	
CAVATELLI ALLA VASTESE	32
Cavatelli served with clams, mussels, calamari, prawns, chilli and garlic in tomato sauce (al cocchio in wood fire oven \$5 extra)	
RISOTTO DELLA CASA	30
Risotto of the week	

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	30
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 Fish Stew 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	32
Free range chicken Maryland served with capsicum purée, broccoli and grilled polenta	
BISTECCA DELLA CASA	46
300 gr Premium steak of the week served with porcini mushroom sauce and grilled vegetables in season	
AGNELLO ALL GRIGLIA	39
Lamb rump served medium with fried cauliflower, pea purée and red wine jus	
GRIGLIATA MISTA (SERVE 2/3 PEOPLE)	110
Premium steak, lamb rump, chicken maryland and fennel sausage served with chips and rocket salad	

MENU BAMBINI

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