

son of a pizzaiolo

▲▲▲ MENU DELLA SERA ▲▲▲

*The secret to our hand made Pizza and Pasta is in
our All-Natural and Authentic Italian Ingredients!*

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*** MENU DELLA SERA ***

-TO START-

PORCINI ARANCINI (3) VG	13.5
Porcini mushroom risotto balls served with a parmesan and thyme sauce	
POLPETTE AL SUGO (4)	13.9
Veal and pork meatballs baked in our wood oven and slow cooked in our Italian tomato sugo	
SEMOLINA CHIPS VG	11.5
Deep fried semolina chips filled with cheese and served with spicy aioli	
EGGPLANT PARMIGIANA VG	13.9
Baked layers of eggplant, tomato sugo, mozzarella, basil and Parmesan	
WOOD FIRED ITALIAN OLIVES GFO, V	8.9
Served with house made wood fired bread	
INSALATA CAPRESE GFO, V	14.9
Multi Layers of ox heart tomato, Fior di latte cheese and basil, maldon salt and drizzle of extra virgin olive oil. Option: Buffalo Mozzarella \$3	
SALUMI BOARD	
Selection of cured meats and Italian cheese	
2 People Sharing Board	22.5
4 People Sharing Board	29.5

-PASTA-

All our pastas are freshly handmade in house, and served slightly over al dente

PAPPARDELLE RAGU	25.9
Pappardelle pasta served in a slow cooked beer-braised lamb ragù with mint and dehydrated ligurian olives	
LINGUINE DI MARE GFO	26.9
Linguini served with Morton Bay Bug, Tasmanian mussels, calamari, chilli and garlic sauce	
LASAGNA BIANCA VG	25.5
Baked pasta sheets with layers of bechamel sauce, mushroom ragù and parmigiano reggiano cheese	
GNOCCHI SORRENTINA VG	24.5
House Made Potato gnocchi baked with napoli sauce, stracciatella cheese, grana padano and finished with fresh basil and extra virgin olive oil.	

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- SIDES & SALADS -

- WARM CHICKEN SALAD GF 23.0
Free range grilled chicken breast on a coz lettuce and avocado salad, with yoghurt, lemon and dill dressing, topped with toasted almonds, shaved grana padano and gluten free crostini
- INSALATE AGRODOLCE GF, VG, VO 14.9
Rocket, pears and shaved pecorino cheese drizzled with balsamic and honey dressing
- WARM BROCCOLINI SALAD VG 10.5
with garlic, goats cheese, toasted almonds and extra virgin olive oil
- THICK CUT CHIPS GF, VG 8.9
Thick cut chips served with herbs salt and soy aioli
- WOODFIRED BREAD 4.5

- MEAT PIZZA -

GLUTEN FREE AVAILABLE \$3 EXTRA
ALL OUR PIZZAS ARE AVAILABLE WITH VEGAN CHEESE (\$1)
PLEASE NOTE WE DO NOT DO HALF HALF PIZZAS

- CALZONE RIPIENO 22.5
San Marzano tomatoes, provolone cheese, buffalo mozzarella, basil, tomatoes, 24 month Prosciutto di Parma, rocket leaves and grana padano
- PROSCIUTTO 23.5
San Marzano tomatoes, Buffalo mozzarella, basil, 24 month Prosciutto di Parma, rocket and Grana Padano
- CAPRICCIOSA 20.5
San Marzano tomatoes, Fior di Latte, artichokes, field mushrooms, leg ham and Ligurian olives
- SALSICCIA E FRIARIELLI 20.5
Provolone cheese, friarelli, pork sausage, Grana Padano and fresh chili

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- MEAT PIZZA -

CONTINUED

MACELLAIO	21.5
San Marzano tomatoes, salami, pancetta, pork sausage, provolone cheese, salsa rossa and Grana Padano	
LITTLE LAMB	20.5
Marinated lamb, Fior di Latte, caramelized onion, tzatsiki, tomatoes, rocket and lemon. Optional: swap lamb for chicken	
PORCO PORCINI	20.5
Porcini mushrooms, field mushrooms, pork sausage, pancetta, provolone cheese and truffle oil	
NDUJA	20.5
Nduja Salami, Calabrese Salami, Marinated green olives, Ligurian olives, Grana Padano and Fior di Latte	
PERA SPECK	20.5
Gorgonzola, walnuts, balsamic glaze, pear, rocket, speck (smoked prosciutto), basil and black pepper	
PULLED PORK	20.5
Pulled pork, Provelone cheese, caramelized onion, gorgonzola, sliced orange, basil and smokey BBQ sauce	
CHIMICHURRI 2.0	20.5
Provolone cheese, pork sausage, nduja, roasted capsicum, caramelised onion, chilli and lemon	
SURF'S UP	19.5
San Marzano tomatoes, Fior di Latte, leg ham and pineapple	
ROAST CHICKEN	20.5
Roast chicken, garlic, rosemary, provolone cheese, caramelised onion, capsicum sauce and buffalo mozzarella	

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-VEGETARIAN PIZZA-

GARLIC Garlic, Herbs and Fior di Latte Cheese	16.0
MARGHERITA San Marzano tomatoes, Fior di Latte, Basil Suggestion: add Buffalo mozzarella \$2.5	19.0
IL BOSCO San Marzano tomatoes, provolone cheese, porcini mushrooms, field mushrooms, basil and gorgonzola. Suggestion: add Salami	20.5
PISCIOTTA Baby spinach, semi dried tomatoes, mozzarella, roasted peppers, eggplant, potato, and pumpkin purée	20.5
GOATS CHEESE Pesto, goats cheese, pumpkin, pine nuts, semi dried tomatoes, Fior di Latte and rocket leaves	20.5
CAPRESE Basil pesto, roasted tomatoes, fior Di latte, basil and buffalo mozzarella. Suggestion: add prosciutto	21.0
TARTUFO Provolone cheese, roasted potatoes, caramelized onion, truffle oil and rosemary Suggestion: add Salami	21.0

-SEAFOOD PIZZA-

GAMBERO San Marzano tomatoes Fior Di Latte, baby spinach, prawns, blue swimmer crab meat, grana padano and fresh chili	23.0
NAPOLETANA San Marzano tomatoes, Fior Di latte, Ligurian olives, basil and anchovies. Suggestion: Add salami	20.5

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DEFINITIONS

V = Vegan VO= Vegan Optional VG = Vegetarian
GF = Gluten Free GFO = Gluten Free Optional
DF = Dairy Free DFO = Dairy Free Option

-GET IN TOUCH-



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