

# son of a pizzaiolo

## TAKE-AWAY MENU

### STARTERS & SALADS

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.....	10.5
Deep fried semolina chips filled with cheese and served with spicy aioli	
WARM CHICKEN SALAD GF DF.....	21.5
Grilled chicken breast, sautéed green beans, medley tomatoes and roasted pumpkin, topped with fennel and orange salad	

### VEGETARIAN PIZZA

GLUTEN FREE AVAILABLE \$3 EXTRA  
PLEASE NOTE WE DO NOT DO HALF HALF PIZZAS

	S	M	L
GARLIC.....	12	15	18.5
Garlic, Herbs and Fior di Latte Cheese			
MARGHERITA.....	15	18	21.5
San Marzano tomatoes, Fior di Latte, Basil. Suggestion: add Buffalo mozzarella \$2.5			
IL BOSCO.....	16.5	19.5	22.5
San Marzano tomatoes, provolone cheese, porcini mushrooms, field mushrooms, basil and gorgonzola. Suggestion: add Salami			
PISCIOTTA.....	16.5	19.5	23.0
Baby spinach, semi dried tomatoes, mozzarella, roasted peppers, eggplant, potato, and pumpkin purée			
GOATS CHEESE.....	16.5	19.5	23.0
Pesto, goats cheese, pumpkin, pine nuts, semi dried tomatoes, Fior di Latte and rocket leaves			
CAPRESE.....	17.5	20.5	23.5
Basil pesto, roasted tomatoes, fior Di latte, basil and buffalo mozzarella Suggestion: add prosciutto			
TARTUFO.....	16.5	19.5	23.0
Provolone cheese, roasted potatoes, caramelized onion, truffle oil and rosemary Suggestion: add Salami			

### MEAT PIZZA

	S	M	L
CALZONE RIPIENO.....	18.5	21.5	24.5
San Marzano tomatoes, provolone cheese, buffalo mozzarella, basil, tomatoes, 24 month Prosciutto di Parma, rocket leaves and grana padano			
PROSCIUTTO.....	19.5	22.5	25.5
San Marzano tomatoes, Buffalo mozzarella, basil, 24 month Prosciutto di Parma, rocket and Grana Padano			
CAPRICCIOSA.....	16.5	19.5	23.0
San Marzano tomatoes, Fior di Latte, artichokes, field mushrooms, leg ham and Ligurian olives			
SALSICCIA E FRIARELLI.....	16.5	19.5	23.0
Provolone cheese, friarelli, pork sausage, Grana Padano and fresh chili			

	S	M	L
MACELLAIO.....	17.5	20.5	23.5
San Marzano tomatoes, salami, pancetta, pork sausage, provolone cheese, salsa rossa and Grana Padano			
LITTLE LAMB.....	16.5	19.5	23.0
Marinated lamb, Fior di Latte, caramelized onion, tzatsiki, tomatoes, rocket and lemon. Optional: swap lamb for chicken			
PORCO PORCINI.....	16.5	19.5	23.0
Porcini mushrooms, field mushrooms, pork sausage, pancetta, provolone cheese and truffle oil			
NDUJA.....	16.5	19.5	23.0
Nduja Salami, Calabrese Salami, Marinated green olives, Ligurian olives, Grana Padano, and Fior di Latte			
PERA SPECK.....	16.5	19.5	23.0
Gorgonzola, walnuts, balsamic glaze, pear, rocket, speck (smoked prosciutto), basil and black pepper			
PULLED PORK.....	16.5	19.5	23.0
Pulled pork, Provelone cheese, caramelized onion, gorgonzola, sliced orange, basil and smokey BBQ sauce			
CHIMICHURRI 2.0.....	16.5	19.5	23.0
Provolone cheese, pork sausage, nduja, roasted capsicum, caramelised onion, chilli and lemon			
SURF'S UP.....	16.5	19.5	23.0
San Marzano tomatoes, Fior di Latte, leg ham and pineapple			
ROAST CHICKEN .....	16.5	19.5	23.0
Roast chicken, garlic, rosemary, provolone cheese, caramelised onion, capsicum sauce and buffalo mozzarella			

## SEAFOOD PIZZA

	S	M	L
GAMBERO.....	18.5	21.5	24.5
San Marzano tomatoes, Fior Di Latte, baby spinach, prawns, blue swimmer crab meat, grana padano and fresh chili			
NAPOLETANA.....	16.5	19.5	23.0
San Marzano tomatoes, Fior Di latte, Ligurian olives, basil and anchovies Suggestion: add Salami			

## PASTA

*All our pastas are homemade 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	
LINGUINI DI MARE <sup>GFO</sup> .....	26.9
Linguini served with Morton Bay Bug, Tasmanian mussels, calamari, chilli and garlic sauce	
LASAGNA BIANCA <sup>VG</sup> .....	25.5
Baked pasta sheets with layers of bechamel sauce, mushroom ragù and parmigiano reggiano cheese	
GNOCCHI SORRENTINA <sup>VG</sup> .....	24.5
Home made potato gnocchi served with a gorgonzola cheese sauce, topped with balsamic radicchio and roasted walnuts Vegt	



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Please note there is a 1.5% surcharge for credit cards