

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 Porcini mushroom risotto balls served with a parmesan, gorgonzola and thyme sauce	13.9
POLPETTE AL SUGO (4) Veal and pork meatballs baked in our wood oven and slow cooked in our Italian tomato sugo	13.9
SEMOLINA CHIPS VG Deep fried semolina chips filled with cheese and served with spicy aioli	11.5
EGGPLANT PARMIGIANA VG Baked layers of eggplant, tomato sugo, mozzarella, basil and parmesan	13.9
WOOD FIRED ITALIAN OLIVES GFO, V Served with house made wood fired bread	8.9
INSALATA CAPRESE GF 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	14.9
SALUMI BOARD Selection of cured meats and Italian cheese 2 People Sharing Board	22.9
4 People Sharing Board	29.9
CALAMARI Deep fried calamari tossed in a crispy garlic chilli crunch and served with homemade lemon aioli	18.5

-PASTA-

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

PAPPARDELLE RAGU Pappardelle pasta served in a slow cooked beer-braised lamb ragu with mint and dehydrated ligurian olives	25.9
LINGUINE DI MARE GFO Linguini served with Morton Bay Bug, Tasmanian mussels, calamari, chilli and garlic sauce	26.9
CLASSIC LASAGNE AL RAGU Baked pasta sheets with layers of bechamel sauce, bolognese ragu and parmigiano reggiano cheese	25.5
GNOCCHI CON FUNGHI É SALVIA VG Sautéed gnocchi with brown saged butter, assorted mushroom ragu with a final touch of truffle oil	25.5

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- SIDES & SALADS -

CAESAR SALAD GF	19.5
Coz lettuce with homemade Caesar dressing topped with fresh pomegranate, shaved grana padano and gluten free croutons Suggestion: Add grilled chicken \$5	
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 IN 12"

ALL OUR PIZZAS ARE AVAILABLE WITH VEGAN CHEESE (\$1.50)

PLEASE NOTE WE DO NOT DO HALF HALF PIZZAS

	10"	12"
VESUVIUS (Large size only)		24
Part pizza / part Calzone! Calzone filled with San Marzano, Fior di latte and nduja. Pizza topped with Fior di latte, hot salami, yellow cherry tomatoes, buffalo mozzarella and basil		
CHIMI-CHURRI 2	20	24
Pork sausage, nduja, provolone, caramelised onion, roasted capsicum and salsa verde		
PROSCIUTTO	22	26
San Marzano tomatoes, Buffalo mozzarella, basil, 24 month Prosciutto di Parma, rocket and Grana Padano		
CAPRICCIOSA	20	24
San Marzano tomatoes, Fior di Latte, artichokes, field mushrooms, leg ham and Ligurian olives		

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- MEAT PIZZA -

CONTINUED

	10"	12"
PORCO PORCINI Porcini mushrooms, field mushrooms, pork sausage, pancetta, provolone cheese and truffle oil	20	24
NDUJA Nduja Salami, Calabrese Salami, Marinated green olives, Ligurian olives, Grana Padano and Fior di Latte	20	24
SURF'S UP San Marzano tomatoes, Fior di Latte, leg ham and pineapple	20	24
POLLO 2 Sweet chilli-roasted chicken, provolone cheese, caramelised onion, roasted capsicum, and rocket	20	24
BASIL AND FRIENDS Basil pesto, Fior di latte, pork sausage, eggplant, chilli and fresh basil	20	24
MACELLAIO San Marzano tomatoes, salami, pancetta, pork sausage, provolone cheese, salsa rossa and Grana Padano	20.5	24.5
LITTLE LAMB Marinated lamb, Fior di Latte, caramelized onion, tzatsiki, fresh tomatoes, rocket and lemon. Optional: swap lamb for chicken	20.5	24.5

- SEAFOOD PIZZA -

	10"	12"
ASCEA 2 Yellow cherry tomatoes, garlic, fior di latte, zucchini, king prawns, blue swimmer crab meat, chilli and grana Padano	20	24

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-VEGETARIAN PIZZA-

	Vegan cheese \$1.50	10"	12"
GARLIC	15.5	19.5	
Garlic, Herbs and Fior di Latte Cheese			
MARGHERITA	18.5	22.5	
San Marzano tomatoes, Fior di Latte, Basil Suggestion: add Buffalo mozzarella \$3			
IL BOSCO	20	24	
San Marzano tomatoes, porcini mushroom, fior di latte, truffle infused pecorino and crispy gluten free bread crumbs (meat Suggestion: add prosciutto \$2)			
PISCIOTTA 2	20	24	
Fior di latte, pumpkin puree, zucchini, roasted potato, roasted eggplant and roasted capsicum (Meat suggestion: hot salami \$2)			
TARTUFO 2	20	24	
Fior di latte, roasted potatoes, caramelised onion, mixed herbs and truffle-infused pecorino cheese (Meat suggestion- add pancetta \$2)			
MONTE	20	24	
Black olive paste, garlic, fior di latte, artichoke, sliced tomatoes, basil and grana padano (Meat suggestion: pork sausage \$2)			
VEGANO	20	24	
Pumpkin puree, porcini mushroom, caramelised onion, vegan salsa verde and pine nuts. Option of: Vegan cheese or Goat's feta (non vegan)			
CAPRI	20	24	
Basil pesto, yellow cherry tomatoes, ligurian olives, zucchini, goat's feta and fresh buffalo mozzarella (Meat Suggestion: add pulled lamb \$3)			

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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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