

*Prezzo*

## Starters

|                                                                                                      |      |
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| <b>Schiacciata all' aglio</b><br>Wood-fired pizza base topped with EVOO & fresh garlic               | \$14 |
| <b>Schiacciata trio</b><br>Wood-fired pizza base, bocconcini cheese, seasonal fresh tomatoes & pesto | \$19 |

## Antipasti / Entrée

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| <b>Arancini (GF available)</b><br>Made-in-house rice & radicchio crumbed arancini balls<br>Served with sweet chilli-mayo sauce. (3balls)                            | \$14                                  |
| <b>Antipasto misto</b><br>A selection of Italian cured meats & Italian cheeses served with our speciality woodfired bread                                           | \$21 per two<br>\$35 per four or more |
| <b>Carpaccio di Prezzo</b><br>Peppery thin slices of eye fillet with sweet and sour radicchio, freeze salad, shaved grana padano & drizzled with horse radish sauce | \$22                                  |
| <b>Fritto misto</b><br>Lightly battered local squid, black tiger prawns & thin slices of zucchini served with made-in house tartar sauce                            | \$22                                  |
| <b>Burrata</b><br>Imported Organic Italian cow milk burrata Cheese, served with green apple pure, sun-sugar-tomatoes, & cucumber drizzled with balsamic glaze       | \$18                                  |

## Pasta / Risotto

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| <b>Ravioli di ricotta e spinaci</b><br>Made-in-house fresh ravioli stuffed with fresh buffalo ricotta cherry tomato sauce, toasted pine nuts & fresh basil                                                    | \$28 |
| <b>Paccheri alla parmigiana</b><br>Pasta tubes with cherry tomato sauce, eggplant, zucchini & fresh buffalo ricotta                                                                                           | \$29 |
| <b>Truffle</b><br>Made-in-house fresh tagliatelle, truffle paste in a creamy grana padano, oyster mushrooms & semi-sun-dried tomatoes                                                                         | \$34 |
| <b>Pappardelle ragu di agnello</b><br>Made-in-house fresh pappardelle, 8 hrs slow-cooked lamb-shoulder ragout                                                                                                 | \$34 |
| <b>Tagliolini nero</b><br>Made-in-house fresh squid-ink tagliolini SA king prawns, Blue swimmer crab, zucchini, cherry tomatoes, chilli & garlic cooked in lobster sauce, garnished with crunchy spring onion | \$36 |
| <b>Spaghetti marinara</b><br>De Cecco Spaghetti with local king prawns, salmon, barramundi, squid & clams cooked in white-wine sauce with a touch of chilli & garlic                                          | \$36 |
| <b>Risotto mare</b><br>Arborio Rice, with local king prawns, salmon, barramundi, squid & clams                                                                                                                | \$36 |
| <b>Risotto con pollo</b><br>Arborio Rice Free range chicken & a mix of oyster & button mushrooms<br>(GLUTEN FREE PASTA AVAILABLE)                                                                             | \$31 |

## Carne / Meat

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| <b>Stinco classico</b><br>8 hours slow cooked Lamb shank served with mash potato and daily veg                                                      | \$34          |
| <b>Bisteca</b><br>Certified black angus grass fed & hormone free eye fillet steak, served with snow pea, oyster mushroom, celeriac puree & port jus | \$57          |
| <b>Pollo</b><br>Free-range crispy pan-fried chicken breast and thigh, baby shallots, button mushrooms, cavolo nero & chicken jus                    | \$29          |
| <b>Prezzo Plate</b><br>Selection of premium wood-fired meats with accompanying sides                                                                | \$110 for two |

## Pesce / Fish

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| <b>Salmone al pepe verde</b><br>Woodfired market fresh Atlantic Salmon, zesty green peppercorn sauce asparagus and lightly battered artichoke | \$39         |
| <b>Prezzo NT barramundi</b><br>Barramundi fillet served with caponata vegetables, peas puree, touch of salmoriglio dressing                   | \$39         |
| <b>Prezzo Plate</b><br>Selection of market fresh seafood and fish with accompanying sides                                                     | \$95 for two |

## Salads / Side Orders

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| <b>Goat Cheese salad</b><br>Mix leaf salad, beetroot, roasted pumpkin, pearl barley & pumpkin seeds, dressed with glazed balsamic vinegar | \$18 |
| <b>Mix salad</b><br>Mix leaf salad, with cucumber, cherry tomatoes & red onion                                                            | \$13 |
| <b>Rocket salad</b><br>Rocket salad, cherry tomatoes & shaved grana padano                                                                | \$15 |
| <b>Chips</b><br>Made-in-house hand cut chips                                                                                              | \$8  |
| <b>Rosemary roasted chat potatoes</b>                                                                                                     | \$9  |
| <b>Sautéed green beans</b><br>Anchovies, chilli & garlic                                                                                  | \$9  |
| <b>Sautéed spinach</b>                                                                                                                    | \$11 |
| <b>Sautéed cavolo nero</b>                                                                                                                | \$9  |

## Wood Fired Pizza

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| <b>Margherita</b><br>San Marzano tomato, fior di latte, basil & extra virgin olive oil                                                           | \$22 |
| <b>Capricciosa</b><br>San Marzano tomato, fior di latte, ham, mushroom, artichokes, olives & fresh basil                                         | \$29 |
| <b>Salame</b><br>San Marzano tomato, fior di latte & mild Soppresa salami                                                                        | \$26 |
| <b>Vulcano</b><br>San Marzano tomato, fior di latte, mushroom, olives, artichokes, fresh basil & spicy EVOO oil                                  | \$27 |
| <b>Prezzo</b><br>San Marzano tomato, fior di latte, fresh basil, parma-prosciutto, shaved parmesan & rocket salad                                | \$29 |
| <b>Vegetariana</b><br>San Marzano tomato, fior di latte, roasted red pepper, onion, eggplant, zucchini, olives & mushrooms                       | \$29 |
| <b>5 formaggi</b><br>Fior di latte, gorgonzola, grana padano, provolone, swiss cheese & fresh basil.                                             | \$29 |
| <b>Gamberi</b><br>Fior di latte, garlic SA king prawns, zucchini, cherry tomatoes & fresh parsley                                                | \$29 |
| <b>Diavola</b><br>San Marzano tomato, fior di latte, hot sopressa salami, roasted red pepper, fresh basil & spicy oil.                           | \$27 |
| <b>Meat lover</b><br>San Marzano tomato, fior di latte, sopressa salami, ham, mushroom and olives                                                | \$31 |
| <b>Pizza bianca</b><br>Fior di latte, fresh imported buffalo ricotta cheese, shaved parmesan, swiss browns, fresh basil & extra virgin olive oil | \$27 |
| <b>Hawaii</b><br>San Marzano tomato, fior di latte, ham & pineapple                                                                              | \$25 |
| <b>Parmigiana</b><br>San Marzano tomato, fior di late, deep-fried eggplant & parmesan cheese                                                     | \$25 |

(VEGAN CHEESE OPTION AVAILABLE)



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