



### ARTISAN WOOD FIRED BREAD

|                              |    |
|------------------------------|----|
| House made focaccia with EVO | 8  |
| Herb Pizza                   | 16 |
| Garlic Pizza                 | 16 |
| Garlic and Mozzarella Pizza  | 18 |

## TO START

**Marinated Olives** | 10  
rosemary, chilli, extra virgin olive oil

**Acciughe** | 16  
anchovies served with green olive oil, chilli, aged balsamic vinegar drops

**Handmade Arancini of the Day** | 16  
homemade arancini with fairy floss parmesan

**Calamari Fritti** | 24  
salt & pepper flour, zucchini, lemon & saffron aioli

**Burrata** | 22  
served wth seasonal accompagnements

**Wagyu Beef Bresaola MS8+** 26  
served with baby rocket, shaved parmesan and lemon

**Carpaccio Agli Agrumi** | MP  
daily carpaccio selection finsihed with a citrus dressing

**Prosciutto Board** | 26  
San Daniele Riserva served with our house made focaccia

**Zucchini Flowers** | 25  
four cheese, paramigiano, ricotta, pecorino & taleggio

## PASTA

**Gnocchi Stracciatella** | 26  
roasted cherry tomatoes, buffalo stracciatella & basil

**Orecchiette Broccoli** | 26  
Italian pork & fennel sausage, broccoli, chilli & pangrattato

**Sicilian Maccheroni Granchio** | 36  
blue swimmer crab meat, lemon bottarga, garlic, chilli, roasted cherry tomatoes & chilli oil

**Pappardelle Beef Ragu Bolognese** | 28  
slowly cooked beef & tomato served with shaved parmigiano reggiano

**Linguine Frutti Di Mare** | 38  
mixed local seafood served with cherry tomatoes, seafood bisque, parsley, chilli & garlic

## PIZZE ROSSE

**Margherita** | 21  
san marzano tomatoes, mozzarella, basil

**DOP** | 25  
hand torn buffalo mozzarella, san marzano tomatoes, basil, olive oil

**Riserva** | 28  
san marzano tomatoes, mozzarella, burrata, prosciutto di parma

**Prosciutto** | 28  
san marzano tomatoes, mozzarella, 24 months aged prosciutto di parma shaved parmesan & rocket

**Capricciosa** | 26  
san marzano tomatoes, mozzarella, leg ham, mushrooms, artichoke, olives

**Cornuto** | 26  
san marzano tomatoes, mozzarella, sopressa, roasted red peppers, Nduja “Hot”

**Maradona** | 24  
san marzano tomatoes, mozzarella oregano, anchovies, olives, capers

**Carnivora** | 28  
san marzano tomatoes, mozzarella, cacciatore salami, italian sausage, porchetta, ham

**Parmigiana** | 24  
san marzano tomatoes, fried eggplant ,buffalo mozzarella, double parmesan & basil

**Vegeteriana** | 24  
san marzano tomatoes, mozzarella, red peppers, mushrooms, eggplant, zucchini, olives

## PIZZE BIANCHE

**Quattro Formaggi** | 24  
gorgonzola, mozzarella, provoloni, parmesan

**Porcini & Tartufo** | 28  
mozzarella, truffle paste, porcini, parsley and parmesan

**Salsiccia** | 26  
mozzarella, Italian pork and fennel sausage, sliced potato, roasted red caramelized onion

**Gamberi** | 29  
garlic prawns, mozzarella, zucchini & cherry tomato

**Funghi** | 26  
mozzarella, mixed field sautéed mushrooms, truffled oil, parsley

**Boscaiola** | 27  
mozzarella, double smoked ham, mushroom, carmelised onion & parmesan

**Bresaola** | 29  
mozzarella, rocket, wagyu beef bresaola, parmesan & balsamic glaze

## Main Specials of the Week

ask wait staff for daily specials

Dal-Mare of the Day | MP      Carne of the day | MP

BOOK YOUR NEXT FUNCTIONWITH US...

\*all our pizza bases are fermented for 72 hrs using organic flour\*  
\* all gluten free pizzas add 8 \*

## COCKTAILS 18

**Miz Tutti** | watermelon, saki, vodka, gin, lemon, persian fairy floss

**Tutti Frutti Sour** | rye whiskey, juice of the day, lemon juice, vanilla simple syrup

**Peach & Lavender Martini** | gin, grand de peach, lemon, lavender syrup

**Gin Garden** | gin, st germaine, cucumber, rose syrup, lemon

**Pineapple Capri** | kettleone Vodka, lime juice, pineapple syrup & spicy smoked rim

**Truffled Honey Old Fashion** | spice rum, truffled honey, bitters

**Aged Negroni** | gin, Campari, punt e mes, sweet vermouth

**Aperol Sprtiz** | prosecco, aperol, club soda

## OTHER DRINKS

**Famous Sodas** (Sugar Free) lemon, pink lemonade, passion fruit & cola | 6

**Soft Drinks** | 5.5      **Mineral Water** unlimited pp | 4

## SIDES

**Pear & Rocket Salad** | 16  
Parmesan, praline walnuts, olive oil & balsamic vineger

**Mixed leaf Salad** | 16  
radicchio, lettuce, air dried mandarin and citrus dressing

**Sauteed seasonal greens** | 16  
confit garlic, pangrattato & chilli

## KIDS MENU

10 years & under

Pasta Napoletana | 16      Pasta Bolognese | 16

Kids Margherita Pizza | 18

## SWEET

Semifreddo of the Day | 16      Affogato | 16

Vanilla Bean Panacotta | 14      Tiramisu | 14

Banoffee Pie | 14      Nutella pizza | 22

## WINE & BEER

### FRIZZANTE & ROSATO

Tenut Monticello Prosecco ITA | B 52 | G II

Laurent Perrier Champagne FRA | B I20

Felicette Grenache Rose FRA | B 45 | G II

### BIANCO

Scorpius Sauvignon Blanc NZ | B 40 | G I0

Printhie Topography Pinot Gris NSW | B 58

Zuccolo Pinot Grigio ITA | B 52 | G II

Levio Felluga Pinot Grigio ITA | B I05

De Lullis Chardonnay NSW | B 45 | G II

Nielson Chardonnay Santa Barbara USA | B 85

Lava Greco di Tufo DOCG ITA | B 52

Tamellini Soave DOC ITA | B 79

Masseria Fratassi Falanghina DOP ITA | B 79

### ROSSO

Quartier Pinot Noir Mornington | B 48 | G I2

Borgo Alla Terra Chianti ITA | B 52

Valentino Sangiovese ITA | B 49 | G I2

Valentino Montepulciano ITA | B 51

Cesare Amarone DOCG ITA | B I82

Zenato Valpolicella Classico ITA | B 75

Brave Souls Shiraz SA | B 48 | G II

Beni Di Batasiolo Barbaresco DOCG ITA | B I65

Feudi Del Pissiotto Nero Diavola ITA | B 95

Tencar Barbera D’Alba DOC ITA | B 78

La Poderina Brunello Di Montalcino DOC ITA | B I87

Pleo Giunonico Primitivo RSV ITA | B 96

Il Fauno di Arcanum "Super Tuscan" ITA | B I62

Tencar Podio Nebbiolo ITA | B 72

Cascina Ferrero Barolo ITA | B I35

### BIRRA

Messina | I0      Menabrea | I0

Moretti | 9      Ishnusa | II

Miz Tutti is a licensed only venue

Gluten Free Option for Pasta & Pizza

1.5% surcharge on all credit card transactions