

### MASCARPONE

An Italian cheese made from cream, which we use in our tiramisu (Lombardia)

### PROSCIUTTO SAN DANIELE

A dry cured ham is usually thinly sliced and served uncooked (Friuli-Venezia Giulia)

### FLOUR

Our flours come all the way from Veneto region (Veneto)

### GORGONZOLA

A Veined Italian blue cheese made from unskimmed cow's milk (Milan)

### BIRRA DEL BORGO

A craft brewery in Borgonove where some of our favourite beers are brewed (Borgonove)

### BURRATA

Basically consisting of a shell of mozzarella, filled in with a mix of strands of mozzarella and cream.

### PANCETTA

Italian bacon made of pork belly meat, salt cured and spiced with black pepper (Piacenza)

### PARMIGIANO

(or Parmesan cheese) a hard granular cheese also known as the king of cheeses (Emilia Romagna)

### FIOR DI LATTE MOZZARELLA

Made from fresh pasteurized (usually) cow's milk (Lazio)

### SAN MARZANO TOMATOES

A variety of plum tomatoes DOP. (Protected Designation of Origin) first grown in volcanic soil (Naples)

### OLIVES AND ARTICHOKE

Our green olives are harvested by hand at the opportune time when they are ripe with a naturally vivid green hue. (Sicily)

### PANE CARASAU

Flat bread with a crisp, cracker-like texture that is seasoned with aromatic rosemary and coarse sea salt. (Sardinia)

### NDUJA

A spreadable type of air-cured soft spicy salami (Calabria)



## 72 hours of love.

We proof our dough for 72 hours before it is ready to serve, which adds the flavour on dough and makes it easy to digest.

## The Hotter, The better!

We cook our pizza at 450 degrees in just 90 seconds. A hot, quick cook creates a crust that's crispy and charred on the outside, yet it has a light, soft and airy interior.

This creates a unique texture and flavour.


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[www.ilbirrificio.com.au](http://www.ilbirrificio.com.au)

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Most of the  stuff comes from here. BOUN APPETITO !!

## ENTRÉE

• GARLIC FOCACCIA VG	12
• Add Cheese \$2	
• ROSEMARY FOCACCIA VG	12
• MARINATED OLIVES VG	12
• Marinated unpitted green and black olives	
• ARANCINI BOLOGNESE	18
• Traditional rice balls filled with beef bolognese, peas and fior di latte	
• CALAMARI FRITTI GFO	22
• Flour dusted calamari strips with salad and side of aioli	
• POLPETTE AL SUGO	17
• Pork and veal meatballs with neapolitan sauce and crostini	
• PARMIGIANA DI MELANZANE V	18
• Layers of grilled eggplant w pomodoro, buffalo mozzarella and basil	
• ANTIPASTO MISTO FOR TWO GFO	36
• Selection of Italian cured meat, Italian soft cheese and grilled vegetables	
• PROSCIUTTO AND BUFALA	18
• Buffalo mozzarella, prosciutto and rucola	
• PATATE FRITTE V	10
• Classic Chips, aioli/tomato Sauce	

## SALADS

• INSALATA RUCOLA V	16
• Rocket, sliced pears, parmesan, honey glaze and walnut	
• INSALATA CAPRESE V	20
• Vine-ripened roma tomato, buffalo mozzarella, basil, olive oil	
• INSALATA PUMPKIN & FENNEL V	18
• Roasted butternut pumpkin, fennel, mixed leaf, roasted almonds and goat cheese	



Due to large amount of flour used in our kitchen cross contamination can't be avoided. Please let our staff know if you have any intolerances or allergies.

Gluten free gnocchi (home made) available extra \$2 | All pizzas are available on our home made Gluten free base extra \$4 | Vegan Cheese available \$2  
Buffalo Mozzarella \$5 GF - Gluten free | GFO - Gluten free option | V - Vegetarian | VG - Vegan | VGO - Vegan option | W - White base



# IL BIRRIFICIO

## Pizzeria

## PIZZA

MARINARA VG	17
Double San Marzano tomato sauce, garlic, oregano, basil	
MARGHERITA V	20
Mozzarella, San Marzano tomato & basil	
BUFALINA V	25
Buffalo mozzarella, cherry tomatoes, San Marzano tomato basil and oregano	
DIAVOLA	24
Hot Salami, roasted peppers, olives, mozzarella, San Marzano tomato	
NAPOLETANA	23
Anchovies, olives, mozzarella, San Marzano tomato, oregano & basil	
SAN DANIELE	26
Prosciutto, mozzarella, San Marzano tomato, rocket, parmesan	
CAPRICCIOSA	24
Smoked ham, mushroom, artichokes, olives, mozzarella, San Marzano tomato,	
POLPETTE E PECORINO	23
Beef meatballs, cherry tomatoes, mozzarella, pecorino, San Marzano tomato, parsley	
PROCELLINA W	26
Prosciutto, mushrooms, mozzarella, black truffle oil, rocket & Parmesan	
TONNO	25
Tuna, red onions, capers oregano, smoked mozzarella, San Marzano tomato,	
TARTUFATA W	26
Porcini and mixed mushroom, black truffle cream, mozzarella parmesan, parsley	

II BIRRIFICIO	26
Italian sausage, nduja (soft spicy salami), gorgonzola, mozzarella, San Marzano tomato	
RUSTICA W	25
Pancetta, roasted potatoes, smoked mozzarella and rosemary, parmesan	
FINOCCHIO W	25
Mild salami, roasted fennel, double brie, scallions and mozzarella	
PRIMAVERA V VGO	24
Capsicum, fennel, broccolini, roasted potato, San Marzano tomato, mozzarella	
VEGETARIANA W V VGO	24
Roasted pumpkin, grilled zucchini and eggplant, mozzarella, goats cheese	
MEATLOVERS	26
Smoked ham, pancetta, salami, Italian sausage, mozzarella, San Marzano tomato	
HAWAIIAN	24
Ham, pineapple, tomato sauce and mozzarella	

## KIDS

BABY MARGERITA	12
With olives/mushroom/ham \$2	
Calamari GFO	14
With chips and aioli	
BOLOGNESE	14
Gnocchi or rigatone	
POMODORO VG	14
Gnocchi or rigatone	



## PASTA AND PANS

POMODORO V	21
Rigatone pasta/homemade gnocchi with pomodoro, basil, parmesan	
BOLOGNESE	24
Hand made fettuccine, slow cooked pork and beef bolognese, pecorino	
GORGONZOLA V	22
Home made gnocchi with gorgonzola sauce, and parmesan	
BOSCAIOLA	26
Rigatone pasta, Italian sausage, mushroom, creamy sauce, and touch of tomato	
ORTOLANA VG	24
Hand made fettuccine pasta with grilled eggplant, zucchini and capsicum, oregano	
PANFRIED GNOCCHI V	26
Home made gnocchi, roasted pumpkin, zucchini, spinach, pepita, parmesan cheese	
GAMBERI E PESTO	28
Hand made fettuccine pasta, king prawns, broccolini, home made basil pesto	
FETTUCCINE PESCATORE	29
Hand made fettuccine pasta tossed with fresh seafood mix, white wine, olive oil, garlic chilli	
LASAGNA	26
Layers of pasta with beef bolognese, béchamel, fior di latte	
RISOTTO CON FUNGI V	27
Carnaroli rice, porcini mushroom, black truffle cream, parmesan cheese	
SCALOPPINE	26
Fresh veal, mix mushroom, white wine sauce, chips/veggies	

## DESSERT

TIRAMISU	12
Coffee soaked savoiardi biscuits, mascarpone cream and chocolate	
NUTELLA PIZZA	15
Pizza smothered with nutella, slices of strawberry on top	
GELATO	12
Please ask waiters for flavour	
PANA COTTA	12
Please ask waiters for flavour	
AFFOGATO	12
Scoop of vanilla topped with a shot of hot coffee	
AFFOGATO WITH FRANGELICO	19
Scoop of vanilla topped with a shot of hot coffee, finished w frangelico	