



LEVAIN PIZZERIA

# MENU



## PIZZAS

Any Pizza can be made Vegan or Vegetarian upon request.

**Vegan cheese extra \$3**

**Gluten free base extra \$5**

### **Margherita** \$25

San Marzano, Fior Di Latte, Parmesan, Olive Oil & Fresh Basil.

### **Marinara** \$28

San Marzano, Olives, Anchovies, Capers, Oregano, Olive Oil & Garlic.

### **Hot Bells** \$30

San Marzano, Fior Di Latte, Hot Salami, Nduja, Honey Drizzle.

### **Capricciosa** \$30

San Marzano, Fior Di Latte, Ham, Mild Salami, Mushroom, Olives, Artichokes, & Fresh Basil.

### **BBQ Meatlovers** \$30

Fior Di Latte, BBQ Base, Italian Sausage, Mild Salami, Leg Ham, Chicken Breast.

### **Vegetarian** \$28

San Marzano, Fior Di Latte, Eggplant, Spanish Onion, Mushroom, Sun-Dried Cherry Tomatoes, Parsley.

### **Prosciutto Blue** \$32

San Marzano, Fior Di Latte, Creamy Blue Cheese, Prosciutto San Daniele, Fresh Rocket & Honey Drizzle.

### **Tartufo** \$30

Truffle Base, Fior Di Latte, Potatoes, Mushroom, Italian Sausage, & Parmesan.

### **Gamberi** \$32

Basil Pesto base, Prawns, Fior Di Latte, & Lemon Wadge.

### **BBQ Chicken** \$30

Tangy BBQ base, Fior Di Latte, Parmesan, sliced Chicken Breast, Ham, Spanish Onion, Parsley.

### **Wagyu Bresaola** \$33

San Marzano, Fior Di Latte, Caramelised Onion, Wagyu Bresaola, Rocket, Parmesan & Vincotto Glaze.  
Option: add Burrata -\$8

## ANTIPASTI

Charred Sourdough. \$12

Garlic and Cheese Sourdough. \$18

Baked Camembert & Sourdough pull apart. \$18

Whipped Feta & Spicy Honey. \$12

Marinated Olives & Orange Zest. \$12

Burrata. \$14

Burrata with a choice of Basil Pesto/ Red Pesto/ Truffle. \$16

Prosciutto San Daniele. \$14

Wagyu Bresaola, Shaved Parmesan Vincotto & Olive Oil. \$18

Rocket, Olive Oil, Vincotto, Parmesan, Salt. \$14

Baby Spinach, Feta, Walnut, Olive Oil, Salt, Balsamic Glaze. \$15

## DESSERT

Nuttella Pizza \$17

White Chocolate & Dark Chocolate mousse, hazelnut and chocolate streusel \$17

Pistachio Tiramisu \$17

Freshly Made Gelato 2/3 Flavours \$6,5/\$11



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## SOURDOUGH PANINI'S

(11am-4pm)

### **Bacon and Egg**

\$14

House Baked Sourdough, Streaky Bacon, 2 Sunny Side Eggs, BBQ Sauce, Garlic Aioli & Baby Spinach.

### **Vegetarian**

\$15

House Baked Sourdough, Beetroot Base, Eggplant, Mushroom, Spanish Onion, Parmesan & Baby Spinach.

### **Ham**

\$16

House Baked Sourdough, Caramelised Onion Jam, Smoked Leg Ham, Semidried Cherry Tomatoes & Baby Spinach.

### **Chicken Pesto**

\$17

House Baked Sourdough, Pesto Base, Sliced Chicken Breast, Semidried Cherry Tomatoes, Burrata & Rocket, Balsamic Glaze.

### **Truffle Salami**

\$17

House Baked Sourdough, Truffle Base, Mild Salami, Mushrooms, Camembert, Fresh Rocket.

### **Prosciutto**

\$18

House Baked Sourdough, Red Pesto, Semidried Cherry Tomatoes, Prosciutto, Burrata & Rocket.

## PIZZA ADD ONS

Vegetables, Jalapeno.

\$2

Cheese (ex Burrata), Meats (ex Wagyu Bresaola)

\$3

Prawns, Wagyu Bresaola

\$6

Burrata

\$8

## KIDS PIZZAS

Cheese.

\$12

Vegemite & Cheese.

\$14

Ham & Cheese.

\$16

Ham & Pineapple.

\$16

## *Our Story*

Levain was created from a passion for perfect pizzas and health. Enjoy our Neapolitan style pizzas made from freshly milled, non-GMO Australian flour and 100% natural sourdough. Our pizzas are naturally leavened for 72 hours and cooked at 400° in an authentic Italian oven, to create a thin base and puffy aerated crusts.

Levain pizzas are topped with the finest quality ingredients sourced from farms and cheesemakers throughout regional Australia. We pride ourselves on supporting local farmers by only using locally sourced produce.

