

ALPHONSUS

Pizza

Made The Italian Way!

ALPHONSUS PIZZA & PASTA: 11.30AM-9PM

Pasta

All Pasta served with House-Baked Bread

GNOCCHI QUATTRO FORMAGGI \$32 v

Fior Di Latte, Gorgonzola, Asiago, Cream, Parmigiano Reggiano, Pumpkin, Pine Nuts, Spinach, Kale

RIGATONI VERDURE \$34 v, VG, DF

Napoli Sauce, Tomatoes, Olives, Semi-Dried Tomatoes, Spinach, Kale, Onions, Olive Oil, Almond Flakes

RIGATONI AMATRICIANA \$34

Napoli Sauce, White Wine, Pancetta, Onion, Olives, Nduja, Stracciatella, Garlic, Olive Oil

FETTUCCINE BOSCAIOLA \$32

Pancetta & Mushroom Cream Sauce, White Wine, Garlic, Parsley, Grana Padano

Pizza

GLUTEN FREE BASES +\$6 EACH

MARGHERITA \$28 v

Napoli Sauce, Fior Di Latte, Basil, Olive Oil

HAM & PINEAPPLE \$30

Napoli Sauce, Fior Di Latte, Slow Cooked Shredded Ham, Oven Roasted Pineapple

SALAMI \$29

Napoli Sauce, Fior Di Latte, Salami, Garlic Oil, Oregano

FUNGHI FORMAGGI \$29 v, V&A

Truffle Paste, Fontina, Fior Di Latte, Funghi Trifolata, Chiodini, Grana Padano, Rocket

FORMAGGI E VERDURE \$32 v

Gorgonzola Sauce, Fior Di Latte, Scarola, Semi-Dried Tomatoes, Purple Potatoes, Tomatoes, Parmigiano Reggiano, Olive Tapenade, Olive Oil

CAPRICCOSA \$32

Napoli Sauce, Fior Di Latte, Slow Cooked Shredded Ham, Mushrooms, Artichoke, Olive Tapenade, Olive Oil

ALPHONSUS \$30

Napoli Sauce, Fior Di Latte, Salami, Roast Capsicum, Olives, Red Onion, Mushrooms

SALMONE \$34 [A]

Olive Oil, Fior Di Latte, Citrus Salt, Salmon Mousse, Caviar, Spinach, Onions, Lemon, Dill

VESUVIUS GAMBERI \$33 [I]

Garlic Oil, Fior Di Latte, Prawns, Salami, Nduja, Pecorino Mousse, Hot Honey, Parsley, Pecorino

BBQ CHICKEN & BACON \$29

BBQ Sauce, Fior Di Latte, Chicken, Bacon

BEEF BRISKET \$30

BBQ Sauce, Fior Di Latte, Braised Beef Brisket, Red Onion, Rosemary Potatoes, Chipotle Mayo

MEAT LOVERS \$30

BBQ Sauce, Fior Di Latte, Braised Beef Brisket, Salami, Slow Cooked Shredded Ham

WAGYU PESTO PISTACHIO \$35

Pesto, Fior Di Latte, Tomatoes, Wagyu Bresaola, Stracciatella, Grana Padano, Pistachio Crumbs, Rocket, Olive Oil

PROSCIUTTO CARCIOFI \$33

Garlic Oil, Fior Di Latte, Prosciutto, Artichoke, Rocket, Grana Padano

MEDITERRANEAN LAMB \$34

Napoli Sauce, Fior Di Latte, Garlic, Slow Cooked Lamb, Tzatziki, Lemon, Oregano, Tabouli

ADD

Nduja \$5

Prosciutto \$9

Prawns \$9 [I]

Wagyu Bresaola \$9

Burrata \$14

DID YOU KNOW:

Our wood-fired pizzas feature a 12-inch base, fermented for 48 hours, resulting in a deliciously digestible pizza.

Please note: Olives may contain pits or pit fragments.