

## PIZZA ROSSA

( Tomato Sauce Base )

### Marinara – 15

Tomato, oregano, garlic, fresh basil, cold pressed olive oil  
(VG, DF)

### Margherita – 17

Tomato, Fior di Latte, Parmigiano Reggiano, fresh basil, cold  
pressed olive oil (V)

Add Buffalo Mozzarella – 6

### La Burrata – 26

Tomato, Burrata, Parmigiano Reggiano, San Daniele  
prosciutto, fresh basil, cold pressed olive oil

### Puttanesca – 18.5

Marinara, olives, anchovies and capers (DF)

### Napoli – 19

Margherita, anchovies, capers and oregano

### Parmigiana – 22

Margherita, eggplant and Italian sausage

### Regina – 22

Margherita, smoked ham, mushrooms and ricotta

### Diavola – 23

Margherita, Ventricina, olives, capsicum and chilli

### Capricciosa – 24

Margherita, ham, mushrooms, artichokes and olives

### Funghi – 24.5

Margherita, porcini, forrest mushroom and Asiago (V)

### Scugnizzo – 24

Margherita, Ventricina, smoked ham and Gorgonzola

### San Daniele – 25

Margherita, fresh rocket, prosciutto S. Daniele, shaved  
Parmigiano Reggiano

### Frutti di Mare – 27.5

Marinara, calamari, clams, mussels (DF)

### Porcella – 24.5

Margherita, Ventricina, smoked ham and Italian sausage

### Calzone – 24

Fior di Latte, ricotta, Ventricina, cracked pepper, fresh  
basil and tomato

### Dough Pizza – 22

Half calzone filled with smoked ham and ricotta and half  
Margherita pizza

## PIZZA BIANCA

( No Tomato Sauce )

### Bianca – 16

Bianca Fior di Latte, Parmigiano Reggiano, fresh basil,  
cold pressed olive oil (V)

### Ortolana – 23

Bianca, pumpkin, cherry tomato, eggplant and capsicum,  
olives (V)

### The Farmer – 23

Bianca, rosemary potato, crumbled Italian sausage,  
spanish onion

### Quattro Formaggi – 23

Bianca, Gorgonzola dolce DOP, Asiago, Parmigiano  
Reggiano (V)

### Cinderella – 23

Bianca, grilled pumpkin, Asiago, cherry tomatoes and  
fresh rocket (V)

### Cicciona – 24

Bianca, ventricina, 'nduja, pancetta, leek, cracked pepper

### Bufalina – 24

Bianca, buffalo mozzarella, cherry tomatoes and basil (V)

### Ananas – 22

Bianca, Stracchino, Caramelised Pineapple, smoked ham

### Calzone Fritto – 24

Fried Calzone filled with Fior di Latte, Ventricina, Italian  
sausage

### Gluten Free base

(Not suitable for coeliacs) – add 5

## SWEET TREATS

### Millefoglie – 12

### Panna Cotta – 10

please ask our staff for weekly special

### Tiramisu – 12

Fried or Baked Dessert Calzone – 16  
nutella, walnuts, served with Vanilla Ice cream

Contact us about pizza making classes, catering  
and events.

[www.doughpizza.com.au](http://www.doughpizza.com.au) 94011992

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## PLATES TO SHARE

Garlic Focaccia – 12  
with EVOO and sea salt (V, DF)

Eggplant Polpette – 10  
Roasted eggplant dumplings served with  
eggplant sauce (V)

Rustic Roman chips – 9.5  
with rosemary and homemade garlic aioli (V, GF, DF)

Crispy Polenta Bites – 14  
loaded Gorgonzola and mushroom sauce (V, GF)

Homemade Arancini – 15  
filled with Bolognese ragu, porcini and forrest  
mushrooms served with mushroom sauce

Golden Calamari – 16.5  
with fresh rocket and homemade lime aioli

Aged Prosciutto San Daniele – 21  
served with wood fired bread and marinated eggplants

Cozze alla Tarantina – 22  
Fresh mussels served with spicy tomato sauce and wood  
fired bread (DF)

## SALADS

Insalata Tricolore – 16.5  
with rocket and radicchio, pear, walnuts, shaved pecorino  
cheese and cold pressed olive oil citronette (V, GF)

Italian Bean Salad – 12.5  
white bean with roasted capsicum, parsley, and extra  
virgin olive oil and chili dressing (VG, GF, DF)

Panzanella – 16  
with wood fired bread, cherry tomato, olives, Spanish  
onions, fresh basil and crispy San Daniele Prosciutto (DF)

Caprese di Bufala – 18.5  
with Buffalo mozzarella, olive oil, poached cherry tomato  
and homemade Basil pesto (V, GF)

## PASTA & RISOTTO

Risotto  
Ask our staff for our weekly special (GF)

Gnocchi ai quattro formaggi – 24  
homemade gnocchi with Gorgonzola, aged Parmesan,  
Stracchino and Asiago (V)

Homemade Pappardelle – 24  
with slow cooked duck ragu

Traditional Spaghetti Carbonara – 22  
Spaghetti with egg, pecorino, pancetta and cracked  
pepper

Spaghetti con Vongole e Bottarga – 27.5  
Spaghetti with clams, Bottarga, chilli, garlic and white  
wine sauce (DF)

Ravioli  
Ask our staff for our weekly special

## TASTING BOARD

Baked Camembert, Salumi and Eggplant Polpette – 29  
with wood fired bread

## KIDS MENU

Chips – 8

Calamari and chips – 12

Penne al Pomodoro – 12  
with light tomato Sauce and parmesan

Small Pizzas – 12  
– Ham and pineapple  
– Margherita  
– Mild Salame

Ice Cream Scoop – 5  
served with sprinkles

V = Vegetarian  
VG = Vegan

GF = Gluten Free  
DF = Dairy Free

Please let our staff know if you have any dietary concerns or  
allergies and they'll help as best they can.

## TAKE AWAY ONLY

Panzerotti – 14  
deep fried pizzas with filling of your  
choice  
- Fior di latte and tomato  
- Canadian Ham and Ricotta  
- Mushroom and Stracchino  
- Quattro formaggi  
- Nutella

Loaded polenta bites  
Veg – 14  
Meat – 16

