

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

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, forest mushrooms 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

(Cheese Base)

Bianca – 16

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

Ortolana – 23

Bianca, pumpkin, cherry tomato, eggplant, 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, Asiago, pumpkin, cherry tomato
and fresh rocket (V)

Bufalina – 24

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

Ananas – 22

Bianca, Asiago, 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

Glossary:

*Asiago = strong-flavoured cow's milk cheese made in
northern Italy*

*Burrata = semi-soft white Italian cheese made from
mozzarella and cream*

*Fior di latte = cow's milk cheese made in the style of Italian
mozzarella*

Ventricina = mild salami made from quality pork meat

SWEET TREATS

Panna Cotta – 10

Tiramisu – 12

Nutella Calzone – 16

fried or baked, served with walnuts and vanilla ice cream

Nutella Pizza - 16

served with walnuts and vanilla ice cream

Affogato - 7

Contact us about pizza making classes, catering
and events.

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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
spicy napoletana sauce (V)

Rustic Roman chips – 9.5
potato slices 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 forest
mushrooms served with mushroom sauce

Golden Calamari – 16.5
with fresh rocket and homemade lime aioli

Aged Prosciutto San Daniele – 16.5
served with wood fired bread, marinated olives and
roasted capsicum

Chilli Mussels – 17
Fresh mussels served with spicy tomato sauce and wood
fired bread (DF)

SALADS

Insalata Tricolore – 14
with rocket and radicchio, pear, walnuts, shaved pecorino
cheese and cold pressed olive oil citronette (V, GF)

Panzanella – 12
with wood fired bread, cherry tomato, olives, Spanish
onions, fresh basil (DF)
add: crispy San Daniele Prosciutto - 2

Caprese di Bufala – 17.5
with Buffalo mozzarella, olive oil, poached cherry tomato
and homemade Basil pesto (V, GF)

Add wood fired bread - 2

PASTA & RISOTTO

Risotto
Ask our staff for our weekly special (GF)

Gnocchi – 24
homemade potato gnocchi with Italian sausage
and leek in a white wine sauce

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

KIDS MENU

Chips – 8

Calamari and chips – 12

Penne al Pomodoro – 12
with light tomato Sauce and parmesan

Small Pizzas – 12

- Margherita
- Margherita with ham
- Margherita, ham, pineapple
- Margherita with mild Salame

Ice Cream Scoop – 3.5
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.