

## CUCINA & SIDES

**PORK & VEAL POLPETTE** 10.9/19.9

*cooked in traditional tomato sugo w peas & prosciutto - small 2, big 4*

**RISO NERO (GF)** 26.9

*black rice w prawns, calamari, chorizo, zucchini, cherry tomatoes, peas, garlic, shallots & lemon*

**REALLY BORING STEAMED SEASONAL GREENS (GF) (V)** 11.9

*w evo & lemon dressing*

**CAPRESE SALAD (V)** 14.9

*tomato, fior di latte, basil, evo served w croccante*

**MIXED LEAF SALAD (GF) (V)** 8.9

*w special Ruby's dressing*

**SPELT SALAD (V)** 14.9

*w lentils, almonds, pine nuts, pumpkin seeds, red onion, parsley, basil, currants, lemon dressing*

## PASTA E GNOCCHI

**CANNELLONI VERDI (V)** 14.9/26.9

*w kale, ricotta, pumpkin, parmesan topped w tomato sugo & bechamel - small 2, big 4*

**HALF TUBE PASTA (V) & available** 20.9

*w mutti cherry tomatoes, a hint of anchovy, garlic, shallots, basil parmesan & chilli*

**SPIRALI PASTA** 21.9

*w tomatoes, pancetta, pecorino cheese, chilli & shallots*

**RIB RAVIOLI** 25.9

*handmade pork & veal rib meat ravioli w casalinga tomato sugo & pecorino cheese*

**GNOCCHI POMODORO (V) (GF) & available** 22.9

*handmade potato gnocchi al pomodoro & parmesan*

**GNOCCHI BOLOGNESE (GF) available** 23.9

*handmade potato gnocchi with Bolognese & parmesan*

## SWEET

**ZEPPOLE** 11.9

*Italian donut w pastry cream & amarena cherry  
~ 2 donuts per serve*

(V) VEGETARIAN (GF) GLUTEN FREE VEGAN

PLEASE KEEP IN MIND THAT DUE TO THE LARGE VOLUME OF FLOUR USED IN OUR KITCHEN, CROSS CONTAMINATION CAN'T BE AVOIDED.

**10% SURCHARGE ON PUBLIC HOLIDAYS**

## PIZZA

**PIZZETTA BREAD (V)** 9.9

*garlic, rosemary, extra virgin olive oil*

**TONY PEPPERONI** 23.9

*tomato, mozzarella, mushrooms, pepperoni, olives, chilli & parsley*

**TONY 3 TIMES** 22.9

*tomato, mozzarella, ham, salame, gypsy speck*

**JENNY CRAIG (V)** 20.9

*mozzarella, asiago cheese, gorgonzola, stracchino cheese & black pepper*

**STRACCIATELLA** 24.9

*tomato, mozzarella, fresh prosciutto, cream of mozzarella, basil & black pepper*

**MARGHERITA (V) available** 19.9

*tomato, buffalo mozzarella, fresh basil*

**MR PIG** 23.9

*broccoli purée, mozzarella, rabe broccoli, pork & fennel sausage, fresh chilli*

**CONTADINO** 24.9

*mozzarella, mushrooms, truffle paste, fresh prosciutto, fresh basil (n/a GF)*

**VERDURE (V) available** 21.9

*tomato, mozzarella, mushroom, zucchini, capsicum, red onion, fresh basil*

**PROSCIUTTO** 22.9

*tomato, buffalo mozzarella, fresh prosciutto, fresh basil*

**SALAME** 21.9

*tomato, mozzarella, salame, Kalamata olives, asiago cheese, parsley, chilli*

**FLYING ANCHOVY (V) & available** 20.9

*tomato, mozzarella, Kalamata olives, anchovies, capers, chilli & parsley*

**GAMBERETTI** 24.9

*mozzarella, smoked pancetta, zucchini, prawns, chilli*

## CHOOSE YOUR PIZZA BASE

**72 HR CLASSIC**  white high protein flour, thin base & proved for 72hrs

**WHOLE MEAL SUPERLEGGERA**  super light crisp base made from rye, oats & wheatgerm

**GF GLUTEN FREE**  \$3.50 EXTRA made in house

MAKE YOUR FAVOURITE PIZZA DAIRY FREE WITH OUR VEGAN MOZZARELLA

**BIG FUN - 4 IN 1** 60 X 40 CM, FEEDS AROUND 6 PEOPLE **\$48**

**MARGHERITA (V) available**  
*tomato, buffalo mozzarella, fresh basil*

**SALAME**  
*tomato, mozzarella, salame, black olives*

**MR PIG**  
*broccoli purée, mozzarella, rabe broccoli, pork & fennel sausage, fresh chilli*

**WAIKIKI SUMMER**  
*tomato, mozzarella, ham, pineapple*

**SUPREMŌ**  
*tomato, mozzarella, ham, salame, mushroom, capsicum*

**GARDEN PARTY (V) available**  
*tomato, mozzarella, mushroom, zucchini, capsicum, caramelised onion*

CHOOSE DIFFERENT QUARTERS OR HALVES OR HAVE IT ALL THE SAME

# TAKE AWAY BANQUET

recommended for 2 people	recommended for 4 people	recommended for 6 people
<b>PICCOLO - \$70</b>	<b>MEDIO - \$125</b>	<b>GRANDE - \$165</b>
<b>antipasti:</b> choose 1	<b>antipasti:</b> choose 2	<b>antipasti:</b> choose 2
<b>pizza</b>	<b>pizza</b>	<b>pizza:</b> choose 2
<b>or mains*:</b> choose 2	<b>or mains*:</b> choose 3	<b>mains*:</b> choose 2
<b>side:</b> choose 1	<b>side:</b> choose 1	<b>sides:</b> choose 2
<b>dessert:</b> zeppole (x2)	<b>dessert:</b> zeppole (x4)	<b>dessert:</b> zeppole (x6)

## CHOOSE YOUR BANQUET FROM THE FOLLOWING OPTIONS:

\* your mains can be any pasta, gnocchi or the riso nero

## ANTIPASTI

<b>PORK &amp; VEAL POLPETTE</b>	<b>CAPRESE SALAD (V)</b>
<i>cooked in traditional tomato sugo w peas &amp; prosciutto</i>	<i>tomato, fior di latte, basil, evo, served w croccante</i>

## PASTA

<b>CANNELLONI VERDI (V)</b>	<b>RIB RAVIOLI</b>
<i>w kale, ricotta, pumpkin, parmesan, topped w tomato sugo &amp; bechamel</i>	<i>hand made pork &amp; veal rib meat ravioli w casalinga tomato sugo &amp; pecorino cheese</i>
<b>HALF TUBE PASTA (V) &amp;  available</b>	<b>SPIRALI PASTA</b>
<i>w mutti cherry tomatoes, a hint of anchovy, garlic, shallots, basil, parmesan &amp; chilli</i>	<i>w tomatoes, pancetta, pecorino cheese, chilli &amp; shallots</i>

## GNOCCHI

<b>GNOCCHI POMODORO (GF) &amp;  available</b>	<b>GNOCCHI BOLOGNESE (GF)  available</b>
<i>hand made potato gnocchi al pomodoro &amp; parmesan</i>	<i>hand made potato gnocchi with Bolognese &amp; parmesan</i>




## RISO

<b>RISO NERO (GF)</b>
<i>black rice w prawns, calamari, chorizo, zucchini, cherry tomatoes, peas, garlic, shallots &amp; lemon</i>

(V) VEGETARIAN (GF) GLUTEN FREE  VEGAN

PLEASE KEEP IN MIND THAT DUE TO THE LARGE VOLUME OF FLOUR USED IN OUR KITCHEN, CROSS CONTAMINATION CAN'T BE AVOIDED.

## PIZZA

<b>MARGHERITA (V) &amp;  available</b>	<b>PROSCIUTTO</b>	<b>TONY PEPPERONI</b>
<i>tomato, buffalo mozzarella, fresh basil</i>	<i>tomato, buffalo mozzarella, fresh prosciutto, fresh basil</i>	<i>tomato, mozzarella, mushrooms, pepperoni, olives, chilli &amp; parsley</i>
<b>MR PIG</b>	<b>SALAME</b>	<b>TONY 3 TIMES</b>
<i>broccoli purée, mozzarella, rabe broccoli, pork &amp; fennel sausage, fresh chilli</i>	<i>tomato, mozzarella, salame, Kalamata olives, asiago cheese, parsley, chilli</i>	<i>tomato, mozzarella, ham, salame, gypsy speck</i>
<b>CONTADINO</b>	<b>FLYING ANCHOVY (V) &amp;  available</b>	<b>JENNY CRAIG (V)</b>
<i>mozzarella, mushrooms, truffle paste, fresh prosciutto, fresh basil</i>	<i>tomato, mozzarella, Kalamata olives, anchovies, capers, chilli &amp; parsley</i>	<i>mozzarella, asiago cheese, gorgonzola, stracchino cheese</i>
<b>VERDURE (V) &amp;  available</b>	<b>GAMBERETTI</b>	<b>STRACCIATELLA</b>
<i>tomato, mozzarella, mushrooms, zucchini, capsicum, red onion, fresh basil</i>	<i>mozzarella, smoked pancetta, zucchini, prawns, chilli</i>	<i>tomato, mozzarella, fresh prosciutto, cream of mozzarella, basil &amp; black pepper</i>

## CHOOSE YOUR BASE

<b>72 HR CLASSIC</b>  white high protein flour, thin base & proved for 72hrs	<b>WHOLE MEAL SUPERLEGGERA</b>  super light crisp base made from rye, oats & wheatgerm	<b>GF GLUTEN FREE</b>  available made in house
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## SIDES

<b>MIXED LEAF SALAD (GF) (V) </b>	<b>SPELT SALAD (V) &amp; </b>	<b>REALLY BORING STEAMED SEASONAL GREENS (GF) (V) </b>
<i>w special Ruby's dressing</i>	<i>w lentils, almonds, pine nuts, pumpkin seeds, red onion, parsley, basil, currants, lemon dressing</i>	<i>w evo &amp; lemon dressing</i>

## DESSERT

<b>ZEPPOLE</b>
<i>Italian donut w pastry cream &amp; amarena cherry</i>

**TONY TOMATOES**  
- PIZZA E CUCINA -