

PIZZA 72 BEVERAGES

SOFT DRINKS

Coke, Coke No Sugar Fanta, Sprite, Lift - \$3.50
Aqua Di Toscana Sparkling Mineral Water,
Chinotto, Aranciata Rossa, Limonata,
Mandarinata, Mole Cola,
Mole Cola no sugar - \$4.50
Zuegg Italian Juice
Pear, Apple, Orange, Pineapple, Peach - \$3.00

CRAFT BEERS

Gran Riserva Doppo Malta 500ml (Italy) - \$12.50
Duvel - Golden Ale (Belgium) - \$12.50
Stone & Wood (Byron Bay) - \$9.00
Moo Brew (Tas) - \$8.50
Balter XPA (Qld) - \$10.50
J Juice (Vic) - \$13.00
Beechworth Pale Ale (Vic) - \$7.00

BIRRA/BEERS

Peroni Red (Italy) - \$8.00
Nastro Azzurro (Italy) - \$8.00
Moretti (Italy) - \$8.50
Corona (Mexico) - \$8.50
Furphy Ale (Australia) - \$8.00
Hahn Premium Light (Australia) - \$7.00

VINO BIANCO/ WHITE

Ride On Sauvignon Blanc (Marlborough, New Zealand) - \$23.00
Five Judges Chardonnay 2018 (Angaston, South Australia) - \$23
Vallevo Trebbiano D'Abruzzo DOC (Abruzzo, Italy) - \$27.50

VINO ROSSO/ RED

Stumpy Gully Pinot Noir 2016 (Mornington Peninsula, Victoria) - \$38
El Nino Shiraz 2013 (Pyrenees, Victoria) - \$27.50
Vallevo Montepulciano D'Abruzzo DOC (Abruzzo, Italy) - \$27.50

SPARKLING WINE

Brown Brothers Prosecco 200ml (Milawa, Victoria) - \$8.50
Innocent Bystander Mosacato 275ml (Milawa, Victoria) - \$8.50
Aperol Prosecco Spritz 200ml - \$8.50
Verano Apple Cider (Italy) - \$8.50

OUR PRODUCE – GLOSSARY OF TERMS AND THEIR ORIGINS

CURED MEATS

Prosciutto – Cured meat – San Daniele, Friuli
Pancetta – Air cured bacon – Emilia-Romagna
Porchetta – Seasoned roast pork – Local

CHEESES

Fior di Latte – Semi soft mozzarella – Local
Buffalo Mozzarella – Soft mozzarella from water buffalo milk – Campania
Grana Padano – Parmesan – Emilia-Romagna
Provolone Piccante – Sharp tangy taste – Lombardia
Fontina – Soft, mushroom, woody nutty flavour – Val D'aosta
Gorgonzola – Tangy blue vein cheese – Piemonte
Ricotta Salata – Pressed salted and dried. Salty, nutty, milky flavour – Sicilia

VEGETABLES

Friarielli – Wild broccoli – Campania
Porcini – Strong nutty flavour – Emilia-Romagna

OILS AND CONSERVES

White Truffle Oil – Oil infused with underground fungi with an intense mushroom aroma – Piemonte
EVO Oil – Extra virgin olive oil – Lazio
Honey – Toscana
Fig Jam – Modena

DELIVERY AVAILABLE

Through Uber Eats, Menulog & Deliveroo

Prices are subject to change without notice.

Authentic Artisan

LUNCH MENU

Est.



2017

Made by hand

WELCOME TO PIZZA 72

Passion, authenticity and quality is important to us at PIZZA 72. Enjoy a little slice of Italy (with a Sicilian influence) as we make our own artisan style dough with a traditional recipe using the finest Italian Tipo OO flour. Our dough is proved for 72 hours in controlled temperatures. This allows us to use a minimal amount of natural yeast which aids fast digestion and comfort. Our tomatoes come from the famous town of San Marzano in the south of Italy. Along with the best DOP rated cured meats, cheeses and vegetables from Italy and local resources, our artisan pizzas and puccias are cooked in a wood fired oven.

124 Canterbury Rd Heathmont 3135

Phone: 8201 4278

www.Pizza72.com.au

Trading hours: Thurs to Sunday 11.30am to 3.00pm

Eftpos, Visa, Mastercard accepted

Take away, Dine in, Menulog, Uber Eats, Deliveroo
Fully Licenced B.Y.O. Wine Only

PIZZA 72

STARTERS

1	FOCACCIA G & H - Garlic & Herb (V)	11
2	FOCACCIA G & C - Garlic & Cheese (VG)	12
3	FOCACCIA D.O.P. - San Daniele DOP prosciutto, DOP buffalo mozzarella, DOP grana padano, rocket	16

ARTISAN PIZZAS SMALL (10" LUNCH ONLY) MEDIUM (12")

NAPLES / THE FIRST GENERATION

This is where it all started. These are the only pizzas that the Italian Government will give DOP ie Denominazione di'Origine Protetta (Protected Designation of Origin). It is a guarantee that the food products are locally grown, are of the highest quality, using artisan traditional methods.

	S	M	
4	MARINARA – Tomato, oregano, garlic, EVO Oil (V) (No Seafood)	11	15
5	MARGHERITA CLASSICA – Tomato, fior di latte, fresh basil, EVO Oil (VG) (suggestion add olives & anchovies for Napolitana Pizza extra \$3)	12	17
6	MARGHERITA REGINA – Tomato, fior di latte, DOP Grana Padano, fresh basil, cherry tomatoes, EVO Oil (VG)	13	18
7	MARGHERITA D.O.P. – Tomato fresh DOP buffalo mozzarella, fresh basil, EVO Oil (VG)	14	19

ITALY/THE SECOND GENERATION

This is a group of pizzas that have been inspired by the different regions of Italy. These pizzas utilize ingredients and produce characteristic of specific areas and cities.

ROSSO (TOMATO BASE)

8	CALABRIA – Tomato, fior di latte, hot sopressa, roasted red peppers, olives, (Suggestion: add pork and fennel sausage extra \$2)	15	20
9	CAPRICCIOSA ROMANA – Tomato, fior di latte, leg ham, mushrooms, olives, (Suggestion: add anchovies extra \$2; add artichokes extra \$2)	15	20
10	GENOA – Tomato, olives, fior di latte, eggplant, zucchini, pumpkin, semi sun dried tomatoes, basil pesto (VG)	15	20
11	FRIULI – Tomato, DOP buffalo mozzarella, San Daniele DOP prosciutto, rocket, DOP grana padano, fior di latte	19	24
12	SICILIANA – Tomato, fior di latte, eggplant, mozzarella, (VG) DOP salted ricotta, semi sundried tomatoes, fresh basil	15	20
13	CINQUE TERRE – Tomato, fior di latte, mixed seafood, lemon, parsley	19	24

BIANCO (WHITE BASED)

14	PIEMONTE – Fior di latte, porcini and field mushrooms, DOP fontina, white truffle oil (VG) (Suggestion add: Prosciutto extra \$4)	16	21
15	MILANO – Oven roasted potato, DOP gorgonzola, onion, fior di latte, DOP grana padano, rocket (VG) (Suggestion add: Pancetta extra \$2)	15	20
16	ABRUZZO – Porchetta, fresh chilli, fig conserve, DOP provolone piccante, fresh radicchio, fior di latte	16	21

PIZZA 72 / THE THIRD GENERATION

These are pizzas created by the team at PIZZA 72.

17	PANCETTA E ZUCCA - Tomato, pancetta, spinach, pumpkin, grana padano, fior di latte, rosemary	16	21
18	LA GRECA – Choose your base: Tomato or garlic infused oil, marinated lamb, red onion, rocket, semi sundried tomatoes, feta, tzatziki	17	22
19	GAMBERI – Tomato, fior di latte, sautéed spinach, marinated prawns, cherry tomatoes, fresh chilli	18	23
20	MELANZANE E SALAMI – Tomato, hot sopressa, eggplant, DOP provolone piccante, olives, cherry tomatoes	16	21
21	SALSICCIA – Garlic infused oil, fior di latte, pork and fennel sausage, friarielli, roasted red peppers, DOP provolone piccante	16	21

	S	M	
22	4 FORMAGGI E MIELE – Fior di latte, gorgonzola, fontina, provolone piccante, Italian honey (VG)	15	20
23	VEGANO (Vegan) – Tomato, non dairy cheese, mushrooms, pumpkin, roasted peppers, sautéed spinach, olives, sesame seeds (V)	16	21

PIZZE LOCALI (LOCAL FAVOURITES)

24	OZ PIZZA – Tomato, mozzarella, ham, pancetta, egg	14	19
25	QLD – Tomato, mozzarella, ham, pineapple	14	19
26	MEAT ME – Tomato, mozzarella, ham, mild sopressa, pancetta, smokey barbecue sauce	15	20
27	PEPPERONI – Tomato, mozzarella, mild salami	14	19
28	POLO – Tomato, mozzarella, marinated chicken, onion, mushrooms	14	19
29	SUPREME – Tomato, mozzarella, ham, mild salami, mushrooms, peppers, onions, olives, garlic	15	20

PUCCIA

Southern Italian style sandwich made from our pizza dough.

30	POLPETTE – Home made meatballs, mozzarella, Napoli sauce	13
31	VERDURA – Roasted eggplant, zucchini, peppers, pesto, semi sundried tomatoes, provolone cheese	12
32	CRUDO – Prosciutto, buffalo mozzarella, rocket, parmesan, semi sundried tomatoes	13
33	PICCANTE – Hot salami, peppers, provolone cheese, red onion, lettuce	12
34	PARMA – Chicken schnitzel, mozzarella, tomato salsa	13
35	CLASSICA – Ham, salami, bocconcini, semi sundried tomatoes, fresh basil	12
36	PORCHETTA – Seasoned pork, fig jam, radicchio	12
37	BURGER – 240g Beef patty or Vege patty, cheddar, lettuce, tomato, beetroot, onion, pickles, bacon, tomato salsa	15
38	SALSICCIA – Italian pork sausage, roasted peppers, lettuce, grilled onion	12
39	POLO – Grilled chicken breast, lettuce, avocado spread, provolone piccante, mayonnaise	13

COMBO: Add Fries and a can of soft drink to Pizza or Puccia \$5 extra

PASTA

40	LASAGNE BOLOGNESE - Layers of pasta, mozzarella, Bolognese sauce	19
41	LASAGNE VEGETARIANA - Layers of pasta, mozzarella, seasonal vegetable, Napoli sauce (VG)	19

SIDES

42	CHICKEN SALAD - Mixed Salad, cherry tomatoes, cucumber, red onion, marinated grilled chicken	15
43	PATATINE - Seasoned fries served with tomato and aioli sauce (VG) (GF)	9

DESSERTS

44	PIZZETTA DOLCE – Caramelized white chocolate, fresh strawberries, vanilla bean ice cream, dusted with icing sugar (VG)	12
45	NUTELLA CALZONE – Folded pizza filled with Nutella served with vanilla bean ice cream (VG)	12
46	ARTISAN GELATI – (2 SCOOPS) Chocolate, lemon, vanilla bean, salted caramel, pistachio	6

* Gluten free bases available extra \$3

** Add \$2 extra per ingredient – Add \$4 for prosciutto
Add \$5 buffalo mozzarella, mixed seafood. Add \$6 prawns

*** (VG) Vegetarian, any of these can be vegan with non dairy cheese: Add \$2

**** (V) Vegan

***** (GF) Gluten Free

***** No half & half