

## 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

### DELIVERIES AVAILABLE

- \$5 fee
- Minimum delivery order \$20
- Be prepared with orders to keep lines open
  - Please leave a courtesy light on
- Drivers carry no more than \$30 change
- Delivery In an approximate 5km radius
- Last delivery orders need to be placed by 9.30pm (Friday & Saturday 10pm)

Prices are subject to change without notice.

**Authentic Artisan**

**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 are cooked in a wood fired oven.

124 Canterbury Rd Heathmont 3135

**Phone: 8201 4278**

**www.Pizza72.com.au**

Trading hours: Mon 5pm til 9pm for Pizza only  
Tue – Sun 5pm til 10pm (Fri/Sat til 10.30pm)

Eftpos, Visa, Mastercard accepted

**Take away, Delivery, dine in 2 sittings 5.30pm & 7.30pm**  
**Fully Licenced B.Y.O. Wine Only**

## PIZZA 72

### STARTERS

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|---|--|----|
| 1 | <b>FOCACCIA G &amp; H</b> - Garlic & Herb (V)  | 11 |
| 2 | <b>FOCACCIA G &amp; C</b> - Garlic & Cheese (VG)   | 12 |
| 3 | <b>FOCACCIA D.O.P.</b> - San Daniele DOP prosciutto, DOP buffalo mozzarella, DOP grana padano, rocket                                  | 16 |
| 4 | <b>POLENTA CHIPS</b> - Polenta, grana and rosemary chips lightly fried and served with a creamy gorgonzola sauce (VG)                  | 13 |
| 5 | <b>ARANCINI BOLOGNESE</b> - (4) Small Sicilian rice balls filled Bolognese and served with tomato and basil sauce                      | 16 |
| 6 | <b>ARANCINI FUNGHI</b> - (4) Small Sicilian rice balls filled with mushroom and mozzarella and served with tomato and basil sauce (VG) | 16 |
| 7 | <b>CALAMARI</b> - Dusted in semolina, lightly fried and served with a rocket salad and tartare sauce                                   | 18 |
| 8 | <b>POLPETTE</b> - Home made meatballs in Napoli Sauce and wood fired bread   | 17 |

### ARTISAN PIZZAS MEDIUM SIZE ONLY (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.

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|----|--|----|
| 9  | <b>MARINARA</b> – Tomato, oregano, garlic, EVO Oil (V) (No Seafood)  | 15 |
| 10 | <b>MARGHERITA CLASSICA</b> – Tomato, fior di latte, fresh basil, EVO Oil (VG) (suggestion add olives & anchovies for Napolitana Pizza extra \$3) | 17 |
| 11 | <b>MARGHERITA REGINA</b> – Tomato, fior di latte, DOP Grana Padano, fresh basil, cherry tomatoes, EVO Oil (VG)                                   | 18 |
| 12 | <b>MARGHERITA D.O.P.</b> – Tomato fresh DOP buffalo mozzarella, fresh basil, EVO Oil (VG)  | 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)

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|----|--|----|
| 13 | <b>CALABRIA</b> – Tomato, fior di latte, hot sopressa, roasted red peppers, olives, (Suggestion: add pork and fennel sausage extra \$2)        | 20 |
| 14 | <b>CAPRICCIOSA ROMANA</b> – Tomato, fior di latte, leg ham, mushrooms, olives, (Suggestion: add anchovies extra \$2: add artichokes extra \$2) | 20 |
| 15 | <b>GENOA</b> – Tomato, olives, fior di latte, eggplant, zucchini, pumpkin, semi sun dried tomatoes, basil pesto (VG)                           | 20 |
| 16 | <b>FRIULI</b> – Tomato, DOP buffalo mozzarella, San Daniele DOP prosciutto, rocket, DOP grana padano, fior di latte                            | 24 |
| 17 | <b>SICILIANA</b> – Tomato, fior di latte, eggplant, mozzarella, (VG) DOP salted ricotta, semi sundried tomatoes, fresh basil                   | 20 |
| 18 | <b>CINQUE TERRE</b> – Tomato, fior di latte, mixed seafood, lemon, parsley   | 24 |

#### BIANCO (WHITE BASED)

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|----|---|----|
| 19 | <b>PIEMONTE</b> – Fior di latte, porcini and field mushrooms, DOP fontina, white truffle oil (VG) (Suggestion add: Prosciutto extra \$4)      | 21 |
| 20 | <b>MILANO</b> – Oven roasted potato, DOP gorgonzola, onion, fior di latte, DOP grana padano, rocket (VG) (Suggestion add: Pancetta extra \$2) | 20 |
| 21 | <b>ABRUZZO</b> – Porchetta, fresh chilli, fig conserve, DOP provolone piccante, fresh radicchio, fior di latte                                | 21 |

### PIZZA 72 / THE THIRD GENERATION

These are pizzas created by the team at PIZZA 72.

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|----|---|----|
| 22 | <b>PANCETTA E ZUCCA</b> - Tomato, pancetta, spinach, pumpkin, grana padano, fior di latte, rosemary   | 21 |
| 23 | <b>LA GRECA</b> – Choose your base: Tomato or garlic infused oil, marinated lamb, red onion, rocket, semi sundried tomatoes, feta, tzatziki | 22 |
| 24 | <b>GAMBERI</b> – Tomato, fior di latte, sautéed spinach, marinated prawns, cherry tomatoes, fresh chilli                                    | 23 |
| 25 | <b>MELANZANE E SALAMI</b> – Tomato, hot sopressa, eggplant, DOP provolone piccante, olives, cherry tomatoes                                 | 21 |

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|----|--|----|
| 26 | <b>SALSICCIA</b> – Garlic infused oil, fior di latte, pork and fennel sausage, friarielli, roasted red peppers, DOP provolone piccante | 21 |
| 27 | <b>4 FORMAGGI E MIELE</b> – Fior di latte, gorgonzola, fontina, provolone piccante, Italian honey (VG)                                 | 20 |
| 28 | <b>VEGANO (Vegan)</b> – Tomato, non dairy cheese, mushrooms, pumpkin, roasted peppers, sautéed spinach, olives, sesame seeds (V)       | 21 |

#### PIZZE LOCALI (LOCAL FAVOURITES)

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|----|---|----|
| 29 | <b>OZ PIZZA</b> – Tomato, mozzarella, ham, pancetta, egg  | 19 |
| 30 | <b>QLD</b> – Tomato, mozzarella, ham, pineapple   | 19 |
| 31 | <b>MEAT ME</b> – Tomato, mozzarella, ham, mild sopressa, pancetta, smokey barbecue sauce          | 20 |
| 32 | <b>PEPPERONI</b> – Tomato, mozzarella, mild salami  | 19 |
| 33 | <b>POLO</b> – Tomato, mozzarella, marinated chicken, onion, mushrooms                             | 19 |
| 34 | <b>SUPREME</b> – Tomato, mozzarella, ham, mild salami, mushrooms, peppers, onions, olives, garlic | 20 |

#### PASTA

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|----|--|----|
| 35 | <b>GNOCCHI DELLA CASA</b> – Home made gnocchi in Napoli sauce (VG) (Suggestion: add hand torn buffalo mozzarella extra \$5)          | 23 |
| 36 | <b>GNOCCHI BIANCA</b> - Cream, gorgonzola and walnuts (VG) (Gluten free Gnocchi: \$2 extra)  | 23 |
| 37 | <b>RAVIOLI</b> - Home made ravioli filled with veal in a tomato and basil sauce  | 23 |
| 38 | <b>AGNOLOTTI</b> – Home made agnolotti filled with spinach and ricotta in tomato and basil sauce (VG)                                | 25 |
| 39 | <b>SPAGHETTI ALLA BOSCAIOLA</b> – Spaghetti with pancetta, pork and fennel sausage, porcini and field mushrooms, Grana Padano, cream | 25 |
| 40 | <b>SPAGHETTI ALLA NORMA</b> - Traditional Sicilian spaghetti, eggplant, ricotta salata, cherry tomatoes in tomato sauce (VG)         | 23 |
| 41 | <b>SPAGHETTI ALLA TRAPANESE</b> - Spaghetti with Sicilian pesto di Trapani, diced tomatoes, slivered almonds, chilli, grana (VG)     | 22 |
| 42 | <b>SPAGHETTI GAMBERI</b> - Spaghetti with prawns, spinach, cherry tomatoes, chilli, pesto, grana                                     | 25 |
| 43 | <b>SPAGHETTI ALLA PESCATORA</b> – Spaghetti with prawns, mussels, calamari, fish, white wine, chilli in a fresh tomato sauce         | 26 |
| 44 | <b>CALAMARI</b> - Dusted in semolina, lightly fried served with a rocket salad and tartare sauce                                     | 23 |
| 45 | <b>LASAGNE BOLOGNESE</b> - Layers of pasta, mozzarella, Bolognese sauce  | 19 |
| 46 | <b>LASAGNE VEGETARIANA</b> - Layers of pasta, mozzarella, seasonal vegetable, Napoli sauce (VG)                                      | 19 |

#### SIDES

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|----|---|----|
| 47 | <b>MISTA SALAD</b> – Mixed salad, cherry tomatoes, cucumber, olives, red onion, balsamic dressing (V) (GF)  | 10 |
| 48 | <b>RUCOLA E PERE SALAD</b> – Rocket, pear, gorgonzola, walnuts, Grana Padano in lemon vinaigrette (VG) (GF) | 10 |
| 49 | <b>PATATINE</b> - Seasoned fries served with tomato and aioli sauce (VG) (GF)                               | 8  |

#### DESSERTS

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|----|--|----|
| 50 | <b>PIZZETTA DOLCE</b> – Caramelized white chocolate, fresh strawberries, vanilla bean ice cream, dusted with icing sugar (VG)  | 12 |
| 51 | <b>NUTELLA CALZONE</b> – Folded pizza filled with Nutella served with vanilla bean ice cream (VG)  | 12 |
| 52 | <b>ARTISAN GELATI – (2 SCOOPS)</b> Chocolate, lemon, vanilla bean, salted caramel, pistachio   | 6  |
| 53 | <b>SFINCI</b> – Sicilian donuts filled with chocolate custard, vanilla custard, Nutella (6) (VG)   | 13 |
| 54 | <b>PIZZA FRITTA DONUTS</b> – Fried pizza dough bites with a choice of 2 toppings inspired by Ferrero chocolate. (VG) • Drizzled with Nutella, Ferrero Rocher chocolate and icing sugar. Served with Ice Cream. • Drizzled with white chocolate, Ferrero Raffaello, almond flakes and icing sugar. Served with Ice Cream. | 12 |
| 55 | <b>CANNOLI SICILIANI</b> - 2 Pastry shells filled with fresh ricotta, pistachios, chocolate, candied fruit (VG)  | 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