

# A3 Dine in Menu

## PIZZA 72 BEVERAGES

### SOFT DRINKS

Coke, Coke No Sugar Fanta, Sprite - \$3.50  
Aqua Di Toscana Sparkling Mineral Water, Chinotto, Aranciata Rossa, Limonata, Mole Cola,  
Mole Cola no sugar - \$5.50  
Yoga Italian Juices - Apricot, Pear, Peach - \$3.00

### CRAFT BEERS

Gran Riserva D.O.P. po Malta 500ml (Italy) - \$13.00  
Beechworth Pale Ale (Vic) - \$8.50

### BIRRA/BEERS

Peroni Red (Italy) - \$8.50  
Moretti (Italy) - \$8.50  
Corona (Mexico) - \$8.50  
Messina (Sicily) - \$8.00

### VINO BIANCO/ WHITE

Ride On Sauvignon Blanc (Marlborough, New Zealand) - \$26.00 (G-\$8.50)  
Yarran Chardonnay (NSW) \$24 (G-\$8.00)  
Vallevo Trebbiano D'Abruzzo DOC (Abruzzo, Italy) - \$34 (G-\$10)

### VINO ROSSO/ RED

Stumpy Gully Pinot Noir 2016 (Mornington Peninsula, Victoria) - \$52 (G-\$13)  
El Nino Shiraz 2013 (Pyrenees, Victoria) - \$30 (G-\$9)  
Vallevo Montepulciano D'Abruzzo DOC (Abruzzo, Italy) - \$34 (G-\$10)

### SPARKLING WINE

Brown Brothers Prosecco 200ml (Miliawa, Victoria) - \$10.50  
Brown Brothers Moscato 275ml (Miliawa, Victoria) - \$10.50  
Aperol Prosecco Spritz 250ml - \$12  
Somersby Apple Cider (Denmark) - \$8.50

## OUR PRODUCE – GLOSSARY OF TERMS AND THEIR ORIGINS

### MEATS

**Prosciutto** – Cured meat – San Daniele, Friuli  
**Pancetta** – Air cured bacon – Emilia–Romagna  
**Porchetta** – Seasoned roast pork – Local  
**Nduja** – Spreadable spicy salami – Calabria  
**Mortadella** – Cured 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  
**Gorgonzola** – Tangy blue vein cheese – Piemonte  
**Ricotta Salata** – Pressed salted and dried.  
Salty, nutty, milky flavour – Sicilia  
**Stracciatella** – Shredded buffalo mozzarella mixed with cream (local)

### VEGETABLES

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

### OILS AND CONSERVES

**Black Truffle Oil** – Oil infused with underground fungi with an intense mushroom aroma – Piemonte  
**E.V.O. Oil** – Extra virgin olive oil – Lazio  
**Honey** – Toscana  
**Fig Jam** – Modena

Prices are subject to change without notice.

## DINE IN ONLY

Please Order At Reception  
Quote Your Table Number



## WELCOME TO PIZZA 72

Established in 2017, passion, authenticity and quality is important to us at PIZZA 72. Enjoy a little slice of Italy 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 are imported from the famous town of San Marzano in the south of Italy and along with the best D.O.P. rated cured meats and cheeses, our artisan pizzas and panuozzos are baked in a wood fired oven.

124 Canterbury Rd Heathmont 3135

Phone: 8201 4278

www.Pizza72.com.au

Trading hours:

Tue – Sun 5pm til 9pm (Fri/Sat til 9.30pm) Mon - Closed

Eftpos, Visa, Mastercard accepted

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

Delivery only through Uber eats

## PIZZA 72

### STARTERS

- 1 **FOCACCIA G & H** - Garlic & Herb (V) 13
- 2 **FOCACCIA G & C** - Garlic, Cheese & Herb (VG) 14
- 3 **FOCACCIA BRUSCHETTA** - Garlic oil, cherry tomatoes, fior di latte, basil, balsamic glaze 16
- 4 **FOCACCIA D.O.P.** - San Daniele D.O.P. prosciutto, D.O.P. buffalo mozzarella, D.O.P. Grana Padano, rocket 18
- 5 **POLENTA CHIPS** - Polenta, Grana Padano and rosemary chips lightly fried and served with truffle aioli (VG) 16
- 6 **ARANCINI BOLOGNESE** - (4) Small Sicilian rice balls filled with Bolognese ragu and served with tomato and basil sauce (Nut Allergy Macadamia oil) 18
- 7 **ARANCINI FUNGHI** - (4) Small Sicilian rice balls filled with mushroom and mozzarella and served with tomato and basil sauce (VG) (Nut Allergy Macadamia oil) 18
- 8 **POLPETTE** - Home made meatballs in Napoli sauce and wood fired bread 18
- 9 **SALUMI BOARD** - 3 cured meats, marinated vegetables, buffalo mozzarella, woodfired bread 25

### 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 D.O.P. 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.

- 10 **MARINARA** – Tomato, oregano, garlic, e.v.o. oil (V) (No Seafood) 17
- 11 **MARGHERITA CLASSICA** – Tomato, fior di latte, fresh basil, e.v.o. oil (VG) 20
- 12 **MARGHERITA REGINA** – Tomato, fior di latte, D.O.P. Grana Padano, fresh basil, cherry tomatoes, e.v.o. oil (VG) 21
- 13 **MARGHERITA D.O.P.** – Tomato, fresh hand torn D.O.P. buffalo mozzarella, fresh basil, e.v.o. oil (VG) 22

#### ITALY/THE SECOND GENERATION

This is a group of pizzas that have been inspired by the different regions of Italy, utilising their ingredients and produce.

#### ROSSO (TOMATO BASE)

- 14 **CALABRIA (Archie's Pizza)** – Tomato, fior di latte, hot sopressa, peppers, olives, (Suggestion: add pork and fennel sausage extra \$2 and add spicy nduja \$3) 23
- 15 **CAPRICCIOSA ROMANA** – Tomato, fior di latte, leg ham, mushrooms, olives, (Suggestion: add anchovies extra \$2: add artichokes extra \$2) 23
- 16 **GENOA** – Tomato, olives, fior di latte, eggplant, zucchini, pumpkin, semi sun dried tomatoes, basil pesto (VG) 23
- 17 **FRIULI** – Tomato, D.O.P. buffalo mozzarella, San Daniele D.O.P. prosciutto, rocket, D.O.P. Grana Padano, fior di latte 28
- 18 **SICILIANA** – Tomato, fior di latte, eggplant, mozzarella, D.O.P. salted ricotta, semi sundried tomatoes, fresh basil (VG) 23
- 19 **CINQUE TERRE** – Tomato, fior di latte, mixed seafood, lemon, parsley 28
- 20 **NAPOLITANA** – Tomato, fior di latte, olives, anchovies, oregano 24

#### BIANCO (WHITE BASED)

- 21 **PIEMONTE** – Fior di latte, porcini and field mushrooms, D.O.P. Grana Padano, black truffle oil (VG) (Suggestion: add Prosciutto extra \$4) 24
- 22 **MILANO** – Oven roasted potato, D.O.P. gorgonzola, onion, fior di latte, D.O.P. Grana Padano, rocket (VG) 23
- 23 **ABRUZZO** – Porchetta, fresh chilli, fig conserve, D.O.P. provolone piccante, fresh radicchio, fior di latte 24

#### PIZZA 72 / THE THIRD GENERATION

These are pizzas created by the team at PIZZA 72.

- 24 **PANCETTA E ZUCCA** - Tomato, pancetta, spinach, pumpkin, Grana Padano, fior di latte, rosemary 24
- 25 **LA GRECA** – Choose your base: Tomato or garlic infused oil, marinated lamb, onion, rocket, semi sundried tomatoes, feta, tzatziki 25
- 26 **GAMBERI** – Tomato, fior di latte, spinach, marinated prawns, cherry tomatoes, fresh chilli 29
- 27 **MELANZANE E SALAME** – Tomato, hot sopressa, eggplant, D.O.P. provolone piccante, olives, cherry tomatoes, fior di latte 24
- 28 **SALSICCIA** – Garlic infused oil, fior di latte, pork and fennel sausage, friarielli, peppers, D.O.P. provolone piccante, oregano 24
- 29 **MORTADELLA** – Mortadella, stracciatella, pistachio salsa, crushed pistachio nuts, green olives 27
- 30 **4 FORMAGGI E MIELE** – Fior di latte, gorgonzola, Grana Padano, provolone piccante, Italian honey (VG) 23
- 31 **VEGANO (Vegan)** – Tomato, non dairy cheese, mushrooms, pumpkin, peppers, spinach, olives, sesame seeds (V) 24

- 32 **SIGNATURE HOUSE SPECIAL #1** Tomato, fior di latte, ham, eggplant, fresh ricotta, pistachio salsa 23
- 33 **SIGNATURE HOUSE SPECIAL #2** Tomato, fior di latte, olives, anchovies, artichokes, oregano 23

### PIZZE LOCALI (LOCAL FAVOURITES)

- 34 **OZ PIZZA** – Tomato, mozzarella, ham, bacon, egg (Suggestion add onion extra \$2) 22
- 35 **QLD** – Tomato, mozzarella, ham, pineapple 22
- 36 **MEAT ME** – Tomato, mozzarella, ham, mild sopressa, bacon, smokey barbecue sauce (Suggestion add lamb extra \$2) 23
- 37 **PEPPERONI** – Tomato, mozzarella, mild salame 22
- 38 **POLLO** – Tomato, mozzarella, marinated chicken, onion, mushrooms 22
- 39 **SUPREME** – Tomato, mozzarella, ham, mild salame, mushrooms, peppers, onions, olives, garlic 23
- 40 **VEGETARIAN** – Tomato, mozzarella, mushrooms, peppers, onions, olives, oregano 22

### Calzone (Folded pizza baked in oven)

- 41 **CLASSICA** – Tomato, provola, ricotta, oregano, touch of garlic, fresh basil 19
- 42 **PROSCIUTTO COTTO E SALAME** – Tomato, provola, ham, mild salame, ricotta 20
- 43 **CALABRESE** – Tomato, nduja, hot salame, provola, ricotta 21

### PASTA

- 44 **LASAGNE BOLOGNESE** - Layers of pasta, mozzarella, Bolognese sauce 24
- 45 **LASAGNE VEGETARIANO** - Layers of pasta, mozzarella, seasonal vegetables, Napoli sauce (VG) 24

### KIDS MENU (12 yrs and Under)

- 46 **MARGHERITA 9"** – Tomato, Mozzarella 11
- 47 **HAM 9"** – Tomato, Mozzarella, Leg Ham 12
- 48 **OLD 9"** – Tomato, Mozzarella, Leg Ham, Pineapple 13
- 49 **LASAGNE BOLOGNESE** - Layers of pasta, mozzarella, Bolognese sauce 14
- 50 **LASAGNE VEGETARIANO** - Layers of pasta, mozzarella, seasonal vegetables, Napoli sauce (VG) 14

### PANUOZZO (Folded pizza panini)

- 51 **COTOLETTA** - Chicken schnitzel, coleslaw, provola, spicy mayo 18
- 52 **CAPRESE** - Roma tomatoes, buffalo mozzarella, basil, homemade basil pesto, balsamic glaze (Add prosciutto \$3) 16
- 53 **COTTO E SALAME** - Ham, mild salami, rocket, peppers, green olives, provola 16
- 54 **MORTADELLA** - Mortadella, stracciatella, crushed pistachio nuts, artichoke tapenade, green olives 17
- 55 **SALSICCIA** - Italian pork and fennel sausage, roasted peppers, grilled onion, roasted potato, rocket 16
- 56 **POLPETTE** - Homemade meat balls in ragu, provola, roasted peppers, Grana Padano, parsley 18
- 57 **ORTOLANA** - Eggplant, zucchini, peppers, rocket, pesto, provola, semi sun dried tomatoes 17

### SIDES

- 58 **SICILIAN SALAD** – Radicchio, sliced orange, fennel, red onion, olives, red wine vinegar, e.v.o. oil 14
- 59 **RUCOLA E PERE SALAD** – Rocket, pear, gorgonzola, walnuts, Grana Padano, e.v.o. oil, balsamic glaze (VG) (GF) 14
- 60 **PATATINE** - Seasoned fries served with tomato and aioli sauce (VG) 12

### DESSERTS

- 61 **PIZZETTA DOLCE** – Caramelized white chocolate, fresh strawberries, vanilla bean ice cream, dusted with icing sugar (VG) 14
- 62 **NUTELLA/ PISTACHIO CREAM CALZONE** – Folded pizza filled with either Nutella or Pistachio cream, served with vanilla bean ice cream (VG) 15
- 63 **ITALIAN DONUTS** – Dusted with cinnamon sugar served with vanilla bean ice cream. Drizzled with your choice of Nutella or pistachio cream (VG) 15
- 64 **CANNOLO** – Pastry shell filled with ricotta, crushed pistachio nuts, candied fruit (VG) 6 each
- 65 **ARTISAN GELATI – (2 SCOOPS)** Chocolate, lemon, vanilla bean, salted caramel, pistachio, hazelnut (VG) 9
- 66 **TIRAMISU** - Classic Italian dessert with coffee liqueur, savoiardi and sweet mascarpone (VG) 14

\* Gluten free bases available extra \$3  
\*\* Add \$2 extra per ingredient  
Add \$5 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

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