

Traditional Pizza

Small - 12 Medium - 15 Large - 19

Bella

Sliced tomato, bocconcini and basil.

Napoletana

Olives, anchovies, garlic and oregano.

7ettimo

Olives, anchovies, spinach, chilli on a garlic & mozzarella base topped with shaved parmesan.

Mexican

Pepperoni, capsicum, onion and chilli.

B.B.Q Chicken

Mushroom, chicken, onion and B.B.Q sauce.

Meat Lover

Ham, pepperoni, cabanossi, bacon and B.B.Q sauce.

Capricciosa

Ham, mushroom, olives and anchovies.

Vegetarian

Mushroom, capsicum, onion, olives, pineapple and garlic.

Hawaiian

Ham and pineapple.

Giovanni

Pepperoni, mushroom, capsicum and sliced tomato.



Gourmet Pizza

Medium - 18

Large - 21

Four seasons

Ham, mushroom, capsicum, prawns and garlic.

Seafood

Prawns, calamari, octopus and garlic.

Leichhardt

Olives, anchovies, capers, sun-dried tomato and basil.

Fratellino

Italian sausage, baked potato, spanish onion and oregano.



Con Pollo

Chicken, sun-dried tomato, spanish onion and basil.

Potzola

Baked potato, spanish onion, gorgonzola and shaved parmesan.

Zorro

Olives, spanish onion, spinach, ricotta & sun-dried tomato.

Melanzana

Mushroom, capsicum, artichoke, eggplant and pesto.

Parma

Prosciutto, sliced tomato, rocket and shaved parmesan.

Supreme

Ham, mushroom, pepperoni, cabanossi, capsicum, onion and pineapple.

/all 13 inch large pizzas/

Small - 9 Medium - 13 Large - 17

Margherita

Mozzarella, basil and oregano.

Garlic Pizza

Garlic and cheese crust.

Dessert Menu

Tiramisu

10.00

Ladyfingers dipped in coffee, layered with a mixture of eggs, sugar and mascarpone.



Chocolate Mud

12.00

Warm chocolate flavoured sponge cake served with ice-cream.

Sticky Date Pudding

12.00

Moist sponge cake made with chopped dates, covered in toffee sauce, served with ice-cream.

Baked Ricotta

10.00

Short pastry casing and soft ricotta finished with icing and served with whipped cream.

Panna cotta

10.00

heavy cream, unflavoured gelatin and vanilla extract served with raspberries, strawberries, or sweet cherries.

Affogato

5.00

Scoop of vanilla ice-cream topped with a shot of hot espresso. A shot of Frangelico makes the perfect accompaniment (\$5 extra)

Ice Cream

3.00

Vanilla ice-cream topped with chocolate or strawberry topping.

Coffee & Tea

Espresso

3.00

Macchiato, Piccolo

3.50

Cappuccino, Flat white, Latte, Long black

4.00

Hot Chocolate

4.00

English breakfast

3.00

Earl Grey

3.00

Peppermint

3.00

Green

3.00

Chamomile

3.00

Colds Drinks

Soft Drinks

4.00

Coke, Lemonade, Sunskit, Solo, Diet Coke, Zero.

Juices

4.50

Apple, Orange, Cranberry, Orange & Mango

Sparkling Water

6.00

Chinotto

4.00

Blood Orange

4.00

Lemon Lime Bitters

5.00

Menu

• Since 2007 •

7ettimo

PIZZERIA
RISTORANTE

Address: 132 Norton street,
Leichhardt, NSW 2040

Phone: 02 9564 1199

Reservations:
www.7ettimo.com.au/contact

Takeaway orders:
ubereats.com, menulog.com.au



7ettimo pizzeria ristorante



7ettimo

www.7ettimo.com.au

Breads

Garlic Bread	4.50
Italian bread with butter, garlic, salt, parsley and oregano.	
Bruschetta	11.00
Tomatoes, basil, garlic and olive oil on four slices of crispy Italian bread.	

Primi

Calamari Fritti	21.00
Lightly dusted baby calamari, fried and tossed, served on a bed of salad.	
Chilli Mussels	23.00
Black mussels steamed in white wine, garlic, chilli and napoletana sauce.	
Garlic Prawns	18.00
Fresh prawns cooked with garlic, chilli and parsley.	

Insalate

Italian	12.00
Mixed lettuce, cucumber, olives, spanish onions with an Italian dressing.	
Rocket	12.00
Rocket and shaved parmesan with an olive oil, balsamic and lemon vinaigrette.	
House	14.00
Mixed lettuce, tomato, cucumber, olives, Spanish onions, sundried tomato, feta, anchovies with an Italian dressing.	

Kids Menu

Penne Napoletana	11.00
Small pasta with napoletana sauce.	
Spaghetti Bolognese	12.00
Small pasta with minced beef ragu.	
Cheese pizza	9.00
Small cheese pizza on tomato base.	
Chicken nuggets with chips	13.00
Chips	6.00

Pasta

Penne Napoletana	18.00
Rich napoletana sauce with garlic and fresh basil.	
Lasagna	20.00
Homemade beef and pork lasagna.	
Fettuccine Boscaiola	20.00
Bacon and sliced mushroom in a cream sauce.	
Penne Pesto	20.00
Short pasta with a creamy pesto sauce and pine nuts.	
Spaghetti Carbonara	20.00
Bacon, onion, and egg in a cream sauce.	
Linguine Salmone	22.00
Lightly cooked smoked salmon in a cream and tomato sauce.	
Spaghetti Prawns	22.00
Fresh prawns infused in a spicy napoletana sauce.	
Penne Siciliana	20.00
Short pasta with a rich napoletana sauce, eggplant, fresh basil and a touch of chili.	
Spaghetti Marinara	25.00
Fresh prawns, octopus, baby calamari and black mussels in a chilly napoletana sauce.	
Spaghetti 7ettimo	21.00
Olives, anchovies, garlic, and chili with fresh spinach and shaved parmesan.	
Spaghetti Bolognese	21.00
Slow cooked veal ragu with red wine, diced carrots, and onions.	



Secondi

Steak All'arancia	37.00
Pan fried eye fillet with an orange brandy and cream sauce. Served with complimentary vegetables.	
Pepper Steak	37.00
Pan fried eye fillet with green peppers and cream sauce. Served with complimentary vegetables.	
Grilled Eye-Fillet	33.00
Char grilled with an olive oil and herb dressing. Served with complimentary vegetables.	
Veal Pizzaiola	28.00
Garlic, olives, capers, and oregano in a rich Napoletana sauce. Served with complimentary vegetables.	
Chicken Parmigiana	25.00
Garlic, olives, capers, and oregano in a rich Napoletana sauce. Served with complimentary vegetables.	
Veal Boscaiola	27.00
Mushroom and bacon with a cream sauce. Served with complimentary vegetables.	



Grilled Veal	28.00
Char grilled veal with an olive oil and herb dressing. Served with complimentary vegetables.	
Chicken Mushroom	24.00
Chicken with diced mushrooms in a cream sauce. Served with complimentary vegetables.	
Veal Schnitzel	28.00
Tender crumbed pan fried veal. Served with complimentary vegetables.	
Veal Marsala	28.00
Veal with a slow cooked marsala sauce. Served with complimentary vegetables.	
Veal Limone	28.00
Veal cooked in a lemon and white wine sauce. Served with complimentary vegetables.	