



Mon - Thurs 3pm to 10pm
Friday 3pm to 10.30pm
Saturday 5pm to 10pm

FOR **AUTHENTIC** ITALIAN PIZZA,
ONE SHOULD ONLY USE
THE FINEST INGREDIENTS.
NATURALLY, **WE DO!**



POMODORO SAN MARZANO DOP

San Marzano Tomato is a variety of plum tomato, considered by many chefs to be the best of its kind in the world. Compared to the Roma tomes, San Marzano tomatoes are thinner and more pointy. The flesh is much thicker with fewer seeds and holds a much stronger, sweeter and less acidic taste. Many people describe the taste as bitter sweet, like the symphonies that we create right here at Redforno.



MOZZARELLA FIOR DE LATTE

It is a fresh cheese with spun paste native to central and southern Italy. This Mozzarella was produced by the Benedictine Monks from special milk cattle. Our Mozzarella is a Fior De Latte D.O.P produced in the Salerno Region, right where the Benedictine Monasteries arose. It has high nutritional content such as calcium, vitamins and protein and for these reasons, it is an essential ingredient in the Mediterranean and part of Redforno Pizza Lover's diet.



PROSCIUTTO DI SAN DANIELE

Prosciutto Di San Daniele is produced only in the Friuli Venezia Giulia region, in the hilly area around the town of San Daniele of the Udine Province, North-East of Italy. Recognisable by its typical guitar-like shape, the presence of the trotter and the consortium brand, Prosciutto Di San Daniele is made solely of the meat of pigs, born and bred in Italy and sea salt. A natural food product with no additives or preservatives, its high nutritional value and easy of digestion makes it suitable for any types of diet.



FARINA DI SEMOLA RIMACINATA

This type of flour use in our pizza dough is made from Italian durum wheat. Used for centuries in the production of pastries and breads, such as the first D.O.P bread of Altamura, Pane Di Matretra and other traditional foods. Semolina has a high protein, vegetable fibre and carotene content, playing a role in preventing cellular ageing. We can therefore say eating pizza at Redforno helps us stay young!

Get the latest news,
mouthwatering specials & leave
a review
by following us



facebook.com/redfornopizzeria



instagram.com/redforno_pizzeria



FRESH PASTA from 5pm

TAGLIATELLE AL POMODORO [v] Fresh tagliatelle in a San Marzano D.O.P tomato sauce with Grana Padano cheese	\$14
LINGUINE AL PESTO [v] Fresh linguini in a traditional basil pesto sauce	\$14
PAPPARDELLE ALLA BOLOGNESE Pappardelle pasta in a traditional bolognese meat sauce with Grana Padano cheese	\$15
GNOCCHI ALLA SORRENTINA [v] Fresh gnocchi in a San Marzano D.O.P tomato sauce, Mozzarella fior di latte, fresh basil and extra virgin olive oil	\$14.5
LASAGNA Flat shaped pasta with bolognese meat sauce, Mozzarella fior di latte, béchamel, double smoked ham and Grana Padano cheese	\$16

DESSERTS from 5pm

PIZZA NUTELLA [v] Pizza base topped with Nutella, strawberries and blueberries	\$22
CHOCOLATE FRISBEE [v] Pizza base topped with Nutella, chopped hazelnuts and chocolate topping	\$13
KINDER BOMB [v] Nutella, mascarpone, chopped Kinder Bueno and chocolate topping	\$19
TIRAMISU [v] Layers of creamy mascarpone custard served with espresso-soaked lady finger biscuits	\$15
M&Ms PIZZA [v] Nutella, M&Ms and chocolate topping	\$16
AFFOGATO [v] Shot of espresso over a scoop of vanilla ice cream with Italian digestive	\$17
OREO CALZONE [v] Pizza based folded and stuffed with Nutella, mascarpone, chopped Oreo biscuits and chocolate glaze	\$23
SWEET TAGLIERE [v] [FOR TWO] A tasty selection of sweets	\$28

[v] suitable for vegetarians

STARTERS from 5pm

GARLIC BREAD [v] Pizza base topped with garlic, extra virgin olive oil, salt, oregano	\$8
BRUSCHETTA [v] Diced tomatoes, onions, basil, extra virgin olive oil, oregano, salt	\$15
BURRATA EMOTION [v] Fresh Burrata cheese, cherry tomatoes, red onions, Greek Kalamata olives, oregano, extra virgin olive oil, basil, served with pizza crust bread	\$23.5
BUFALOTTA Fresh Mozzarella di Bufala, prosciutto crudo San Daniele, rocket, cherry tomatoes, extra virgin olive oil with pizza crust bread	\$26.5
REDFORNO TAGLIERE [FOR TWO] Prosciutto crudo San Daniele, double smoked ham, salami, gorgonzola, oregano, extra virgin olive oil with garlic bread.	\$32
VEGGIE TAGLIERE [v] Grilled eggplants, grilled zucchini, Greek Kalamata olives, artichokes, grilled capsicum, basil pesto cream served with garlic bread.	\$25

AÇAI from 3pm to 5pm

AÇAI BOWL [v] Topped with fresh blueberries, banana slices, coconut flakes and crunchy muesli	\$14.9
AÇAI SMOOTHIE [v]	\$9

FRESH SALADS

CAPRESE [v] Fresh tomato, basil, Mozzarella fior di latte	\$13.5
MIXED SALAD [v] Lettuce, Greek Kalamata olives, cucumbers, red onions, feta cheese, cherry tomatoes	\$11
TUNA Lettuce, tuna, avocado, cherry tomatoes	\$12.5
CHICKEN Lettuce, grilled chicken, avocado, cherry tomatoes	\$13

[v] suitable for vegetarians

PIZZA

		sml 9.5"	lrg 12"
MARGHERITA	[v] San Marzano D.O.P tomato sauce, Mozzarella fior di latte, basil, oregano, extra virgin olive oil	\$11	\$18
NAPOLI	[v] San Marzano D.O.P tomato sauce, Mozzarella fior di latte, Greek Kalamata olives, anchovies, basil, oregano, extra virgin olive oil	\$12.5	\$21
TOSCANA	Mozzarella fior di latte, mushrooms, Italian sausage, oregano, extra virgin olive oil	\$13	\$22
CAPRICCIOSA	[v] San Marzano D.O.P tomato sauce, Mozzarella fior di latte, double smoked ham, mushrooms, artichokes, Greek Kalamata olives, oregano, extra virgin olive oil	\$13	\$22
SICILIANA	[v] San Marzano D.O.P tomato sauce, Mozzarella fior di latte, ricotta cheese, eggplant, oregano, extra virgin olive oil	\$12.5	\$21
CALABRESE	San Marzano D.O.P tomato sauce, Mozzarella fior di latte, hot salami, red onions, chilli, oregano, extra virgin olive oil	\$12.5	\$21
CALZONE	[FOLDED PIZZA] San Marzano D.O.P tomato sauce, Mozzarella fior di latte, double smoked ham, mushrooms, Greek Kalamata olives, extra virgin olive oil	\$12.5	\$20
AUSSIE CHICKEN	San Marzano D.O.P tomato sauce, Mozzarella fior di latte, chicken, Greek Kalamata olives, capsicums, oregano, extra virgin olive oil	\$13	\$22
HAWAIIAN	San Marzano D.O.P tomato sauce, Mozzarella fior di latte, double smoked ham, pineapple, oregano, extra virgin olive oil	\$12.5	\$21
QUATTRO FORMAGGI	[v] Mozzarella fior di latte, gorgonzola cheese, Grana Padano cheese, smoked cheese, oregano, extra virgin olive oil	\$13	\$22
PUGLIESE	Mozzarella fior di latte, baked potato, Italian sausage, oregano, extra virgin olive oil	\$12.5	\$22
VEGETARIANA	[v] Mozzarella fior di latte, basil, capsicums, mushrooms, zucchini red onions, oregano, extra virgin olive oil	\$13	\$22
MICKY MOUSE	[v][FOR KIDS] San Marzano D.O.P tomato sauce, Mozzarella fior di latte, basil, oregano, extra virgin olive oil	\$12	--

gluten free base available for an extra \$5

[v] suitable for vegetarians

GOURMET PIZZA

ROMAGNOLA	Mozzarella fior di latte, prosciutto crudo San Daniele, Grana Padano cheese, cherry tomatoes, oregano, extra virgin olive oil		\$26
ITALIAN SUPREME	Mozzarella fior di latte, chicken, salami, double smoked ham, Italian sausages, capsicums, oregano, extra virgin olive oil		\$26
TRUFFLE	Mozzarella fior di latte, truffle cream, prosciutto curdo San Daniele, oregano, extra virgin olive oil		\$28
BUFALINA	[v] San Marzano D.O.P tomato sauce, buffalo mozzarella, basil, cherry tomatoes, oregano, extra virgin olive oil		\$28
GIOIOSA	San Marzano D.O.P tomato sauce, Mozzarella fior di latte, zucchini, prawns cooked with orange and lemon juice, feta cheese, oregano, extra virgin olive oil		\$28
BURRATA	Mozzarella fior di latte, prosciutto crudo San Daniele, basil, cherry tomatoes, Burrata cheese, oregano, extra virgin olive oil		\$26
GENOVA	[v] Mozzarella fior di latte, basil pesto cream, cherry tomatoes, Grana Padano cheese, oregano, extra virgin olive oil		\$26
REDFORNO	Mozzarella fior di latte, basil pesto cream, cherry tomatoes, fresh burrata cream, roasted pistachios, oregano, extra virgin olive oil		\$28

GOURMET PANINI

VEGETARIANO	[v] Fresh tomato, Mozzarella fior di latte, capsicum, eggplant, rocket and extra virgin olive oil		\$10
RUSTICO	Italian sausages, rocket, swiss cheese, oregano and extra virgin olive oil		\$12
SPEZIATO	Chicken, capsicum, feta cheese, oregano and extra virgin olive oil		\$12
VERDE	Fresh basil pesto cream, chicken, tomatoes, swiss cheese, rocket, oregano and extra virgin olive oil		\$12

gluten free base available for an extra \$5

[v] suitable for vegetarians

benvenuto nella
famiglia di Redforno.

Redforno non nasce solo come classico ristorante a gestione familiare ma come luogo che mira a promuovere la attraverso i suoi piatti e ricette tradizionali.
 Un piccolo ristorante che ti avvolge con i suoi colori, la sua atmosfera e la sua autentica cucina facendovi vivere l'emozione di un piccolo borgo italiano.

Grazie per averci scelto.



Redforno Family.

Redforno wasn't created to only be a classic family restaurant but also as place that aims to promote the Italian culture through its traditional dishes and recipes. A small restaurant that embraces you with its colours its atmosphere and authentic cuisine letting you experience the emotion to immerse yourself in a cozy Italian spot.

Thanks for choosing us.



SOFT DRINKS

LAURETANA STILL/SPARKLING 750ml	\$4.5	COCA COLA, COCA COLA ZERO	\$3
SAN PELLEGRINO SPARKLING 250ml	\$3.5	REDBULL	\$4
STILL WATER 600ml	\$2.5	FRESH JUICE ORANGE/PINEAPPLE	\$3.5
SAN PELLEGRINO BLOOD ORANGE, CHINOTTO, LEMONADE 200ml	\$4		

COFFEE & TEA

	sml	lrg
CAPPUCCINO, FLAT WHITE, LATTE, LONG BLACK	\$3.7	\$4.2
CHAI LATTE, CHAI TEA		
PICCOLO	\$3.7	--
ESPRESSO	\$3.2	--
MAROKKO	\$4	--
MOCHA	\$4.2	\$4.7
HOT CHOCOLATE	\$4.7	\$5.2
ITALIAN CHOCOLATE	\$5.2	\$5.7
TEA - ENGLISH BREAKFAST, EARLY GREY, PEPPERMINT, CHAMOMILE, GREEN, CHAI	\$5.2	\$5.7
ICED COFFEE	\$4.7	--

RED WINE

	Glass	Bottle
AMAMI PRIMITIVO ETIKE	--	\$33
FANTINI SAN GIOVESE	\$8	\$26
FANTINI MONTEPULCIANO D'ABBRUZZO	\$8	\$26
LUNA PASSANTE NERO D'AVOLA [ETIKE]	--	\$34
IMPURO MONTEPULCIANO D'ABBRUZZO [ETIKE]	--	\$32
ORGOGGIO CHIANTI	--	\$35
ORGOGGIO SAN GIOVESE [ETIKE]	--	\$32
PASQUA PASSIONE e SENTIMENTO	--	\$28
ROSSETTI POGGIO CIVETTA CHIANTI RISERVA	--	\$45
WAYVILLE SHIRAZ HOUSE RED WINE	\$6	\$18

WHITE WINE

	Glass	Bottle
PASQUA PASSIONE e SENTIMENTO	--	\$28
PASQUA PINOT GRIGIO	\$7.5	\$24
LAWSON'S DRY HILLS SAUVIGNON BLANC	--	\$26
WAYVILLE MOSCATO	\$5.5	\$15
WAYVILLE SAUVIGNON BLANC HOUSE WHITE WINE	\$6	\$18

SPARKLING

	Glass	Bottle
CIELO PROSECCO	\$7.5	\$28

IMPORTED BEER

MORETTI	\$9
PERONI ROSSA	\$8.5
PERONI NASTRO AZZURO	\$8.5
CORONA	\$9
CASCADE LIGHT	\$7

CRAFT BEERS

ISAAC	\$12
NORA	\$12
NAZIONALE	\$12
ROCK&ROLL	\$12

DRAFT BEERS

MENABREA	\$8
----------	-----

COCKTAILS

APEROL SPRITZ \$12
APEROL, PROSECCO, SLICED ORANGE

GIN LEMON \$12
GIN, LEMON JUICE, SODA, SLICED LEMON

VODKA REDBULL \$14
VODKA, REDBULL, SLICED LEMON

PINK LADY \$12
CAMPARI, ORANGE JUICE, PINEAPPLE JUICE, SODA, SLICED ORANGE

JIM & COKE \$12
JIM BEAM, COCA-COLA

JACK & COKE \$12
JACK DANIEL'S, COCA-COLA

NEGRONI SBAGLIATO \$14
CAMPARI, CINZANO, PROSECCO, SLICED ORANGE

NEGRONI \$14
CAMPARI, CINZANO, GIN, SLICED ORANGE

NEGROSKI \$14
CAMPARI, CINZANO, VODKA, SLICED ORANGE

JÄGERBOMB \$14
JÄGERMEISTER, RED BULL, SLICED ORANGE

CHINOTTO ALCOLICO \$12
CAMPARI, MONTENEGRO, SLICED ORANGE

COCA & SAMBUCA \$12
SAMBUCA, COCA-COLA

CAMPARI SPRITZ \$12
CAMPARI, PROSECCO, SLICED ORANGE

VODKA LEMON \$12
VODKA, LEMON JUICE, SODA, SLICED LEMON

AMERICANO \$12
CAMPARI, CINZANO, SODA, SLICED ORANGE

VODKA LEMON LIME BITTER \$12
VODKA, LEMON JUICE, LEMONADE, ANGOSTURA BITTER

DIGESTIVE

LIMONCELLO \$7

BAILEYS \$7

MONTENEGRO \$7.5

AMARO DEL CAPO \$8

SAMBUCA \$8

JACK DANIEL'S \$9

TEQUILA \$8.5

GRAPPA \$10

SCOTCH \$10

JIM BEAM \$7.5