

PIZZA VIP

	Reg
<b>Totò</b> Bolognese sauce w/ soft and hard burrata cheese, mozzarella, shaved parmesan cheese	29.00
<b>Vegana</b> Tomato base, artichokes, oregano, garlic, olives, mushrooms, rocket	26.00
<b>Calzone</b> (Vegetarian Available) Folded pizza dough filled with San Marzano DOP pomodoro, ricotta cheese, black pepper, mild salami, fior di latte	25.00
<b>Tartufata</b> Fior di latte, truffle cream,mushrooms, shaved parmesan (add prosciutto   + 4.00)	28.00
<b>Salsiccia &amp; Patate</b> Potatoes, sausage, Fior di latte, chilli	29.50
<b>Tutt Cos'</b> Chef' special	29.50

BAMBINI KIDS

Small meals for small hands with sticky fingers	GF Available \$3
<b>Mickey Mouse Pizza</b> We start with the tomato then you can add mozzarella, ham, salami, mushroom	14.00
<b>Spaghetti or Penne</b> W/ our Bolognese sauce or Napoletana sauce or Butter and Parmesan	14.00
<b>Chicken Breast Schnitzel and Chips</b>	15.00

Vegan options can also be made available upon request

\* Please advise your waiter of any allergies before ordering as some dishes can be modified, also we don't guarantee for traces of gluten





ANTIPASTI ENTREES

Wood Fired Crusts (V)	12.90
Chilli   Garlic   Herbs   Garlic & Mozzarella (+6.00)	
Antipasto Totò (GF) (2 people)	40.00
Selection of cured meats, cheese and grilled vegetables	
Calamari Fritti (GF)	23.90
Tender baby squid tossed in seasoned flour flash fried, roasted garlic aioli, fresh lemon to squeeze	
Parmigiana di Melanzane (V) (GF)	22.90
Stacked sliced eggplant layered w/ tomato n’ basil sauce, fior di latte, dusted w/ parmesan then finished in a wood fired oven	
Cozze All’arrabbiata (GF)	24.90
Black mussels, sauteed garlic, splash of white wine Napoletana, hint of chilli, flat leaf parsley, drizzle of ev olive oil	
Polpi grigliati (Grilled Octopus) (GF)	29.90
Grilled octopus marinated with olive oil, garlic and lemon with a side of tender young rocket	
Montanara	18.90
Deep fried dough topped with mortadella, basil and fresh burrata	
Fritto Napoletano (2 people) (GF Available)	32.00
· Crochè · Arancini · Zeppole · Polenta chips	

INSALATE SALADS

Caprese salad (GF) (V)	18.00
Buffalo mozzarella, olive oil, oregano, ripe tomatoes	
Rucola (GF)	15.50
Tender young rocket, shaved grana, natural walnuts, ev olive oil, lemon dressing	
Mediterranea (GF) (V)	15.50
Mixed leaves, ripe tomatoes, red onion, cucumber, Sicilian green olives, ev olive oil, balsamic dressing	
Estate Salad (GF)	15.50
Tuna, Roma tomatoes, sicilian olives, oregano, basil, olive oil	
Pizza base GF	10.00
Pasta GF	7.00
Extra GF	7.00

PASTA

Fusilli Totò (GF Available)	27.90
Homemade fusilli pasta with guanciale (pancetta), cream and peas	
Ziti alla Genovese (GF Available)	29.90
Homemade short pasta in a white ragú sauce, made with slow cooked onions, beef chop and white wine	
Lasagna	23.90
Homemade to a traditional recipe sandwiching flat egg pasta sheets, rich Bolognese sauce, mozzarella, creamy besciamella, parmesan top	
Gnocchi alla Sorrentina	25.90
Soft potato gnocchi w/ classic Napoletana, basil leaves, provola cheese, parmesan crust on top	
Linguine alle Vongole	30.90
Linguine with clams in a white wine sauce, parsley, olive oil and chilli	
Risotto ai funghi	33.00
Mixed mushrooms risotto	

SECONDI MAINS

Gamberi grigliati (GF)	35.90
Butterflied jumbo king prawns on a bed of rocket salad	
Fish of the day all’acqua pazza	34.90
tomato, wine and olive oil	
Galletto alla griglia	34.90
Roasted whole spatchcock, served with baked potatoes	



...We would like you to know that at Toto...

We use ingredients true to origin. We cook all our pizzas in our wood fire oven at 400 degrees C. Our pizzas are crowned with San Marzano tomatoes grown in the shadow of Mount Vesuvius.

We always request line caught ocean run fish/seafood from certified sustainable fisheries. We use no heavy animal fat in our fryer. Wherever possible we will always buy from local growers and producers.

PIZZA TRADIZIONALE TRADITIONAL PIZZA  
(1/2M - 2 toppings | 1M - 3 toppings)

	Reg	1/2M	1M
Margherita (V)	20.00	45.00	75.00
San Marzano DOP pomodoro, buffalo mozzarella, basil			
Capricciosa	24.00	60.00	85.00
San Marzano DOP pomodoro, fior di latte cheese, double smoked ham black olives, artichoke, bottom mushrooms, basil			
Napoletana	23.00	60.00	85.00
San Marzano DOP pomodoro, fior di latte cheese, anchovies, capers, black olives, oregano, basil			
Diavola	24.00	60.00	85.00
San Marzano DOP pomodoro, extra hot salami, black olives, basil			
Maialino	25.00	60.00	85.00
San Marzano DOP pomodoro, extra hot salami, double smoked leg ham, Italian sausage, mild salami			
Verdurine (V)	25.00	60.00	85.00
San Marzano DOP pomodoro, fior di latte cheese, fried eggplant, grilled zucchini, cherry tomato, rocket			

PIZZA BIANCA WHITE BASE PIZZA

	Reg	1/2M	1M
Quattro Formaggi (V)	25.00	60.00	85.00
4 formaggi white base fior di latte, gorgonzola cheese, Auricchio provolone mild, parmesan cheese, buffalo mozzarella			
Rucolina	27.00	60.00	85.00
White base fior di latte, rocket, 24 month aged Parma, shaved parmesan and cherry tomatoes			
Rossella	26.00	60.00	85.00
White base fior di latte, deep fried zucchini, black pepper pancetta, crunchy onion			
Marco	29.00	60.00	85.00
Cherry tomato, prawns, zucchini, mozzarella cheese, crispy prosciutto			





DA

---

TOTO'

PIZZERIA  
NAPOLETANA

## SHARING 55.00 p/p

### Antipasto Totò (GF)

Selection of cured meats, cheese and grilled vegetables

### Pizza to share

### Mediterranea Salad (GF) (V)

Assorted leaves, ripe tomatoes, red onion, cucumber, Sicilian green olives, ev olive oil, balsamic dressing

## SHARING 75.00 p/p

### Wood Fired Crusts (V)

Chilli | Garlic | Herbs

### Antipasto Totò (GF)

Selection of cured meats, cheese and grilled vegetables

### Cozze All'arrabbiata (GF)

Black mussels, sauteed garlic, splash of white wine  
Napoletana, hint of chilli, flat leaf parsley, drizzle of ev olive oil

### Calamari Fritti (GF)

Tender baby squid tossed in seasoned flour  
flash fried, roasted garlic aioli, fresh lemon to squeeze

### Rucola Salad (GF)

Tender young rocket, shaved grana,  
natural walnuts, ev olive oil, lemon dressing

### Gnocchi alla Sorrentina

Soft potato gnocchi w/ classic Napoletana,  
basil leaves, provola cheese, parmesan crust on top

### Ziti alla Genovese (GF Available)

Homemade short pasta in a white ragù sauce,  
made with slow cooked onions, beef chop and white wine

### Pizza to share

## SHARING 85.00 p/p

### Wood Fired Crusts (V)

Chilli | Garlic | Herbs

### Antipasto Totò (GF)

Selection of cured meats, cheese and grilled vegetables

### Cozze All'arrabbiata (GF)

Black mussels, sauteed garlic, splash of white wine  
Napoletana, hint of chilli, flat leaf parsley, drizzle of ev olive oil

### Calamari Fritti (GF)

Tender baby squid tossed in seasoned flour  
flash fried, roasted garlic aioli, fresh lemon to squeeze

### Mediterranea Salad (GF) (V)

Assorted leaves, ripe tomatoes, red onion,  
cucumber, Sicilian green olives, ev olive oil, balsamic dressing

### Rucola Salad (GF)

Tender young rocket, shaved grana,  
natural walnuts, ev olive oil, lemon dressing

### Linguine alle Vongole

Linguine with clams in a white wine sauce, parsley, olive oil and chilli

### Galletto alla griglia

Roasted whole spatchcock, served with baked potatoes

### Pizza to share