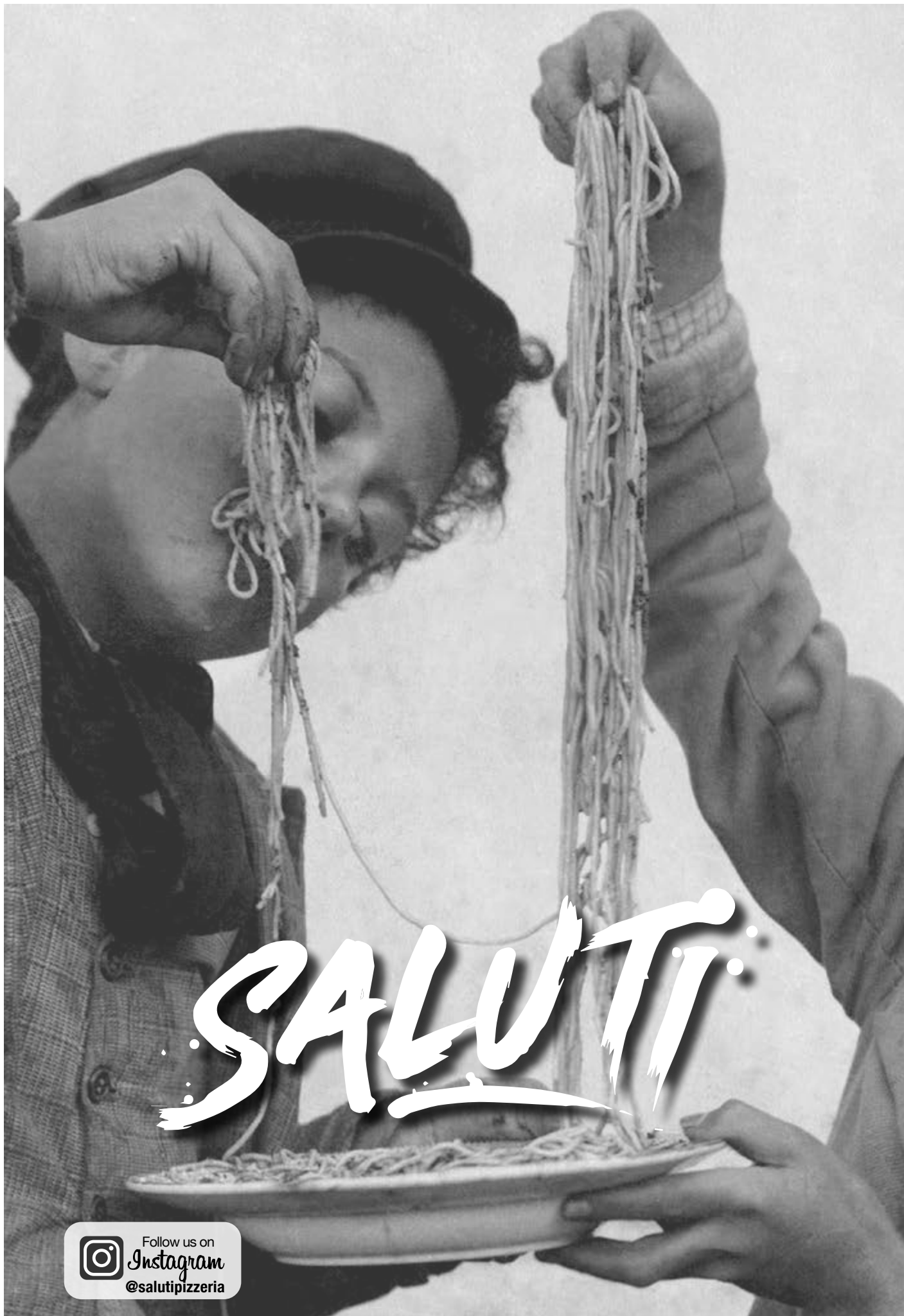




Follow us on
 *Instagram*
@salutipizzeria

STARTERS TO SHARE

CHIPS ✓ 🌱	12
Beer battered russet chips with rosemary salt	
POLENTA CHIPS ✓ 🌱	16
Homemade polenta chips served with cheese fonduta sauce	
ARANCINO CLASSICO (2pcs)	16
Handmade rice arancini with beef Bolognese sauce, peas, saffron and mozzarella, served on Napoli sauce	
ARANCINO TRUFFLE & MUSHROOMS ✓ (2pcs)	16
Handmade rice arancini stuffed with mushrooms, truffle sauce and mozzarella, served with cheese fonduta sauce	
BRUSCHETTA ✓ 🌱 (2pcs)	13
Diced tomato marinated with fresh basil & red onion served on ciabatta bread. Add buffalo mozzarella +4	
MOZZARELLA CHEESE STICKS ✓ (4pcs)	13
Crumbed & fried with Italian herbs, served with aioli	
POTATO CROQUETTES ✓ (4pcs)	15
Handmade crumbed & fried potato croquettes served with aioli	
EGGPLANT CHIPS ✓	16
Homemade fried eggplant chips with chilli mayo	
POLPETTE AL SUGO (4pcs)	18
Homemade Italian beef meatballs slowly cooked with San Marzano tomato, served with homemade bread	
IMPEPATA DI COZZE 🌱	25
Italian style saute' mussels in Napoli and chilli sauce	
WOODFIRED OLIVES ✓ 🌱	18
House marinated woodfired olives served with pizza bread	
SALUTI ANTIPASTO (Suggested for 2)	35
Board of daily Chef's selection with homemade bread	
FRITTO MISTO BOARD (Suggested for 2)	35
Mix of arancini, polenta chips, eggplants chips, potato croquettes & mozzarella sticks, served with homemade aioli & cheese sauce	

FOCACCIA

OLIO E SALE ✓ 🌱	12
Sea salt, evoo, oregano	
PROSCIUTTO 🌱	17
Sea salt, evoo, oregano & San Daniele prosciutto	
MELTED MOZZARELLA & GARLIC ✓	17
Fior di latte mozzarella, garlic, evoo, sea salt, oregano	
TRICOLORE ✓	17
Fresh buffalo mozzarella, sundried tomato, fresh basil, sea salt	

GLUTEN FREE FOCACCIA AVAILABLE* extra 5
*MAY CONTAIN TRACES OF GLUTEN

ASK OUR STAFF
FOR THE DAILY SPECIALS!

PESCCE SEAFOOD

CALAMARI FRITTI SALAD 🌱	28
Lightly fried calamari rings served with rocket & cherry tomato	
GRILLED CALAMARI 🌱 🌱	33
Grilled calamari strips on a bed of rocket & orange	
GRILLED SEAFOOD 🌱 🌱	39
Daily selection of fresh grilled seafood served with mixed salad	
GRILLED BARRAMUNDI	36
Grilled barramundi fillet topped with capers sauce served with steamed veggies	

CARNE MEAT

PORK RIBS	39
Slow cooked pork ribs served with chips, mixed salad and <i>your choice of sauce included*</i>	
CHICKEN PARMIGIANA	32
Crumbed chicken schnitzel covered with Napoli sauce, melted mozzarella served with chips & mixed salad	
SPIEDINI DI POLLO 🌱 (2pcs)	35
Chicken & vegetable skewers served with chips and mixed salad	
LAMB BACKSTRAP	39
Cooked sous vide for three hours, served with tomato and onion tartare and homemade yogurt & mascarpone sauce	
PORTERHOUSE TAGLIATA	36
Grilled porterhouse (300 gr.) served with mash potatoes, steamed dutch carrots, broccolini and <i>your favourite choice of sauce included*</i>	
GRIGLIATA MISTA 🌱 (Suggested for 2)	90
Grilled meat platter served with chips & mixed salad (RUMPSTEAK, PORK RIBS, PORK SAUSAGE, CHICKEN SKEWERS, LAMB CHOPS)	

* SAUCE ✓ 🌱 each 5

**PORCINI MUSHROOM SAUCE / GREEN PEPPERCORN SAUCE /
BLU CHEESE SAUCE / GARLIC BUTTER**

SIDE

SEASONAL STEAMED VEGETABLES ✓ 🌱 🌱	13
SAUTÉED BROCCOLINI ✓ 🌱	14
With garlic & chilli topped with goat cheese & almond flakes	
GARDEN SALAD ✓ 🌱 🌱	12
Mixed leaf salad, cherry tomato, pickled cucumber & dressing	

PASTA & CO.

GNOCCHI PORCINI ✓	29
Homemade potato gnocchi with porcini mushroom creamy sauce & Parmesan. Add crispy prosciutto (pork) +3	
GNOCCHI SORRENTINA ✓	28
Homemade potato gnocchi tossed in Napoli sauce, fior di latte mozzarella, basil oil & Parmesan	
RIGATONI ALLA NORMA ✓	28
Deep fried eggplant with Napoli sauce, topped with fresh buffalo mozzarella, basil & Parmesan	
RIGATONI WITH PULLED LAMB	35
Tossed with slow cooked pulled lamb, cherry tomato, dehydrated olives & Parmesan	
PAPPARDELLE BOLOGNESE	28
Tossed with beef Bolognese sauce & Parmesan	
VEGGIE LASAGNA ✓	29
Homemade with seasoned veggies, bechamel & Parmesan	
TRADITIONAL LASAGNA	29
Homemade with beef Bolognese sauce, bechamel & Parmesan	
PRAWN RISOTTO 🌱	32
Risotto with prawns, zucchini and mint	
SPAGHETTI ALLE VONGOLE	32
Spaghetti tossed with clams, white wine, cherry tomato, chilli	
SPAGHETTI CHILLI PRAWN	33
Spaghetti tossed with prawn, zucchini, cherry tomato, chilli	
SPAGHETTI MARINARA	36
Selection of fresh seafood tossed with cherry tomato, garlic, touch of chilli and parsley served with your choice of sauce: white wine or Napoli sauce	

GLUTEN FREE PASTA AVAILABLE* extra 4
*Gluten free pasta may contain traces of gluten


**WOULD YOU LIKE
SOME EXTRA HOMEMADE BREAD? +3**

FOOD ALLERGY NOTICE:

Please be advised that food prepared here on the premises may contain these ingredients: **milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.**

IF YOU HAVE ANY SPECIFIC ALLERGY PLEASE LET US KNOW

✓ = vegetarian / 🌱 = dairy free friendly / 🌾 = gluten free friendly

Customers please note: OLIVES MAY PRESENT PITS

PIZZA WOODFIRE

GOURMET

SALUTI	27
Fior di latte mozzarella, pancetta, smoked scamorza cheese, roast potatoes & rosemary	
ITALIA ✓	25
Fior di latte mozzarella, sundried tomatoes, buffalo mozzarella, basil pesto (contains nuts)	
SALSICCIA TRUFFLE	28
Fior di latte mozzarella, mixed mushrooms, truffle, Italian sausage, Parmesan	
ZIO FRANK	26
Fior di latte mozzarella, roast potatoes, hot salami, onion & rosemary	
TARTUFATA	29
Fior di latte mozzarella, truffle sauce, roasted potatoes, porcini mushrooms, San Daniele prosciutto	
QUATTRO FORMAGGI ✓	26
Fior di latte mozzarella, smoked scamorza cheese, gorgonzola cheese, Parmesan, rocket & walnuts	
SALMONE	26
Yellow tomato sauce, fior di latte mozzarella, smoked salmon, capers & lemon	
GAMBERETTI & ZUCCHINE	28
Fior di latte mozzarella, zucchini, prawns, cherry tomatoes, garlic oil, fresh buffalo mozzarella and chilli flakes	

TRADITIONAL

MARGHERITA ✓	22
San Marzano tomato, fior di latte mozzarella & basil	
NAPOLETANA	25
San Marzano tomato, fior di latte mozzarella, olives, capers, anchovies, garlic oil & oregano	
VEGETARIANA ✓	28
San Marzano tomato, fior di latte mozzarella, mushrooms, capsicum, roast potatoes, zucchini. Add hot salami +3	
CAPRICCIOSA	27
San Marzano tomato, fior di latte mozzarella, leg ham, mushrooms, olives & artichokes	
MEXICANA	27
San Marzano tomato, fior di latte mozzarella, hot salami, red onion, olives, capsicum & chilli flakes	
NDUJA	28
San Marzano tomato, fior di latte mozzarella, 'nduja, hot salami, olives	
ITALIAN MEAT LOVERS	28
San Marzano tomato, fior di latte mozzarella, pancetta, Italian sausage, hot salami, leg ham	
MARI E MONTI	28
San Marzano tomato, fior di latte mozzarella, mushrooms, prawns, olives & chilli flakes	
SAN DANIELE	28
San Marzano tomato, fior di latte mozzarella, rocket, San Daniele prosciutto, buffalo mozzarella	

CALZONI (folded pizza)

CALZONE RICOTTA	25
San Marzano tomato, fresh ricotta, fior di latte mozzarella, leg ham & basil	
CALZONE PROSCIUTTO	26
Fior di latte mozzarella, smoked scamorza cheese, San Daniele prosciutto, shaved Parmesan	
SPICY CALZONE	26
San Marzano tomato, fior di latte mozzarella, hot salami, capsicum, red onion, chilli flakes	

GLUTEN FREE PIZZA AVAILABLE* extra 5
*Gluten free pizza may contain traces of gluten

VEGAN MOZZARELLA AVAILABLE extra 4

WINE, BEER & BOOZE

BEERS & CIDER

Peroni Rossa
Peroni Light
Carlton Draught
Pale Ale *Moon Dog*
Corona Lager
Apple Cider, *Scape Goat*

Italy 11
Italy 9
VIC 10
VIC 12
Mexico 11
NZ 11

BUBBLES

Prosecco Brut, *Astoria* - Veneto
Moscato Fashion Victim, *Astoria* - Veneto

GLASS BOTTLE

Italy 12 / 55
Italy 12 / 55

WHITE WINE

Chardonnay *Quarram Rocks*, Rockcliffe - Great Southern
Sauvignon Blanc, *Durvillea* - Marlborough
Pinot Grigio *Alisia*, *Astoria* - Veneto
Grillo Parlante, *Fondo Antico* - Sicily

WA 10 / 49
NZ 12 / 55
Italy 12 / 55
Italy 13 / 56

ROSE WINE

Sangiovese Rosè, *Knappstein* - Clare Valley

SA 11 / 52

RED WINE

Montepulciano d'Abruzzo, *Collefrisio* - Abruzzo
Pinot Noir, *Shark Point* - Mornington Peninsula
Sangiovese, *Querceto* - Tuscany
Cabernet Sauvignon, *Skuttlebutt* - Margaret River
Shiraz The Ball Buster, *Tait* - Barossa Valley
Nero D'Avola Nenè - *Fondo Antico* - Sicily
Chianti Classico - *Castello di Querceto* - Tuscany

Italy 13 / 56
VIC 12 / 55
Italy 11 / 52
WA 10 / 49
SA 12 / 52
Italy 13 / 56
Italy 62

APERITIVI

SPRITZ APEROL (Aperol, Prosecco & Soda)
SPRITZ CAMPARI (Campari, Prosecco & Soda)
AMERICANO (Campari, Cinzano Rosso & Soda)
NEGRONI (Campari, Cinzano Rosso, Gin)

18

SPIRITS

Absolut (*Vodka*) 12
Bombay (*Gin*) 12
Malibu (*Rum*) 11
Bacardi (*Rum*) 12
Bundaberg (*Rum*) 12
Captain Morgan (*Spiced Rum*) 12
Espolon (*Tequila*) 14
Canadian Club (*Whisky*) 12
Jack Daniels (*Whisky*) 12
Jim Beam (*Bourbon Whisky*) 12
Southern Comfort (*Whisky*) 12
Chivas Regal 12 yr (*Scotch Whisky*) 13
Napoleon 1875 (*Brandy*) 12

PREMIUM SPIRITS

Grey Goose (*Vodka*) 15
Four Pillar (*Dry Gin*) 15
Hendrick's (*Gin*) 15
The Kraken (*Spiced Rum*) 14
Gentleman Jack (*Whisky*) 14
Glenfiddich (*Scotch Whisky*) 15
The Glenlivet (*Scotch Whisky*) 15
Johnnie Walker Black (*Scotch Whisky*) 14
Monkey Shoulder (*Scotch Whisky*) 15
Chivas Regal 18 yr (*Scotch Whisky*) 16

LIQUEURS

Campari 11
Cinzano Bianco / Rosso / Extra Dry 11
Vanilla Galliano 12
Sambuca White Galliano 12
Sambuca Black Galliano 13
Midori 11
Limoncello 13
Amaretto Disaronno 13
Amaro Montenegro 13
Averna 13
Grappa Bianca 15
Baileys 11
Kahlua 11
Fragelico 12
Cointreau 13

— ○ —
SEE OUR COCKTAIL MENU
FOR MORE SIGNATURE DRINKS
— ● —

SOFT DRINKS

Coke / Coke No Sugar / Lemonade / Fanta 6
Lemon, Lime & Bitters 6
Aranciata Rossa / Chinotto / Limonata 6.5
Sparkling Mineral Water (500ml) 8.5
Sparkling Mineral Water (750ml) 9.9
Still Mineral Water (500ml) 4.3

JUICES

Orange / Apple / Pineapple / Cranberry 5.9

MOCKTAILS

13

THAI FRUITS

Orange & pineapple juice, lime, mango sorbet & passion fruit pulp

HIBISCUS ICED TEA

English hibiscus lemon iced tea, fresh strawberry, orange & honey

STRAWBERRY BASIL MOJITO

Fresh strawberry, lime, basil & lemonade

No substitutions or changes on menu during busy times, sorry!
BYO Cake: cakeage fee of \$15.00 per cake applies for each cake brought on site (No homemade cakes allowed)
15% surcharge applies on public holidays · We do not split bills when it is 6 or more
1.4% Surcharge on Eftpos/Visa/Mastercard payments · 2.55% Surcharge on American Express payments