



For all bookings of 15 people and above a choice from our set menu is required, please refer to wait staff for any questions.

416-418 Brunswick St. Fitzroy

Open 7 nights from 5pm

Web: [bontempo.com.au](http://bontempo.com.au)

@bontempo\_pizzeria

## Pizza Packages

### \$20 per head

Shared pizza (choose 5)

### \$ 25 per head

Le Focacce

Shared pizza (choose 5)

Salads to share

### \$35 per head

Antipasti

Shared pizza (choose 5)

Salads to share

Nan's homemade deserts and calzones

### \$40 per head

Le Focacce & antipasti

Shared pizza (choose 5)

Shared pasta (choose 3)

Salads to share

Nan's homemade deserts and calzones

## Entree

### Bruschetta (2 pieces) (v) (vg) 8

Wood fired bread topped with diced tomato, red onion, basil, garlic, balsamic vinegar & olive oil

### Focaccia Bianca (v) (vg) 7

Pizza base with olive oil & rock salt

### Olive Rustiche (v) (vg) 11

Wood fired olives with chilli, olive oil & parsley served over foccacia bianca

### Antipasti platter 20

A selection of Italian meats & vegetables

### Patatine Fritte (v) (vg) 6

Bowl of fries

### Arancini (4 pieces) 12

Refer to waitstaff, changes regularly

## Insalata

### Ruchetta (v) (vg) 9

Rocket, shaved parmesan & balsamic dressing

### Mista (v) (vg) 10

Mixed lettuce, tomato, onion, cucumber, balsamic & olive oil

### Greko (v) 11

Mixed lettuce, fetta, tomato, onion, cucumber, olives, lemon & olive oil

### Caprese (v) 12

Tomato, buffalo mozzarella, basil, balsamic & olive oil

### Calamari (gf) 20

Char-grilled calamari, with a mista salad

## Le Focacce sm/lge

### Garlic (v) (vg) 10/13

Garlic, drizzle of napoli, oregano & parsley

### Sage and Rosemary (v) (vg) 10/13

Sage, rosemary, rock salt & olive oil

### Potato (v) 11/14

Potato, garlic, mozzarella, rosemary & parsley



## Le pizza sml/lrg

Gluten free base (Large) +3
Vegan cheese +3
Buffalo Mozzarella +3

<b>Margherita (v)</b> <span style="float: right;">11.50/16</span>	<b>Mexican</b> <span style="float: right;">13/18.5</span>
Tomato, mozzarella, basil, oregano & olive oil (Add Buffalo Mozzarella +3)	Tomato, mozzarella, ham, hot salami, capsicum & chilli
<b>Napoletana</b> <span style="float: right;">12.50/18</span>	<b>Di Mare</b> <span style="float: right;">14/19.5</span>
Tomato, mozzarella, olives, anchovies, oregano & olive oil	Mozzarella, prawn cutlets, scallops, shrimp, mussels, vongole, garlic, parsley & drizzle of napoli
<b>Capricciosa</b> <span style="float: right;">12.50/18</span>	<b>Salsicce &amp; Fungi</b> <span style="float: right;">14/19.5</span>
Tomato, mozzarella, ham, mushrooms, olives, oregano & olive oil (Add artichoke +1)	Mozzarella, mushroom, pork & fennel sausage, garlic & parsley
<b>Fratellino</b> <span style="float: right;">13/18.5</span>	<b>Agnello</b> <span style="float: right;">14/19.5</span>
Tomato, bocconcini, hot salami, olives, basil & oregano	Slow cooked lamb, feta, mozzarella, red onion, rosemary, garlic & parsley
<b>The Bont</b> <span style="float: right;">14/19.5</span>	<b>Ortolana (v)</b> <span style="float: right;">14/19.5</span>
Tomato, mozzarella, pulled pork, basil, garlic & sage	Bocconcini, grilled eggplant, zucchini, red capsicum, potato, pesto, garlic & oregano
<b>Tropical</b> <span style="float: right;">12.50/18</span>	<b>Zucca (v)</b> <span style="float: right;">14/19.5</span>
Tomato, mozzarella, ham, pineapple & extra cheese	Tomato, mozzarella, roasted pumpkin, feta, basil, pine nuts, spinach, rosemary & garlic
<b>Al Prosciutto</b> <span style="float: right;">14/19.5</span>	<b>Vegetariana (v)</b> <span style="float: right;">12.50/18</span>
Tomato, bocconcini, prosciutto, olives, rocket, parmesan, oregano & olive oil	Tomato, mozzarella, mushrooms, capsicum, onion, olives, garlic & parsley
<b>Al Francesco</b> <span style="float: right;">14/19.5</span>	<b>Alle Melenzane (v)</b> <span style="float: right;">13/18.5</span>
Tomato, mozzarella, prosciutto, roasted red capsicum, olives, feta, pesto & oregano	Tomato, mozzarella, grilled eggplant, basil, garlic, parmesan cheese & parsley
<b>Volcaneno</b> <span style="float: right;">14/19.5</span>	<b>Formaggi (v)</b> <span style="float: right;">14/19.5</span>
Bocconcini, hot salami, gorgonzola, feta, olives, anchovies, chilli & oregano	Mozzarella, Gorgonzola, feta, bocconcini & cracked pepper
<b>The Fitzroy</b> <span style="float: right;">14/19.5</span>	
Tomato, mozzarella, ham, hot salami, mushrooms, capsicum, olives, onion, pineapple & oregano	

Vegetarian (v) Vegan cheese available on all pizzas (vg) Gluten Free available on request (gf)

## Mains

<b>Calamari fritti</b> <span style="float: right;">22</span>
Deep fried calamari with a mista salad & tartar sauce
<b>Pesce spada (gf)</b> <span style="float: right;">26</span>
Char-grilled swordfish steak served on a crisp salad
<b>Pescatora (gf)</b> <span style="float: right;">27</span>
King prawns, scallops, prawn cutlets, mussels & vongole cooked in a rich napoli sauce, topped with feta and parsely
<b>Cotoletta</b> <span style="float: right;">26</span>
Panko-crumbed veal schnitzel with Italian slaw and chips

## Le Pasta entree/main

Gluten free pasta +2
House made gnocchi +2

<b>Rigatoni Napoli (v) (vg)</b> <span style="float: right;">11/14</span>	<b>Spaghetti Di Mare</b> <span style="float: right;">16/20</span>
Napoli sauce & basil	Prawn cutlets, scallops, shrimp, mussels & vongole tossed in olive oil, white wine & garlic
<b>Spaghetti Bolognese</b> <span style="float: right;">12/15</span>	<b>Spaghetti Calabrese (v) (vg)</b> <span style="float: right;">15/18</span>
Minced beef in a rich napoli sauce	Broccoli, cherry tomatoes, onion, olives, pine nuts, chilli, basil, garlic & napoli sauce
<b>Fettuccine Carbonara</b> <span style="float: right;">14/17</span>	<b>Fettuccine Gamberoni</b> <span style="float: right;">17/21</span>
Bacon, cream, spring onions, egg, parmesan cheese & garlic	King prawns, white wine, garlic, cream & a dash of napoli
<b>Rigatoni Panna e Avocado</b> <span style="float: right;">15/18</span>	<b>Gnocchi ai Quattro Formaggi (v)</b> <span style="float: right;">16/20</span>
Chicken, mushrooms, avocado, cream, parmesan cheese & garlic	House made gnocchi, cream, gorgonzola, feta, pecorino & parmesan cheese
<b>Fettuccine Pesto (v)</b> <span style="float: right;">12/15</span>	<b>Lasagna al Forno</b> <span style="float: right;">16</span>
Basil sauce, cream & pine nuts	Traditional with béchamel & bolognese sauce
<b>Cannelloni (v)</b> <span style="float: right;">16</span>	<b>Lasagna al Forno Vegetariana (v)</b> <span style="float: right;">16</span>
Filled with spinach & ricotta cheese & napoli sauce	Traditional with bechamel, grilled vegetables & napoli sauce
<b>Rigatoni Matriciana</b> <span style="float: right;">15/18</span>	
Bacon, hot salami, olives, spring onions, chilli & napoli sauce	

Vegetarian (v) Vegan (vg) Gluten Free (gf)

# DRINKS



## White

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Mancini, Sem Sav Blanc (NSW)	6/22
Mancini, Chardonnay (NSW)	6/22
Whitehaven, Sav Blanc (NZ)	8/36
Whitehaven, Pinot Gris (NZ)	8/36
Carpene Malvolti, Prosecco (Italy)	10/35
Alexander Hill, Moscato (NSW)	7/26
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Signor Vino, Rose (NSW)	7/26

## Beer

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Collingwood Draught	4.5/9
Pacific Ale	4.5/9
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Victoria Bitter	6
Peroni Red	7
Peroni Nastro Azuro	8
Thunder Road Pale Ale (XPA)	8
Brunswick Bitter Can	8
Menabrea	8
Corona	8
Light Beer	5

## Cider

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Apple / Pear	9
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## Red

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Alexander Hill, Cab Sav (NSW)	6/22
Alexander Hill, Merlot (NSW)	6/22
Taylor Ferguson, Shiraz (SA)	7/26
Coonawarra, Cab Sav (SA)	36
Stefani Estate, Pinot Noir (Vic)	9/38
Chianti (Tuscany)	8/36
Sangiovese (Italy)	8/36
Hamelin Bay, Shiraz (WA)	42

## Cocktails

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Espresso Martini	15
American	14
Negroni	15
Old Fashioned	15
Aperol Spritz	14
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Limoncello	6
Frangelico	6
Amaretto	6
Amaro Montenegro	9
Grappa Caffè	10

## Non-alcoholic

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Soft drink	4
Espresso	3.5
Apple/Orange Juice	4.5
San Pellegrino	5

# DOLCE

<b>Affogato</b>	<b>8</b>	<b>White Chocolate Calzone</b>	<b>11</b>
Vanilla ice cream & espresso. Add Amaretto or Frangellico +4 Add Cafe Grappa +6		White chocolate, mixed berries & vanilla ice cream	
<b>Homemade Tiramisu</b>	<b>10</b>	<b>Bacio</b>	<b>8</b>
Layered coffee & cream sponge cake		Chocolate & coffee ice cream	
<b>Nan's Homemade Cassata</b>	<b>11</b>	<b>Tartufo</b>	<b>8</b>
Almond, Chocolate & Cherry Ripe		Chocolate & nut Italian ice cream	
<b>Chocolate Calzone</b>	<b>11</b>	<b>Mixed Gelati</b>	<b>7</b>
Chocolate, hazelnut & vanilla ice cream		Strawberry & lemon	
		<b>Kid's Ice Cream</b>	<b>5</b>
		Chocolate or berry topping	