

FERDINAND

ANTIPASTO

OLIVES	mixed olives marinated in oil chilli and herbs	7
CHIPS	shoestring fries	8
POLENTA CHIPS	house made chips served with a creamy (vg,gf) cauliflower dipping sauce	9
EGGPLANT PARMIGIANA	crumbed eggplant and mozzarella (v,gf) served with Napoli sauce	10.5
ARANCINI	mushroom arancini stuffed with mozzarella (v,gf) served with a creamy cauliflower dipping sauce	14.5
MEATBALLS	slow cooked pork and beef meatballs served with a rich Napoli sauce and house made focaccia (gf option available)	15.5
CALAMARI	salt and pepper loligo calamari served with house made aioli (gf)	18.5

LE FOCACCE

ALL' AGLIO	garlic, extra virgin olive oil, parsley (v) add mozzarella +2	8
TRICOLORE	cherry tomatoes, basil oil, air freighted (v) buffalo mozzarella balsamic glaze	12.5

INSALATA

PUMPKIN	fetta, spinach, pepitas and roasted pumpkin (v) served with a vinaigrette dressing	11.5
PEAR	rocket, walnut, pear and shaved grana padano (v) served with a balsamic dressing add prosciutto di Parma +4	12.5
CAPRESE	tomato, 125g air freighted buffalo mozzarella (v) and basil drizzled with extra virgin olive oil add prosciutto di Parma +4	13.5

PASTA

all pastas made in house		
OLIVE CAVATELLI	capers, garlic, olives and chilli cooked in Napoli sauce	(vg)22.5
PUMPKIN GNOCCHI	roasted pumpkin cooked in chilli, garlic and a touch of cream finished with spinach, pepitas, balsamic reduction and shaved parmesan	(v) 23
PORK GNOCCHI	porcini mushroom, pork sausage, truffle oil, garlic and chilli cooked aglio e olio style	23.5
BEEF FETTUCCINE	with slow braised beef ragu	24.5
CLAM FETTUCCINI	house made fettuccine with chilli, clams, cherry tomatoes and zucchini cooked aglio e olio style	25.5
CRAB FETTUCCINE	asparagus and crab meat cooked in chilli and garlic finished off with lemon juice and bread crumbs	25.5

gluten free chia pasta add \$3

DOLCE

all desserts made in house		
AFFOGATO	vanilla ice cream served with a shot of espresso add kahlua or frangelico	7.5 13.5
MOUSSE	layered white and dark chocolate mousse	9.5
TIRAMISU	ferdinands house made tiramisù	10.5
CHEESECAKE	mixed berry infused vanilla cheesecake, served with creamy vanilla bean ice cream	11.5
NUTELLA HEAVEN	deep fried pizza bites with a generous serve of nutella	11.5

WOOD FIRED PIZZE CLASSICHE

MARGHERITA	tomato base, mozzarella, parmesan and fresh basil (v)	18.5
VERACE	tomato base, air freighted buffalo mozzarella, (v) parmesan and fresh basil add prosciutto di parma +4	22.5
MULIGNANA	tomato base, mozzarella, gorgonzola, roasted eggplant (v) and shaved parmesan add spicy cacciatore salami +3	22.5
DIAVOLA	tomato base, mozzarella, spicy cacciatore salami, wood fire roasted capsicum, olives and rocket (olives may contain pips)	22.5
VERDURE	mozzarella, wood fire roasted zucchini, eggplant and (v) capsicum with garlic oil and shaved parmesan	22.5
CALZONE	tomato base, mozzarella, shaved leg ham, ricotta and wood fire mushrooms	22.5
TRINACRIA	tomato base, mozzarella, sicilian anchovies, olives and oregano flowers	22.5
CAPRICCIOSA	tomato base, mozzarella, shaved leg ham, artichokes and wood fire roasted mushrooms with olives (olives may contain pips)	23
4 FORMAGGI	tomato base, mozzarella, gorgonzola, taleggio and (v) parmesan	23.5
ESTIVA	air freighted buffalo mozzarella, mozzarella, seasoned cherry tomatoes, rocket, prosciutto di parma and shaved parmesan	24.5

WOOD FIRED PIZZE SPECIALI

BADOLA	tomato base, mozzarella, pork sausage and capsicum	22
SFIZIOSA	mozzarella, shaved leg ham, zucchini, ricotta and shaved parmesan	22.5
BROCCOLI	mozzarella, broccoli, taleggio and garlic oil (v) add pork sausage +3	22.5
BIANCANEVE	mozzarella, taleggio, potatoes and balsamic glaze (v) add prosciutto di parma +4	22.5
DE ZO`	olive tapenade base, ricotta, cherry tomatoes, air freighted buffalo mozzarella, oregano flowers and fresh basil add anchovies +3	23
INFERNALE	mozzarella, seasoned cherry tomatoes, wood fire roasted eggplant, spicy cacciatore salami and ricotta	23
BOSCAIOLA	mozzarella, potatoes, pork sausage and porcini mushrooms	23.5
PORCINI	mozzarella, gorgonzola, porcini, wood fire roasted (v) mushrooms, truffle oil and parsley add prosciutto di parma +4	23.5

WOOD FIRED PIZZE VEGANE

REGINA	tomato base, vegan fior di latte, and fresh basil (vg)	20.5
RUSTICO(FOLD OVER)	vegan fior di latte, broccoli, potatoes, garlic, (vg) zucchini and parsley	23
OLIVIA	olive tapenade base, vegan fior di latte, broccoli, garlic oil and rocket	23
PRIMAVERA	vegan fior di latte, seasoned cherry tomatoes, wood fire (vg) roasted zucchini, eggplant and capsicum	23.5
SOTTO BOSCO	vegan fior di latte, wood fire roasted mushrooms, (vg) artichokes, olives, garlic, and truffle oil	24.5

ALL PIZZAS FINISHED WITH A DRIZZLE OF EXTRA VIRGIN OLIVE OIL AS NAPOLETAN TRADITION

**gluten free pizza base add \$4
(may contain traces of wheat)**

olives may contain pips

Function spaces available upon request large and small enquire through ferdinandpizza98@gmail.com

FERDINAND

Ferdinand, King of Naples, liked cavorting with the lower class citizens of his city and would disguise himself as a plebeian and sneak out of the palace to eat pizza. His wife Maria Carolina and her young sister, Marie Antoinette were soon introduced to this poor mans meal. The Queen would not allow pizza in the palace, however she did allow Ferdinand to install a pizza oven outdoors at their summer palace, Reggia di Capodimonte. Soon after the King and Queen were hosts to many popular pizza parties