

## ANITPASTI

- COZZE GRATINATE** 17  
Mussels topped with fresh breadcrumbs aromatised with parsley, parmesan, olive oil, lemon salt & pepper
- ARANCINI** 18  
2 Bolognese, 2 Truffle and Mushroom rice balls coated in a breadcrumb shell
- PATATINE FRIES** 10 GF DF V  
Served with tomato sauce or mayonnaise
- CALAMARI FRITTI** 16 GFO  
Fresh fried calamari, spices, salt, pepper served with lemon/honey mayonnaise
- FRITTI DI CASA PINO (serves 2)** 19  
A Fried mixed platter featuring, large crumbed green olives, crumbed mozzarella & arancini
- MARINATED OLIVES** 9 GFO DF V  
Mixed olives marinated in herbs, orange/lemon zest & garlic, served with house made bread
- FOCACCINA ALL'AGLIO** 9 DF V  
Small pizza base with garlic, herbs & EVOO
- MELENZANE ALLA PARMIGIANA** 16  
Layers of eggplant, mozzarella, parmesan with Italian tomato sugo
- SARDE BECCAFICO** 16  
3 pieces of oven baked fresh sardines in aromatised breadcrumbs. Served with lemon wedge

## SALUMERIA for 2

- SALUMI BOARD** GFO  
San Daniele Prosciutto aged 24 months, artisan hot and mild Salame, Mortadella, olives & Pane Guttiau
- ANTIPASTO PINO** GFO  
Chefs selection of cured Italian premium cold meats & cheese DOP, olives & served with Pane Guttiau

## INSALATE

- PANZANELLA** 16 GFO DF V  
Fresh tomatoes, cucumber, red onion, black olives, tossed with EVOO, balsamic, basil & bread pieces
- ROCKET & PEAR** 15 GF  
Shaved Parmigiano Reggiano, rocket, pear, walnuts, truffled honey & EVOO
- FENNEL & ORANGE** 14 GF DF V  
Finely sliced fennel, oranges, fresh parsley, black olives & EVOO

## RISOTTO

- MILANESE** 29 GF  
The original and classic risotto with premium saffron stems, butter & Parmigiano Reggiano DOP
- PERUGINO** 28 GF  
Sauteed champignon & porcini mushrooms, truffle oil, Parmigiano Reggiano & crispy prosciutto
- ZUCCA** 27 GF  
Oven-baked pumpkin puree risotto enriched with creamy burrata topped with crispy prosciutto

## PASTA

- gluten free + \$5**
- LASAGNA TRADIZIONALE AL FORNO** 26  
Fresh layers of egg pasta with beef & pork Bolognese sauce, bechamel & Parmigiano Reggiano
- SPAGHETTI NERO DI SEPPIA** 31  
Squid ink pasta with prawns, mussels, clams, white wine, garlic, chilli, cherry tomatoes and a touch of tomato sugo, topped with Moreton Bay Bug
- PACCHERI AL PESTO TRAPANESE** 29  
Tube pasta tossed with Almond pesto, tomato sugo & sautéed prawns
- GNOCCHI POMODORO** 20  
Made in house & served with napoli sugo, basil & EVOO **add bocconcini \$5**
- FETTUCINE BOLOGNESE** 25  
Traditional pork & beef mince sugo topped with Parmigiano Reggiano
- RAVIOLI DI CASA** 27  
Hand rolled pasta filled with spinach and ricotta in a buttery sage sauce
- 32** PLEASE NOTE THAT WE COOK OUR PASTA THE ITALIAN WAY, AL DENTE, AND MOST PASTA DISHES ARE TOPPED WITH PARMIGIANO REGGIANO DOP AGED 18 MONTHS.

## SECONDI

- DAL PESCIVENDOLO** MP  
Daily special from the Fishmonger
- DAL MACELLAIO** MP  
Daily special from the Butcher
- COTOLETTA DI MAIALE MILANESE STYLE** 27  
Crumbed pork schnitzel served with chips & lemon **add taleggio cheese & guanciale for Italian take on parmigiana \$6**
- ZUPPA DI PESCE TRAPANESE** 31  
A seafood mix of sautéed mussels, clams, calamari, prawns, in a tomato sugo served with couscous & house made bread

(DF) DAIRY FREE, (V) VEGAN, (GF) GLUTEN FREE, (O) OPTION, EVOO=Extra Virgin Olive Oil

## PIZZA

- FIOR DI LATTE** 17  
Pizza base with Fior Di Latte
- MARGHERITA** 18  
San Marzano tomatoes, mozzarella, basil & EVOO
- TROPICANA** 19  
San Marzano tomatoes, mozzarella, prosciutto cotto & pineapple
- NAPOLENTANA** 20  
San Marzano tomatoes, mozzarella, olives, anchovies & oregano
- ABRUZZESE** 20  
White base, potato slices, rosemary, olive oil & oregano
- VERDURE** 20  
White base, mozzarella, cherry tomatoes, eggplant, zucchini & olives
- DIAVOLA** 21  
San Marzano tomatoes, mozzarella, hot salame & oregano
- BOSCAIOLA** 22  
White base, prosciutto cotto, fresh hand cut mushrooms, olives & artichokes
- TRE SORELLE** 22  
Three cheese pizza with a white base, taleggio, mozzarella, Parmigiano Reggiano & black pepper
- CAPRICCIOSA** 22  
San Marzano tomatoes, mozzarella, prosciutto cotto, fresh hand cut button mushrooms & kalamata olives
- MESSICANA** 23  
San Marzano tomatoes, mozzarella, hot salame, fresh hand cut roasted capsicum, olives & chilli
- QUATTRO STAGIONI** 24  
Margherita base with quarters of olives, prosciutto (aged 24 months) & artichokes

## BAMBINI

- 10 YEARS & UNDER ONLY**
- KIDS PIZZA** 15  
Choice of Margherita or Tropicana
- KIDS PASTA** 15 GF  
Penne pomodoro
- both include 1 scoop of vanilla ice cream**

PLEASE NO SPLIT BILLS

PLEASE NOTE THAT SOME ITEMS MAY CONTAIN TRACES OF SEAFOOD, NUT, EGG, SOY, WHEAT, SEEDS & OTHER ALLERGEN. DUE TO THE NATURE OF RESTAURANT MEAL PREPARATION AND POSSIBLE CROSS-CONTAMINATION, WE ARE UNABLE TO 100% GUARANTEE THE ABSENCE OF THESE INGREDIENTS FROM ALL MENU ITEMS.

## SCUSA NO HALF PIZZAS

- HOUSEMADE GLUTEN FREE BASE + 5**
- CARNI** 24  
San Marzano tomatoes, mozzarella, prosciutto cotto, mild salame, pork sausage & guanciale
- DELIANA** 24  
White base, mozzarella, Italian sausage, friarielli & button mushrooms
- MORTADELLA** 24  
White base with mozzarella, mortadella & pistacchio
- BUFALINA** 24  
San Marzano tomatoes with Bufala mozzarella
- LA ZUCCA** 27  
Oven roasted pumpkin puree base, crispy prosciutto crudo, creamy burrata & rocket
- WOODHOUSE** 25  
San Marzano tomatoes, prosciutto cotto, fior di latte, rocket & olive tapenade
- SEAFOOD MARINARA** 25  
San Marzano tomatoes, mozzarella, prawns, calamari, mussels, clams, olives, garlic & EVOO
- FILIPPO** 26  
San Marzano tomatoes, mozzarella, sliced prosciutto (24 month), Parmigiano Reggiano, basil pesto & EVOO
- GAMBERI** 26  
San Marzano tomatoes, prawns, cherry tomatoes, garlic, chilli, rocket, bocconcini & EVOO
- PROSCIUTTO TARTUFATA** 27  
Truffle cream, fior di latte, fresh hand cut mushrooms and prosciutto (aged 24 months)
- CALZONE** 26  
Italian folded pizza, filled with prosciutto cotto, mushrooms, mozzarella, basil & Parmigiano Reggiano

## FUNCTIONS

Da Pino Pizzeria is a perfect space to host your next big event, from birthdays to anniversaries our beautiful Italian inspired space can be transformed to suit your needs!

Ask one of our friendly staff for more information or scan the QR code to view our packages.



SCAN ME

## KEEP UP TO DATE

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DA PINO PIZZERIA E CUCINA

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**DAPINO**  
PIZZERIA E CUCINA

# DOLCI

<b>CROSTATA DI MARMELLATA</b>	whipped cream	9
<b>TRADITIONAL TIRAMISÚ</b>	sponge biscuits, coffee & liqueur	14
<b>CANNOLI SICILIANE</b>	sweet ricotta, pistachio & 70% chocolate	5.5 ea
<b>SFOGLIATA</b>	flakey pastry, vanilla custard & amarena cherry syrup	14
<b>PIZZA NUTELLA</b>	crushed hazelnuts add vanilla ice cream \$3	13
<b>AFFOGATO</b>	espresso over vanilla ice cream add frangelico \$5	11

# GELATO

COPPA DELLA DAMA AND COPPA SIRACUSA ARE INSPIRED BY THE BOWLS OF ICE CREAM THAT ARE SHARED AMONGST FRIENDS ON BALMY SUMMERY NIGHTS IN THE TOWNS PIAZZA. BUT WHO SAYS YOU HAVE TO SHARE?

<b>COPPA DELLA DAMA</b>	hazelnut, chocolate or vanilla gelato topped with cream, hazelnuts, wafer & chocolate sauce	13
<b>COPPA SIRACUSA</b>	lemon & blood orange sorbet topped with whipped cream, wafer & cherry syrup	13

# DIGESTIVO

<b>BRACCHETTO D'AQUI</b>	Sweet red moscato, soft, fruity and well balanced	10/25
<b>AMARA</b>	Sicilian made, based on blood orange peel and infused with mediterranean herbs	8
<b>AVERNA</b>	Mixture of fruits and herbs of Sicily. Made in Caltanissetta... where the Da Pino family is from!	8

# CAFFÈ

<b>DI MATTINA</b>	espresso or espresso macchiato	3.5
<b>ICED DRINKS</b>	iced coffee or iced chocolate	6
<b>ITALIAN ICED CAFFELATTE</b>	shot of coffee with milk over ice	4

Try a shot of Latte di Mandorla Syrup in your espresso \$1

# THÈ

<b>TEA DROP TEAS</b>	english breakfast, chamomile, peppermint or green	8
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## APERITIVO

<b>APEROL SPRITZ</b>	<b>10</b>
Prosecco, Aperol, soda & orange	
<b>CAMPARI SPRITZ</b>	<b>10</b>
Prosecco, Campari, soda & orange	
<b>AMARA SPRITZ</b>	<b>12</b>
Prosecco, Amara & soda	
<b>LIMONCELLO SPRITZ</b>	<b>12</b>
Prosecco, Limoncello & soda	
<b>NEGRONI</b>	<b>13</b>
Gin, Campari, Vermouth & orange	
<b>NEGRONI CHOCOLATE</b>	<b>13</b>
Gin, Campari & chocolate liquor	

Spritz is the perfect way to start your experience! Refreshing and full of flavour the spritz is a tribute to an Italian summer!

Ask us about the difference between the flavours

## BEERS & CIDER

<b>BIRRA NAZIONALE</b>	<b>13</b>
Italy's first craft beer	
<b>MORETTI</b>	<b>9</b>
Golden lager rich in barley hops	
<b>PERONI LEGGERA</b>	<b>8</b>
Light bodied pale lager	
<b>PERONI RED</b>	<b>8</b>
Full flavoured premium lager	
<b>MESSINA</b>	<b>9</b>
Sicilian made, floral aromas & malt driven	
<b>SIDRO DEL BOSCO</b>	<b>8</b>
Made from 100% Italian apples!	

## COCKTAILS

<b>ESPRESSO MARTINI</b>	<b>14</b>
Vodka, Kahlua, espresso & vanilla	
<b>ORANGE MIMOSA</b>	<b>12</b>
Prosecco & orange juice	
<b>SICILIAN FORREST</b>	<b>13</b>
Blood orange juice, Cointreau & soda	
<b>LADAMA</b>	<b>13</b>
Pink Moscato, Gin, berries, lemon & soda	
<b>IL MORO</b>	<b>15</b>
Montenegro, Chinotto, Cointreau & soda	
<b>CALTAGIRONE</b>	<b>12</b>
Gin, elderflower, pineapple & mint	
<b>AMARETTO SOUR</b>	<b>14</b>
Amaretto, lemon, bitters & egg white	
<b>APPLE MOJITO</b>	<b>11</b>
Vodka, mint, apple juice & lemon	

## NON ALCHOLIC

<b>LURISIA MINERAL WATER</b>	<b>4</b>
SODA OR TONIC	
<b>SANPELLEGRINO</b>	<b>4</b>
Organic Chinotto, Aranciata & Limonata	
<b>SOFT DRINKS</b>	<b>4</b>
Coke, Coke Zero & Sprite	
<b>ZUEGG JUICE</b>	<b>4</b>
Apple or Orange	
<b>BITTERS</b>	<b>5.5</b>
Lemon Lime Bitters or Soda Lime Bitters	

## SPARKLING & ROS'E

<b>VALDO PROSECCO</b>	DOC Valdobbiadene 200ml	<b>10</b>
Extra dry, one of the top wines of the world		
<b>ASTORIA RED LABEL PROSECCO</b>	DOC Treviso	<b>39</b>
Dry, delicate, crisp with citrus tones		
<b>PRIMITIVO ROSATO DOP 2019</b>	Masseria Borgo Dei Trulli	<b>10/39</b>
Perfect balance of fruit & acidity		
<b>SARACCO MOSCATO D'ASTI</b>	DOCG 375ml	<b>25</b>
Lively, perfumed grapefruit & sweet		

## VINO BIANCO

<b>POGGIO DEI PRINCIPI PINOT GRIGIO</b>	DOC 2019 - Venezie	<b>9/37</b>
Peach aromas, citrus overtones & zesty taste		
<b>ASTORIA ALISIA PINOT GRIGIO</b>	DOC 2019 - Venezie	<b>39</b>
Melon, honey, fresh fruit & velvet finish		
<b>ROCHFORD ESTATE CHARDONNAY</b>	Yarra Valley 2019	<b>10/39</b>
Ripe peach, grapefruit & touch of cashew		
<b>DURVILLEA SAUVIGNON BLANC</b>	New Zealand 2019	<b>9/37</b>
Lively, perfumed grapefruit & sweet		

## VINO ROSSO

<b>SANGIOVESE POGGIO DEI PRINCIPI</b>	Emilia Romagna 2018	<b>10/39</b>
Red fruits, sour cherry & acidic herbaceous finish		
<b>I MORI IPPOLITO</b>	Calabria 2018	<b>9/37</b>
Native ancient grapes called Gaglioppo		
<b>ZARELLA 4056 CABERNET SAUVIGNON</b>	McLarenavale S.A 2019	<b>9/37</b>
Blackberry, olive spiced aroma with plump structure		
<b>TAIT THE BALLBUSTER SC5M</b>	Barossa Valley S.A 2016	<b>10/39</b>
Big, bold, plum & chocolate with ripe tannins		
<b>LLOYDS BROS THE PRESSHOUSE SHIRAZ</b>	S.A 2017	<b>8/32</b>
Bright raspberry, mulberry & blackcurrant		
<b>CARANTO PINOT NIOR</b>	Veneto 2020	<b>10/39</b>
Strawberry, raspberry with harmonic & savoury finish		
<b>WARRAMUNDA PINOT NOIR</b>	Yarra Valley 2018	<b>48</b>
Tart red cherry, fine tannins & earthy finish		
<b>KAUSAURA MONTEPULCIANO D'ABRUZZO</b>	Abruzzo Italy 2018	<b>10/40</b>
Coffee aroma, medium body with subtle finish		
<b>NEBBIOLO OCHETTI</b>	Piemonte 2018	<b>73</b>
Cherries, rose petals, delicate palate & fine tannins		