LOCALE MIO

PIZZA

Pizze Bianche / Mozzarella base

FOCACCIA AGLIETTO (V) *16*
Garlic, sea salt and oregano served with balsamic EVOO dip

VEGETARIANA (V) *26*
Fiori di latte mozzarella, mushrooms, zucchini, capsicum and red onion

SALSICCIA E FRIARIELLI *27*
Fior di latte mozzarella, home-made Italian sausage and friarielli

MIELE (V, CONTAINS NUTS) *27*
Fior di latte mozzarella, gorgonzola, walnuts and honey

TARTUFATA *29*
Truffle cream base, fior di latte mozzarella, mushrooms & crispy fried prosciutto

Pizze Rosse / Tomato base

MARGHERITA (V) *23*
Fior di latte mozzarella and fresh basil

PEPPERONI *24*
Fior di latte mozzarella and pepperoni

AUSTRALIANA *25*
Fior di latte mozzarella, cured leg ham and pineapple

ESTIVA (V) *26*
Fior di latte mozzarella, cherry tomatoes rocket and pearl bocconcini

COTTO E FUNGHI *25*
Fior di latte mozzarella, cured leg ham and mushrooms

DIAVOLA *25*
Fior di latte mozzarella, hot salami and chilli flakes

CALABRIA *28*
Fior di latte mozzarella, hot salami, gorgonzola and nduja

SAN LUCA *28*
Fior di latte mozzarella, home-made Italian sausage, nduja and red capsicum

CARNIVORA *28*
Fior di latte mozzarella, home-made Italian sausage, salami and cured leg ham

CAPRICCIOSA *28*
Fior di latte mozzarella, ham, olives, mushrooms, artichokes

SUPREMA *29*
Fior di latte mozzarella, mushrooms, red onion, red capsicum, olives, salami and ham

ANDRIA *32*
Rocket, Italian proscuitto and burrata mozzarella

All our pizzas are rested 48hrs with a certified blended flour. Ingredients used are all D.O.P

Gluten-free, Vegan cheese: $6 extra

PASTA

Spaghetti e polpette. Traditional home-made spaghetti meatballs served in napoletana sauce topped with parmesan */ 30*

Paccheri rossi. Paccheri pasta served in a roasted capsicum and ricotta sauce, topped with pecorino and deep-fried basil (V, VEO) */ 30*

Gnocchi. Freshly made gnocchi tossed with pomodoro sauce topped with parmesan (V, VEO) */ 28*

Mezzemaniche salmone. Mezzamaniche pasta served in a creamy sauce with smoked salmon, onion, shallots, topped with parmesan cheese */ 35*

Casarecce ragu d'agnello. Fresh casarecce pasta served with slow cooked lamb shoulder ragu topped with parmesan */ 33*

Spaghetti con vongole. Spaghetti pasta with clams served in a traditional Italian sauce with EVOO, garlic and chilli */ 33*

Risotto zafferano. Saffron risotto with Australian crab meat, topped with crispy parmesan chips and basil oil */ 40*

Capellacci verdi. Green pasta stuffed with beef brisket served on a parmesan fondue sauce and topped with dried onion and jus */ 35*

(Gluten Free penne or gnocchi available for *$6 extra)*

MY Local 6055

PASTA IN A POT

$70 SERVED WITH GARLIC FOCACCIA

GNOCCHI (V)
Freshly made gnocchi tossed with pomodoro sauce

SPAGHETTI MEATBALLS
Traditional homemade spaghetti meatballs served in napoletana sauce

PENNE RAGU D'AGNELLO
Penne pasta served with slowly cooked lamb shoulder ragu

FUSILLI FUNGHI (V)
Creamy Mushroom Fusili topped with parmesan

DESSERT

Affogato. Italian coffee topped with a scoop of vanilla ice-cream (GF) */ 15*
(with a shot of Frangelico */ 20)*

Tiramisu. "Pick me up" traditional coffee flavoured Italian dessert */ 17*

Zeppole caramello. Warm donuts served with salted caramel sauce (VEO) */ 15*

Cannolo. Home-made cannolo filled with sweet ricotta, pistachio and chocolate drop (contains nuts, 3 pieces) */ 16*

Nutella gelato. Nutella ice cream served with hazelnut biscuit (GF, contains nuts) */ 15*

Pannacotta. Vanilla pannacotta topped with mango coulis on a chocolate crumble soil */ 16*

Extras – GF Bread $5, extra chilli $3, extra sauce/aioli/butter $2 EVOO = Extra Virgin Olive Oil / GF = Gluten Free / V = Vegetarian / VEO = Vegan Option Please advise our staff of any allergies.