

Pizza é Mozzarella

BAR ADELAIDE

ALL OF OUR PIZZAS ARE HAND STRETCHED USING
OUR 48 HR SLOW FERMENTED DOUGH MAKING THEM
EASIER TO DIGEST

MOZZARELLA PLATES

SERVED WITH BREAD
GLUTEN FREE IF NOT SERVED WITH BREAD

SAN DANIELLE PROSCIUTTO, SALSIKCE,
BUFFALO MOZZARELLA 24

TOMATO, BASIL, BUFFALO MOZZARELLA 18

BEEF CARPACCIO, PICKLED GREEN TOMATO,
BUFFALO MOZZARELLA, PARMESAN 20

SIDES

BALL OF BUFFALO MOZZARELLA 13

LETTUCE SALAD 8

ROAST PATATINE 8

WARM OLIVES, CHILLI, GARLIC 8

RED & GREEN TOMATO,
PICKLED ONION SALAD 9

MANGIAMO INSIEME LETS EAT TOGETHER

MINIMUM 4 PEOPLE

25 PER PERSON
CHEF SELECTION PIZZA, LETTUCE SALAD

35 PER PERSON
ANTIPASTO, CHEF SELECTION PIZZA,
LETTUCE SALAD

50 PER PERSON
ANTIPASTO, CHEF SELECTION PIZZA,
SLOW ROASTED LAMB, PORCHETTA,
SLOW ROASTED CHICKEN, LETTUCE
SALAD, ROAST PATATINE

BANQUETS ARE RECOMMENDED FOR GROUPS
OF 10 AND OVER

#PIZZAEMOZZARELLABAR

PIZZA

MARGHERITA 20
TOMATO, CHEESE, BASIL

MAIALE 23
PORCHETTA, PANCETTA, SALSIKCE

CAPRICCIOSA 23
ARTICHOKE, HAM, ANCHOVY, OLIVE

PROSCIUTTO 23
PROSCIUTTO, MUSHROOM

TUTTO MARE 27
PRAWNS, MUSSELS,
CRAB MEAT, ANCHOVY

MARINARA (NO CHEESE) 18
TOMATO, GARLIC, OREGANO, ANCHOVY

LA PIZZA 23
SALAMI, HAM, MUSHROOM, OLIVE

VERDURE 23
ZUCCHINI, MUSHROOM, ARTICHOKE

CALABRESE 25
NDUJA, HOT SALAMI, CHILLI

PIZZA BIANCA

ROSEMARY GARLIC PIZZA (NO CHEESE) 15

PATATE 22
POTATO, ASSIAGO, ROSEMARY

FUNGHI 24
MUSHROOM, PORCINI, GRANA PADANO

QUATTRO FORMAGGI 28
ASSIAGO, GORGONZOLA, GRANA
PADANO, FIOR DI LATTE

NAPOLETANA BUFFALO MOZZARELLA ADD ON 5
GLUTEN FREE BASE 4
VEGAN MOZZARELLA AVAILABLE ADD 2

MAINS

PORCHETTA 25
CAPONATA, SALSA VERDE GF

LAMB RIBS 25
WHITE WINE, OLIVE, POTATO, TOMATO
GF

TWICE COOKED CHICKEN MARYLAND 23
WHITE BEANS, SPINACH GF

PORK AND VEAL MEATBALLS 21
STUFFED WITH MOZZARELLA, TOMATO
SUGO

MUSSELS PRAWNS VONGOLE 28
WHITE WINE, TOMATO,
CHILLI CLAYPOT GF

DOLCE

NUTINO PIZZA 17
VANILLA GELATO

TIRAMISU 12

LEMONCELLO PANNA COTTA GF 12
ALMOND, LEMON SYRUP

AFFOGATO GF 10
ESPRESSO COFFEE, ICECREAM

NEOPOLITANO GELATO 125ML GF
Vanilla/Chocolate/Caramello
Lemon Sorbetto 7.50
Pistachio Di Bronte/Hazelnut 8.50

CUCINIAMO INSIEME LETS COOK TOGETHER

IF YOU LOVE COOKING WOOD OVEN PIZZA
AS MUCH AS WE DO, THEN WHY NOT GET
YOUR HANDS ON A BIT OF FLOURY AND JOIN
US IN A COOKING CLASS. BOOK IN AS A
GROUP OR BY YOURSELF AND MEET OTHER
ENTHUSIASTIC PIZZA LOVERS.

SECOND MONDAY OF EACH MONTH @ 6PM
-\$95PP

THE CHEF WILL DEMONSTRATE HOW TO..

MAKE THE DOUGH
MAKE THE SAUCE
HAND STRETCH THE DOUGH
COOK THE PIZZA

CLASSES WILL INCLUDE COOK YOUR OWN
PIZZA, DESSERT PIZZA TO SHARE AND
ITALIAN WINE.

SPECIALISING IN CORPORATE GROUPS
OR TEAM BUILDING SESSIONS, WE CAN
TAILOR A CLASS TO MEET YOUR PERSONAL
REQUIREMENTS.

FUNCTIONS

WE CAN TAILOR A MENU FOR YOUR PRIVATE
OR CORPORATE FUNCTION

CORPORATE CATERING FOR THE OFFICE
TAKEAWAY PIZZAS & ANTIPASTO PLATTERS

SIT DOWN FUNCTIONS FOR UP TO 70 GUESTS

STAND UP FINGER FOOD FUNCTIONS FOR UP
TO 140 PEOPLE

NO SEPARATE ACCOUNTS



@PIZZAEMOZZARELLABAR