

# Party Pizza

## **Menu suggestions 2018**

All our Pizza are perfect size for sharing and are 60cm long x 28 cm wide  
We make a slow rise dough, so the pizza taste more home style and have perfect rustic flavour - Our most popular pizza suggestions are -

### **Prosciutto**

Tomato and mozzarella with fresh sliced Prosciutto di Parma ( Italian )

### **La Margherita**

Tomato, mozzarella , local boconcini and basil topped with extra virgin olive oil

### **Funghi**

Tomato and basil topped with twice cooked local mushrooms

### **Salami and olives**

Tomato and mozzarella with local salami and Kalamata olives

### **Capricciosa**

Melbourne style – shaved quality local ham with mushrooms, olives on tomato and mozzarella

### **Potato focaccia**

Slow fermented pizza dough cooked with mozzarella and sliced double cooked potato topped with oregano and extra virgin olive oil

### **Pineapple**

By popular demand – shaved local quality ham with fresh local grown pineapple pieces on tomato and mozzarella

### **Casalinga**

Home style pizza with tomato, mozzarella, eggplants, peppers, olives, pancetta and ham –  
The most popular pizza we make, it's been around since 1987

### **Vegetarian**

Tomato on mozzarella topped with peppers, mushrooms, olives, zucchini and basil

### **Grilled Chicken**

Tomato and mozzarella with grilled peppers, olives topped with grilled chicken then fresh greens

### **Pumpkin**

Tomato and mozzarella topped with roast pumpkin and Bulgarian Feta topped with fresh herbs