

KIDS MENU (under 12 years only)

- Spaghetti Bolognese** 12
A small serve of our Spaghetti Bolognese
- Bambino Pizza** 12
Baby size ham & cheese pizza
- Chicken Nuggets + Chips** 12
Chicken nuggets & chips served with tomato ketchup

Member of the Australian Pizza Team



PIZZA REVOLUTION

Mezza Via Rules

Only the finest Italian "00" flour.

Only Italian whole peeled tomatoes.

Only Italian Fior Di Latte and Buffalo Mozzarella.

All pizzas must be hand-stretched to order.
(no rolling pins or dough rollers)

No pizza will ever be pre-made.

All pizza makers must be trained in Italian technique.



Mezza Via Functions

Whether you want to arrange a group booking or a function for up to 100 guests, Mezza Via will create a memorable occasion for you!

We cater for:

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|------------------------------|--------------------------|
| Birthday Celebrations | Confirmations |
| Farewells | Holy Communions |
| Christenings | Christmas Parties |
| Anniversaries | Corporate Lunches |

PLEASE ADVISE STAFF IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS

* GLUTEN FREE AVAILABLE - \$4 EXTRA

* VARIATIONS TO MENU ITEMS MAY INCUR AN ADDITIONAL CHARGE

* MENU ITEMS & PRICES MAY CHANGE WITHOUT NOTICE

* TAKE AWAY AND DELIVERY PRICES ONLY

* NO HALF & HALF PIZZAS

* MINIMUM CHARGE FOR DINE IN IS \$15 PER PERSON

* NO SPLIT BILLS

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PIZZA REVOLUTION

Antipasti - Starters

Garlic Focaccia

Freshly baked focaccia with home made garlic butter

Italian Bread

Toasted Italian bread served with Extra virgin olive oil and caramelised balsamic vinegar

Olive Plate

Whole Calabrese olives served with Extra virgin olive oil & Sardinian Pane Carasau

Bruschetta Bread

Diced tomato with basil & red onion dressed with Extra virgin olive oil

Calamari Fritti

Traditional fried calamari served with garlic aioli served on a bed of rocket

Garlic King Prawns

King prawns in a traditional oil hot pot with garlic and fresh parsley served with toasted Italian bread

Napoletana King Prawns

King prawns in a traditional napoletana sauce hot pot with Extra virgin olive oil, garlic & fresh parsley served with toasted Italian bread (*chilli optional*)

Antipasto

Assorted Italian cheese, olives, salami, prosciutto served with toasted Italian bread

Prosciutto di Parma

Slices of prosciutto di Parma served with grissini & Grana Padano

Carpaccio di Manzo

Thinly sliced raw beef marinated in lemon juice & Extra virgin olive oil served with shaved parmesan on a bed of rocket

Primi - Pasta e Risotto

Lasagna

Bolognese, bechamel & mozzarella cheese layered between sheets of pasta

Penne Napoletana

Home made traditional tomato & herb sauce

Spaghetti Bolognese

Traditional beef and pork ragu

Gnocchi Pesto

Creamy home made basil pesto with Grana Padano

Fettuccine Boscaiola

Bacon, onion, mushroom & parsley in a cream sauce

Spaghetti Amatriciana

Napoletana sauce with bacon, onion & chilli

Penne Carbonara

Bacon, onion & egg with Grana Padano in a cream sauce

Gnocchi Quattro Formaggi

Mozzarella, Grana Padano, Gorgonzola & Fior Di Latte with a touch of parsley, garlic & cream

Penne Pesto e Pollo

The added flavour of chicken breast pieces with our creamy basil pesto sauce

Spaghetti Marinara

Medley of seafood with garlic & chilli in a Napoletana sauce

Fettuccine Gamberi

King prawns with garlic, chilli & white wine in a Napoletana & cream sauce

Risotto con Funghi Porcini

Traditional Italian Risotto with Porcini mushrooms, parsley and Grana Padano

Risotto Gamberoni

Traditional Italian Risotto with king prawns, white wine, garlic and parsley

Secondi - Mains Served with seasonal vegetables

Pollo Funghi Rosso

Chicken breast topped with sautéed mushrooms, white wine, garlic & parsley in a napoletana sauce

Pollo Parmigiana

Oven baked chicken breast with homemade napoletana sauce topped with mozzarella & italian herbs (*eggplant optional*)

Pollo Cacciatore

Chicken breast topped with grilled eggplant, fire roasted capsicum, olives, mushroom & onion in a napoletana sauce

Vitello Funghi Bianco

Veal fillets topped with sautéed mushrooms, white wine, garlic & parsley in a parmesan & cream sauce

Vitello Marsala

Veal fillets in a marsala reduction with a hint of cream

Vitello Saltinbocca

Oven baked veal fillets with homemade napoletana sauce topped with Prosciutto di Parma & Fior di latte

Zuppa di Pesce

Hot pot of fresh seasonal seafood in a light tomato stew served with toasted Italian bread

Fritto Misto di Mare

Deep fried salt & pepper calamari & king prawns

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Pizza Al Metro

1 & 2 Metre Pizzas Now Available.

Choose up to 3 styles per metre. See wait staff for details.

Pizze Italiane - Rosse/Red Base

Napoletana

Anchovy fillets, Ligurian olives, baby capers & oregano

Capricciosa

Ligurian olives, artichokes, ham & mushroom

Quattro Formaggi

Four cheeses including mozzarella, Grana Padano, Fior Di Latte & gorgonzola

Margherita D.O.P.

(Denominazione d'Origine Protetta)

Traditional Margherita with Italian buffalo mozzarella & fresh basil drizzled with Extra virgin olive oil

'Nduja

(pronounced: En-doo-ya)

Hot Calabrese 'Nduja salami, mushroom & rocket

Salsiccia

Italian sausage with onion & marinated mushroom

Caprese

Italian buffalo mozzarella, cherry tomatoes & fresh basil drizzled with Extra virgin olive oil

Funghi e Prosciutto

Mushroom & Prosciutto di Parma drizzled with Extra virgin olive oil

Prosciutto

Prosciutto di Parma, shaved Grana Padano & rocket, drizzled with Extra virgin olive oil & caramelised balsamic vinegar

Michelangelo

Ligurian olives, salami, ham, fire roasted peppers, grilled eggplant, mushroom & chilli

Calabrese

Ligurian olives, salami, cherry tomatoes, fire roasted peppers & chilli

Da Vinci

Semi sun dried tomatoes, bacon, onion, sliced potato & rosemary, drizzled with garlic infused Extra virgin olive oil

Mediterranean Vegetarian

Ligurian olives, semi sun dried tomatoes, artichokes, grilled eggplant, fire roasted peppers & marinated mushroom

Garlic Pizza

Garlic pizza base with mozzarella, rosemary & Grana Padano

Bruschetta

Diced tomato with basil & spanish onion dressed with Extra virgin olive oil

Bianca

Thinly sliced potato topped with rosemary, parmesan & garlic infused Extra virgin olive oil

Tartufata

Italian buffalo mozzarella with mushroom & black truffle salsa, drizzled with Extra virgin olive oil & shaved Grana Padano

Bresaola

Dry cured bresaola beef with mozzarella, rocket, Grana Padano & Extra virgin olive oil

Margherita

Tomato & mozzarella

Mushroom

Marinated mushroom with garlic & herbs

Vegetarian

Onion, capsicum, mushroom & pineapple

Salami

Sliced mild salami & oregano

Hawaiian

Ham & pineapple

Mexicana

Salami, onion, fire roasted peppers & chilli

Supreme

Ligurian olives, salami, ham, onion, capsicum & mushroom

Prawn

Prawns with oregano & garlic infused Extra virgin olive oil

Rucola Salad

Rocket lettuce & shaved Grana Padano with Extra virgin olive oil & caramelised balsamic vinegar

Garden Salad

Leafy greens, cherry tomatoes, cucumber, red onion & carrot with caramelised balsamic vinegar & Extra virgin olive oil

Steak House Fries

Side Salad

Seasonal Vegetables

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