

# KIDS MENU

(under 12 years only)

## Spaghetti Bolognese

A small serve of our Spaghetti Bolognese

12

## Bambino Pizza

Baby size ham & cheese pizza

12

## Chicken Nuggets + Chips

Chicken nuggets & chips served with tomato ketchup

12

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:**

**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



mezzavitaaliancuisine



@mezzaviapizza

**Dine In Menu**



## 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

## Pizze Italiane - Bianche/White Base

### 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

## Altre Pizze - Other Pizzas

### 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

## Salads | Sides

### 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

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### Side Salad

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### Seasonal Vegetables

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