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**PIZZAS 12" (8 pieces) 15" (16 pieces) 12" 15"**

**MARGHERITA** 19.5 24.5  
San Marzano tomato, fior di latte, fresh basil, e.v.o

**NAPOLI** 21.5 26.5  
San Marzano tomato, fior di latte, anchovies, black olives, garlic, capers, herbs

**ALTAVILLA** 25 30  
San Marzano tomato, buffalo mozzarella di Campania, parmesan, basil, e.v.o, San Daniele prosciutto

**CAPRICCIOSA** 23 27  
San Marzano tomato, fior di latte, leg ham, mushrooms, black olives, artichokes

**SPECIALE** 23.5 28.5  
San Marzano tomato, fior di latte, leg ham, salami, mushrooms, roasted capsicums, kalamata olives, herbs

**FRUTTI DI MARE** 25.5 30  
San Marzano tomato, prawns, mussels, calamari, fish, baby octopus, garlic, parsley

**ORTOLANA** 22.5 27.5  
San Marzano tomato, fior di latte, roasted eggplant, grilled zucchini, roasted capsicums, mushrooms, herbs

**TRE SALUMI** 23.5 28.5  
San Marzano tomato, fior di latte, leg ham, salami, salsiccia

**DIAVOLA** 21 26  
San Marzano tomato, fior di latte, salami, chilli

**KING DIAVOLA** 24.5 29.5  
San Marzano tomato, provolone, pepperoni, pancetta, black olives, onion, chilli

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**PIZZAS 12" (8 pieces) 15" (16 pieces) 12" 15"**

**SPACCANAPOLI** 24 29  
San Marzano tomato, fior di latte, salsiccia, salami, artichoke, mushrooms, chilli

**GIARDINIERA** 22.5 28  
San Marzano tomato, ricotta, baby spinach, roasted capsicum, artichokes, grilled zucchini

**AMERICANA** (original 1970's menu) 24.5 29.5  
San Marzano tomato, fior di latte, leg ham, hot salami, anchovies, garlic

**HAM & PINEAPPLE** 20.5 25.5  
San Marzano tomato, fior di latte, leg ham, pineapple

**POLLO (BBQ CHICKEN)** 24 29  
San Marzano tomato, fior di latte, chicken, onion, roasted capsicums, mushrooms, bbq sauce

**TUTTO (THE LOT)** 25.5 30  
San Marzano tomato, fior di latte, leg ham, pepperoni, roasted capsicum, salami, mushrooms, red onion, Kalamata olives (anchovies optional)

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**PIZZA BIANCHE – White Base, No Sauce**

**QUATTRO FORMAGGI** 22 27  
Fior di latte, gorgonzola, parmesan, provolone

**PROSCIUTTO E RUCOLA** 23.5 27  
Fior di latte, prosciutto, rocket, shaved parmesan

**SANTA LUCIA** (original 1970's menu) 23 27.5  
Prawns, garlic, cherry tomato, rocket, shaved parmesan, e.v.o



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**WOOD FIRED  
PIZZERIA E RISTORANTE**

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**PIZZA, PASTA, MEATS, SEAFOOD  
TAKEAWAY MENU**

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**Call to Order 8443 7983****Open 6 Days – 5pm til Late***Closed Mondays***2/127 Henley Beach Rd, Mile End SA****Parking at rear and adjacent****eat@napolipizzeria.com.au - napolipizzeria.com.au**

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## ANTIPASTI

|  |     |
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| <b>PANE ALLA GRIGLIA</b>   | 7.5 |
| Char-grilled wood oven bread with garlic, parsley, butter & e.v.o                                  |     |
| <b>SALSICCIA &amp; PEPPERS</b>   | 14  |
| Spicy Italian sausage tossed in the pan with mixed peppers served with char-grilled ciabatta bread |     |
| <b>ARANCINI</b>  | 15  |
| Canarolli Risotto balls, filled with mixed vegetables & mozzarella, served with a Napoletana sauce |     |
| <b>INSALATA CAPRESE</b>  | 14  |
| Fresh vine ripened tomatoes, buffalo mozzarella di Campania, sea salt, basil, drizzled with e.v.o, |     |
| <b>FOCACCIA BIANCA</b>   | 12  |
| Pizza base with rosemary & sea salt, drizzled with e.v.o   |     |

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## CALZONE – Filled & Folded Pizza

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| <b>CALZONE CAMPAGNOLO</b>  | 23.5 |
| San Marzano tomato, fior di latte, leg ham, salami, mushroom, olives, topped with ragu sauce |      |

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ADD WHOLE  
BUFFALO OR BURRATA MOZZARELLA  
TO ANY PIZZA FOR 7.50

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## PASTA

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| <b>FETTUCINE CREMOSE</b>  | 22.9 |
| Fettucine pasta, pan fried with roasted chicken, cherry tomatoes, baby spinach & spring onions, reduced in a rosé sauce         |      |
| <b>PENNE ARRABIATA</b>  | 21.5 |
| Penne pasta tossed with spring onion, roasted capsicum, smoked pancetta, chilli, white wine & garlic in a Napoletana sauce      |      |
| <b>LASAGNE AL FORNO</b>   | 21.9 |
| Fresh sheets of pasta layered with leg ham, fresh mozzarella, parmesan & meaty ragu sauce                                       |      |
| <b>SPAGHETTI MARINARA</b>   | 26.9 |
| A selection of SA seafood, including king prawns, mussels, calamari, baby octopus & fish, tossed in a marinara sauce            |      |
| <b>SALSICCIA E BROCCOLI</b>   | 25   |
| Penne pasta tossed with Italian sausage, broccoli, tomatoes, leek & cannellini beans in a white wine sauce                      |      |
| <b>GNOCCHI AL RAGU</b>  | 23.5 |
| Potato dumplings served in a slow cooked meat sauce of San Marzano tomatoes, with pork, beef & veal topped with shaved parmesan |      |

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## FOR THE KIDS

|                          |                       |      |
|--------------------------|-----------------------|------|
| <b>SPAGHETTI</b>         | Napoletana sauce      | 10.5 |
| <b>CHICKEN</b>           | Schnitzel & chips     | 10.5 |
| <b>CHIPS &amp; SAUCE</b> | Premium chips & sauce | 7.5  |

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## MAINS

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| <b>PORCHETTA</b>  | 29   |
| Slow wood oven roasted pork belly, stuffed with mixed herbs, apple & fennel, served with rosemary potatoes & topped with an apple reduction |      |
| <b>INVOLTINE DI VITELLO</b>   | 26.5 |
| Oven baked veal, rolled and filled with canarolli rice & pancetta, served with a potato cake, topped with a porcini mushroom sauce          |      |
| <b>PETTO DI POLLO</b>   | 26.5 |
| Oven roasted chicken, filled with buffalo mozzarella & baby spinach, wrapped in St Daniele prosciutto, served with potatoes & cheese sauce  |      |

*ASK ABOUT OUR DAILY SPECIALS!*

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## SIDES

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| <b>PATATE FRITTE</b>   | 8.5  |
| Premium chips served with a side of aioli  |      |
| <b>VERDURE DI STAGIONE</b>   | 9.5  |
| Seasonal vegetables, sautéed with e.v.o  |      |
| <b>INSALATA MISTA</b>  | 10.5 |
| Mixed leaf salad, cherry tomatoes, red onion, olives, white wine vinegar & e.v.o |      |
| <b>INSALATA RUCOLA</b>   | 12.5 |
| Wild rocket mixed with pear, Italian dressing & shaved parmesan                  |      |
| <b>SPINACH E FAGIOLI</b>   | 9.5  |
| Spinach & cannellini beans, sautéed with e.v.o                                   |      |

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