

PIZZA FRITTA 180

[pizzafritta180.com.au](http://pizzafritta180.com.au)



PIZZA FRITTA 180

NEAPOLITAN  
100%  
STYLE

*Sofia Loren making pizza fritta*

PIZZA FRITTA

THE OTHER NEAPOLITAN PIZZA

# ANTIPASTI E FRITTURE

## ARANCINI PIZZAIOLA 15 (VEG)

3 RICE BALLS WITH NAPOLI SAUCE, BASIL PUREE, PARMESAN & EGGPLANT

## COZZE LUIGI 28

MUSSELS GARLIC & CHILLI, WITH DATTERINI CHERRY TOMATO, 'NDUJA & FRESH PARSLEY

## PIZZA FRITTA 180 ANTIPASTO 60

PROSCIUTTO, MORTADELLA, MILD SALAME, 'NDUJA, BURRATA, BUFFALO MOZZARELLA, CALAMARI, ZUCCHINI FLOWERS & ARANCINI

## CALAMARI FRITTI 25

FLASH FRIED CALAMARI SERVED WITH BLACK GARLIC AIOLI, LEMON & PARSLEY

## FIORI DI ZUCCA 18 (VEG)

ZUCCHINI FLOWERS FILLED WITH RICOTTA AND SFUSATO AMALFITANO LEMON ZEST

## PROSCIUTTO & BUFFALO MOZZARELLA 25

PROSCIUTTO DI PARMA 24 MONTHS & BUFFALO MOZZARELLA SERVED WITH CRISPY BREAD

## EGGPLANT PARMIGIANA 22 (VEG)

## MONTANARA CLASSICA 15 (VEG)

MONTANARA TOPPED WITH NAPOLI SAUCE, BUFFALO MOZZARELLA, PARMESAN & BASIL

## MONTANARA SALSICCIA E FRIARIELLI 18

MONTANARA TOPPED WITH SAUSAGE & BROCCOLI RABE

## MONTANARA PARMIGIANA 18

MONTANARA TOPPED WITH EGGPLANT PARMIGIANA

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VEG VEGETARIAN VGN VEGAN GF GLUTEN FREE



# PIZZA FRITTA

**18 SMALL / 22 LARGE**

**CLASSICA 180 (VEG)**  
PROVOLA CHEESE, RICOTTA & PEPPER

**CHIARA (VEG)**  
SAN MARZANO TOMATO, MOZZARELLA CHEESE, PEPPER & BASIL

**20 SMALL / 25 LARGE**

**VEGANA (VGN)**  
BROCCOLI RABE, ENDIVE, BLACK OLIVES,  
CAPERS, DATTERINI TOMATO, VEGAN CHEESE, BASIL & CHILLI

**ALIFAX**  
ZUCCHINI FLOWER, 'NDUJA & PROVOLA CHEESE

**LA TOSCANO**  
ANCHOVIES, CAPERS, BUFFALO MOZZARELLA, OLIVES,  
SAN MARZANO TOMATO & PEPPER

**NONNA ROSA**  
SALAMI, RICOTTA, PROVOLA CHEESE, SAN MARZANO TOMATO & PEPPER

**ELENA**  
PORK CHEEK, PROVOLA CHEESE, RICOTTA & PEPPER

**MONTESANTO**  
SAUSAGE, BROCCOLI RABE & SMOKED PROVOLA CHEESE

**ALLEGRA**  
'NDUJA, RICOTTA, CACIOCAVALLO CHEESE & SAN MARZANO TOMATO

**MORTADELLA**  
MORTADELLA, PROVOLA CHEESE & RICOTTA

**PULCINELLA**  
HAM, RICOTTA, MOZZARELLA, SAN MARZANO TOMATO & PEPPER

**SOPHIA LOREN (VEG)**  
EGGPLANT PARMIGIANA & PROVOLA CHEESE

**CICOLI & RICOTTA**  
RICOTTA, SLOW COOKED PORK BELLY, PROVOLA CHEESE & PEPPER

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VEG VEGETARIAN VGN VEGAN GF GLUTEN FREE



# WHAT IS PIZZA FRITTA?

## THE PIZZA OF THE PEOPLE

**PIZZA FRITTA** or “fried pizza” is a traditional Neapolitan street food that is still popularly enjoyed both by locals and tourists to this day.

Its crispy exterior encases a gooey filling usually made of a handful of humble ingredients. Some common ones are Ricotta, Salami, and pepper.

Pizza fritta is a casual and easy food. It is meant to be eaten wrapped in paper, not with fork and knife.

It is known as a street food, perfect to have with friends while having fun.

In its early days, housewives made Pizza Fritta as a creative way to support the family's income.

This is because unlike the traditional Neapolitan pizza, making Pizza Fritta does not require any special equipment. No large and expensive wood-fired ovens, no need to maneuver heavy pizza shovels. All it takes is a pot with hot oil.

It can be cooked anywhere and filled with nearly anything. As a matter of fact, it was common practice to fill it up with left-overs or anything that the market may have offered at a low price.

While simple, Pizza Fritta was made with care and pride. Families passed recipes and techniques down from one generation to the next, slowly mastering a specialty that played a significant part in Neapolitan cuisine.

Naples found itself in crisis after the Second World War. Locals had to find ways to adapt to the circumstances and celebrate what they still had. Pizza Fritta was one of the few things that Neapolitans could still enjoy.

It was during this time that Pizza a Otto or Pizza in Eight became a popular payment method. It allowed people to treat themselves and their loved ones to a Pizza Fritta and pay for it 8 days later.

From a humble source of extra income, it evolved into a symbol of celebrating life's simple pleasures. Pizza Fritta won the hearts of Neapolitans as they affectionately referred to it as “the Pizza of the People.”

Pizza Fritta epitomizes the Neapolitan people's zest for life. It represents their resilience in times of difficulty and commitment to celebrating even the simplest of things regardless of circumstance.



# INSALATA

**FRIARIELLI AGLIO, OLIO E PEPERONCINO 15**  
BROCCOLI RABE WITH GARLIC, OLIVE OIL & CHILLI

**INSALATA DI FINOCCHIO 18**  
WITH FENNEL, ROCKET, ORANGE & WHITE BALSAMIC

**INSALATA MISTA 18**  
CUCUMBER, OLIVES, ONION, TOMATO, CARROT, ROCKET, MIXED LEAF,  
OLIVE OIL & WHITE BALSAMIC VINEGAR

**RUCOLA, PARMIGIANO E PINOLI 18**  
ROCKET SALAD WITH PARMESAN & PINE NUTS

**INSALATA CAPRESE 20**  
TOMATO, BUFFALO MOZZARELLA, OREGANO, OLIVE OIL & BASIL PUREE

# DOLCI

# CAFFÈ

**TIRAMISÙ 15**

**SFOGLIATELLE 12**

**PANNACOTTA 14**

**ZEPPOLE NUTELLA 13**

**SICILIANI RICOTTA CANNOLI 12**

**AFFOGATO 8**

**AFFOGATO WITH FRANGELICO 12**

**ESPRESSO 4**

**MACCHIATO 4**

**PICCOLO 4.5**

**HOT CHOCOLATE 4.5**

**LATTE 4.5**

**FLAT WHITE 4.5**

**CAPPUCCINO 4.5**

**MOCHA 4.5**

**TEA 4.5**

