

PIZZA FRITTA 180

PIZZAFRITTA180.COM.AU



WE ARE NOT BYO.
FULLY LICENSED.

CREDIT CARD
SURCHARGES APPLY

10% SURCHARGE ON
PUBLIC HOLIDAYS AND SUNDAYS

NO SPLIT BILLS



DRINKS

COCKTAILS

SPRITZ

PASSION SPRITZ	18
APEROL SPRITZ	18
LIMONCELLO SPRITZ	18
CAMPARI SPRITZ	18
HUGO SPRITZ	18

CLASSICS

NEGRONI	22
DAIQUIRI	20
PINA COLADA	20
GARIBALDI	20
ESPRESSO MARTINI	18
CAIPIROSKA CLASSIC	18
CAIPIROSKA STRAWBERRY	19
CAIPIROSKA PASSION FRUIT	19
AMARETTO SOUR	20
MOJITO CLASSIC	18
MOJITO PASSION	19
MARTINI COCKTAIL	22
MARGARITA CLASSIC	18
MARGARITA STRAWBERRY	19
MARGARITA PASSION FRUIT	19
MOSCOW MULE	20
WHISKEY SOUR	20
COSMOPOLITAN	20
OLD FASHIONED	20

SIGNATURE COCKTAILS

FRESH MULE 23

CHEERS TO THE HARMONIOUS BLEND OF GIN, LIME JUICE, CUCUMBER ELIXIR, AND GINGER BEER!

POSILLIPO 23

APEROL, MONTENEGRO, CINZANO RED, ORANGE JUICE, MAKING EVERY SIP A DELICIOUS SYMPHONY OF MEDITERRANEAN-INSPIRED DELIGHT

MISS SURRY HILLS 23

MALFY GIN PINK, GRAPEFRUIT ELIXIR, ORANGE BLOSSOM. YOU'LL BE TRANSPORTED TO A CITRUS GROVE OVERLOOKING THE SEA

FABRI SPRITZ 23

ITALICUS BERGAMOTTO LIQUOR, ELDERFLOWER LIQUOR, LIME CORDIAL, PROSECCO, SODA. A COCKTAIL THAT'S A SYMPHONY OF ELEGANCE AND REFRESHMENT

SETTEBELLO 23

COGNAC, COINTREAU, ANGOSTURA. A COCKTAIL THAT'S AS RICH AND TIMELESS AS A FINE PIECE OF ART

PIZZA FRITTA 180 COCKTAIL 23

BELVEDERE VODKA, LYCHEE, CRANBERRY, ROSE WATER

THE AMALFI WAY 23

CHEERS TO THE IRRESISTIBLE COMBINATION OF MALFY BLOOD ORANGE, TEQUILA, ELDERFLOWER LIQUOR, LEMON JUICE, AND GRAPEFRUIT BITTER!



DRINKS

MOCKTAIL

VIRGIN MOJITO	15
VIRGIN CAIPIROSKA	15

SOFT DRINK

COCA COLA	7
COCA COLA NO SUGAR	7
SPRITE	7
FANTA	7
CHINOTTO	7
LEMON LIME BITTERS	7
APPLE JUICE	5
ORANGE JUICE	5
GINGER BEER	6.5
GINGER ALE	7
ACQUA PANNA STILL WATER	8
SAN PELLEGRINO SPARKLING WATER	8



WINE & BEER

	 GL	 BT
SPARKLING WINE		
2023 VAL D'OCA VALDOBBIADENE PROSECCO SUPERIORE	13	60
2023 LA BOIDINA FELICITA' MOSCATO D'ASTI DOCG		65

WHITE

2023 CESARI PINOT GRIGIO DELLE VENEZIE DOC VENETO	12	58
2023 JACOPIN CHARDONNAY ADELAIDE HILLS	12	58
2023 CLARK ESTATE SAUVIGNON BLANC NEW ZEALAND	12	58
2022 DONNALAURA FALANGHINA DEL SANNIO CAMPANIA DOP		68

ROSÉ

2022 VELENOSI ROSATO IGT MARCHE	13	60
---------------------------------	----	----

RED

2018 TERRE NATUZZI CHIANTI RISERVA DOCG TOSCANA	12	58
2022 FATTORIA CERRO SANGIOVESE DOC TOSCANA	12	58
2020 MASCIARELLI MONTEPULCIANO D'ABRUZZO DOC ABRUZZO	11	52
2022 CRU SHIRAZ MCLAREN VALE	13	60
2023 CEMBRA PINOT NERO TRENTO DOC	12	58

BEER

VIA NAPOLI LAGER ON TAP	9	
KOSCIUSZKO PALE ALE	8	
PERONI LEGGERA	8	
CORONA	9	
HEINEKEN ZERO ALCOHOL	9	



SPIRIT & LIQUOR

APERITIVI

APEROL	10
MARTINI ROSSO	11
MARTINI DRY	11
CAMPARI	11

AMARI

LIMONCELLO	10
SAMBUCA CELLO	10
BAILEYS	10
MONTENEGRO	10
AMARO DEL CAPO	10

RUM

BACARDI	10
HAVANA CLUB 7	12

TEQUILA

ESPOLON BLANCO	11
DON JULIO BLANCO	13
DON JULIO ANEJO	18

VODKA

WYBOROWA	10
BELVEDERE	12
ABSOLUT	12

GIN

BEEFEATER	10
BOMBAY	12
MALFI GIN	12

WHISKY

JACK DANIELS	12
JAMESON	12
RED LABEL JOHNNIE WALKER	13
CHIVAS REGAL 12YO	13
CANADIAN CLUB	13

BOURBON

JIM BEAM	10
MAKERS MARK	12

COGNAC

GRAND MARNIER	12
---------------	----

ANTIPASTI & CONTORNI

(VE) VEGAN

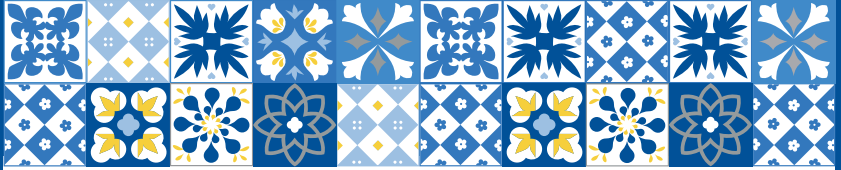
(VG) VEGETARIAN

(GF) GLUTEN FREE

FIORI DI ZUCCA (VG)	21	WOODFIRED CRUST (VG)	18/20
ZUCCHINI FLOWERS, BUFFALO RICOTTA, PECORINO ROMANO		GARLIC, OREGANO, OLIVE OIL OR GARLIC, BUFFALO MOZZARELLA	
ARANCINI BOLOGNESE	21	OLIVE MARINATE (GF) (VG) (VE)	10
TRADITIONAL ARANCINI FILLED WITH SLOW COOKED BEEF & PORK BOLOGNESE, PEAS, BUFFALO MOZZARELLA		WARM MARINATED ITALIAN GAETA OLIVES	
ARANCINI PORCINI (VG)	21	PARMIGIANA MELANZANE (VG)	24
PORCINI MUSHROOMS, GORGONZOLA, MOZZARELLA, PARMIGIANO REGGIANO		LAYERED SLICES OF LIGHTLY FRIED EGGPLANTS, MELTED MOZZARELLA, PARMIGIANO REGGIANO, BAKED WITH A SAN MARZANO SAUCE	
POLPO ALLA LUCIANA (GF)	32	PIZZA FRITTA 180 ANTIPASTO	95
TENDER WA OCTOPUS TENTACLE, CAPERS, CHERRY TOMATOES, OLIVES		SELECTION OF CURED MEATS, BUFFALO BOCCONCINI, BURRATA, ZUCCHINI FLOWERS, ARANCINI BOLOGNESE, CALAMARI, MARINATED OLIVES, SOURDOUGH	
PROSCIUTTO DI PARMA (GF)	28	SOURDOUGH PANE	15
PROSCIUTTO DI PARMA, CHOICE OF BURRATA OR BUFFALO CHEESE		HERBS, EVOO	
MORTADELLA, STRACCIATELLA E PISTACCHIO	26	BURRATA E POMODORO (GF) (VG)	20
MORTADELLA, STRACCIATELLA CHEESE, PISTACHIO		BURRATA CHEESE, TOMATOES, BASIL, EVOO	
COZZE AL POMODORO (GF)	26	PUVERELLA SALAD (VG)	20
MUSSELS, SAN MARZANO, GARLIC, CHILLI, EVOO		VINE-RIPED TOMATOES, CUCUMBER, GREEN OLIVES, SPANISH ONIONS, CROUTONS, BURRATA, EVOO, OREGANO, BASIL	
POLPETTE AL SUGO	26	RUCOLA SALAD (GF) (VG)	18
SLOW COOKED WAGYU MEATBALLS, SAN MARZANO		ROCKET, TRUFFLE PECORINO, HONEY TRUFFLE DRESSING	
CALAMARI FRITTI	28	PATATINE FRITTE (VG)	16
FLASH FRIED LOCALLY SOURCED CALAMARI, LEMON MAYO		FRIES, TRUFFLE PECORINO	

VEGAN CHEESE AVAILABLE

Our menu contains a variety of allergens and is prepared in a kitchen that handles eggs, nuts, shellfish, seafood, gluten & chilli. Whilst every precaution is taken, we cannot guarantee our food is allergen free. Please notify waitstaff of any dietary requirements your guests may have.



PIZZA FRITTA 180

NONNA ROSA	24
PROVOLA CHEESE, SAN MARZANO TOMATO, SALAMI, RICOTTA, BASIL, PEPPER	
ELENA	24
PROVOLA CHEESE, PORK CHEEK, RICOTTA, BASIL, PEPPER	
ALLEGRA	24
SAN MARZANO TOMATO, CACIOCAVALLO CHEESE, 'NDUJA, RICOTTA, BASIL, CHILLI	
CHIARA	22
SAN MARZANO TOMATO, MOZZARELLA CHEESE, BASIL, PEPPER	
CLASSICA 180	22
PROVOLA CHEESE, RICOTTA, BASIL, PEPPER	
PULCINELLA	24
MOZZARELLA, SAN MARZANO TOMATO, DOUBLE SMOKED SHOULDER HAM, RICOTTA, BASIL, PEPPER	
SOPHIA LOREN	24
PROVOLA CHEESE, EGGPLANT PARMIGIANA, BASIL	
SALSICCIA & FRIARIELLI	24
PROVOLA CHEESE, SAUSAGE, FRIARIELLI, BASIL, CHILLI	

VEGAN CHEESE AVAILABLE

Our menu contains a variety of allergens and is prepared in a kitchen that handles eggs, nuts, shellfish, seafood, gluten & chilli. Whilst every precaution is taken, we cannot guarantee our food is allergen free. Please notify waitstaff of any dietary requirements your guests may have.





PASTA, PESCE & CARNE

VE VEGAN

VG VEGETARIAN

GF GLUTEN FREE

GNOCCHI SORRENTINA **VG** **30**

HOME MADE POTATO GNOCCHI,
SAN MARZANO TOMATO, MELTED
BUFFALO MOZZARELLA, PARMIGIANO
REGGIANO 36 MONTHS, BASIL, EVOO

TAGLIATELLE PESTO E BURRATA **VG** **31**

HOME MADE TAGLIATELLE,
BASIL PESTO, BURRATA

SPAGHETTI MARECHIARO **40**

SPAGHETTI WITH LOCAL KING PRAWNS,
HAWKESBURY RIVER CALAMARI,
VIC SCALLOPS, MUSSELS, VONGOLE

MAFALDE GAMBERI **36**

HOME MADE MAFALDE, PRAWNS,
GARLIC, CHILLI, PRAWN BISQUE,
PARSLEY

PAPPARDELLE BOLOGNESE RAGÙ **36**

HOME MADE PAPPARDELLE, 5 HOUR
SLOW COOKED BEEF AND PORK RAGÙ,
WITH A TRADITIONAL SOFFRITTO, AND
FINISHED WITH PARMIGIANO REGGIANO
36 MONTHS

**RIGATONI FUNGHI,
PANNA E PROSCIUTTO** **32**

HOME MADE RIGATONI, CREAMY SAUCE,
CRISPY PROSCIUTTO DI PARMA,
MUSHROOMS, BLACK PEPPER,
PARMIGIANO REGGIANO 36 MONTHS

**SPAGHETTI AGLIO,
OLIO E PEPERONCINO** **VG** **VE** **24**

SPAGHETTI, CHILLI, GARLIC, EVOO

BLACK INK LINGUINE **38**

BLACK INK LINGUINE WITH HANDPICKED
SPANNER CRAB MEAT, CHERRY TOMATO
TRUSS, GARLIC & CHILLI

CASARECCE LAMB RAGU **38**

CASARECCE PASTA, SLOWLY BRAISED
LAMB RAGU, SAN MARZANO



PESCE **GF** **42**

SNAPPER FILLET, SALSA VERDE

CARNE **GF** **40**

BEEF CHEEK BRASATO,
PORCINI MUSHROOMS

VEGAN CHEESE AVAILABLE

GLUTEN FREE PASTA AVAILABLE \$3

Our menu contains a variety of allergens and is prepared in a kitchen that handles eggs, nuts, shellfish, seafood, gluten & chilli. Whilst every precaution is taken, we cannot guarantee our food is allergen free. Please notify waitstaff of any dietary requirements your guests may have.

PIZZA **RED BASE**

VE VEGAN

VG VEGETARIAN

GF GLUTEN FREE

13
INCH

50
CM

1
METER

MARGHERITA VG BUFFALO MOZZARELLA, SAN MARZANO TOMATO, BASIL	24	50	80
NAPOLETANA FIOR DI LATTE, SAN MARZANO TOMATO, ANCHOVIES, CAPERS, BLACK OLIVES, OREGANO, BASIL	26	55	90
ALLEGRA FIOR DI LATTE, SAN MARZANO TOMATO, NONNA GIUSEPPINA'S WAGYU MEATBALLS, PECORINO ROMANO, PEPPER, BASIL	29	65	95
VESUVIO FIOR DI LATTE, SAN MARZANO TOMATO, RICOTTA, HAM, SALAMI, BLACK PEPPER, BASIL	29	65	95
4 SALUMI FIOR DI LATTE, SAN MARZANO TOMATO, HAM, ITALIAN PORK SAUSAGE, MILD SALAMI, HOT SALAMI, BASIL	29	65	95
SICILIANA VG FIOR DI LATTE, SAN MARZANO TOMATO, EGGPLANT, PARMESAN, BASIL	29	65	95
DIAVOLA FIOR DI LATTE, SAN MARZANO TOMATO, HOT SALAMI, BLACK OLIVES, BASIL	29	65	95
ORTOLANA VG FIOR DI LATTE, SAN MARZANO TOMATO, EGGPLANT, MUSHROOMS, ROASTED CAPSICUM, ZUCCHINI PUREE, BASIL	29	65	95
CAPRICCIOSA FIOR DI LATTE, SAN MARZANO TOMATO, HAM, MUSHROOM, BLACK OLIVES, BASIL	29	65	95
GAMBERI FIOR DI LATTE, SAN MARZANO TOMATO, PRAWNS, GARLIC, CHILLI, BASIL	32	65	95

VEGAN CHEESE AVAILABLE

GLUTEN FREE PASTA AVAILABLE \$3

Our menu contains a variety of allergens and is prepared in a kitchen that handles eggs, nuts, shellfish, seafood, gluten & chilli. Whilst every precaution is taken, we cannot guarantee our food is allergen free. Please notify waitstaff of any dietary requirements your guests may have.



PIZZA **RED BASE**



VE VEGAN

VG VEGETARIAN

GF GLUTEN FREE

13
INCH

50
CM

1
METER

SALSICCIA

FIOR DI LATTE, SAN MARZANO TOMATO, ITALIAN PORK SAUSAGE, SCAMORZA, CHILLI, ROASTED CAPSICUM, PARMESAN, BASIL

29 65 95

BURRATINA

FIOR DI LATTE, SAN MARZANO TOMATO, PROSCIUTTO DI PARMA, BURRATA CHEESE, PEPPER, BASIL

29 65 95

VEGANA **VE**

COCONUT CHEESE, SAN MARZANO TOMATO, ROASTED CAPSICUM, MUSHROOMS, EGGPLANT, BLACK OLIVES, BASIL

29 65 95

CALZONE COTTO

FIOR DI LATTE, SAN MARZANO TOMATO, DOUBLE SMOKED SHOULDER HAM, RICOTTA, PARMESAN, PEPPER, BASIL

29

VEGAN CHEESE AVAILABLE

GLUTEN FREE PASTA AVAILABLE \$3

Our menu contains a variety of allergens and is prepared in a kitchen that handles eggs, nuts, shellfish, seafood, gluten & chilli. Whilst every precaution is taken, we cannot guarantee our food is allergen free. Please notify waitstaff of any dietary requirements your guests may have.



PIZZA WHITE BASE

VE VEGAN

VG VEGETARIAN

GF GLUTEN FREE

13
INCH

50
CM

1
METER

CRUDO E RUCOLA

FIOR DI LATTE, ROCKET, PROSCIUTTO DI PARMA, SHAVED PARMIGGIANO REGGIANO 36 MONTHS

29 65 95

NERANO **VG**

FIOR DI LATTE, ZUCCHINI PUREE, BURRATA CHEESE, PARMESAN, BASIL

29 65 95

SPACCANAPOLI

ITALIAN SAUSAGE, SMOKED PROVOLA, BLACK PEPPER

29 65 95

ALESSANDRO

FIOR DI LATTE, EGGPLANT, HOT SALAMI, BLACK TRUFFLE, PARMESAN, BASIL

29 65 95

4 FORMAGGI **VG**

FIOR DI LATTE, GORGONZOLA, PARMIGGIANO REGGIANO 36 MONTHS, SCAMORZA, BASIL

29 65 95

CHIARA

FIOR DI LATTE, PROSCIUTTO DI PARMA, BUFFALO BOCCONCINI, BLACK TRUFFLE, BASIL

29 65 95

ELENA

FIOR DI LATTE, ITALIAN SAUSAGE, MUSHROOMS, TRUFFLE, BASIL

29 65 95

PROCIDA

FIOR DI LATTE, ZUCCHINI PUREE, PRAWNS, GARLIC & CHILLI OIL

29 65 95

SALSICCIA & FRIARIELLI

FIOR DI LATTE, ITALIAN PORK SAUSAGE, BROCCOLI RABE, SMOKED PROVOLA CHEESE, CHILLI BASIL

29 65 95

PIZZA FRITTA 180 SURPRISE

PIZZA CHEF SURPRISE WITH 4 TOPPINGS

29 65 95

MARADONA

FOLDED PIZZA, FIOR DI LATTE, BUFFALO RICOTTA, NEAPOLITAN SALAME, BLACK PEPPER, BURRATA, BASIL

32

VEGAN CHEESE AVAILABLE

GLUTEN FREE PASTA AVAILABLE \$3

Our menu contains a variety of allergens and is prepared in a kitchen that handles eggs, nuts, shellfish, seafood, gluten & chilli. Whilst every precaution is taken, we cannot guarantee our food is allergen free. Please notify waitstaff of any dietary requirements your guests may have.