

ALL-DAY
DINING MENU

LA VERA PIZZA NAPOLETANA



LA VERA PIZZA
NAPOLETANA

margherita <i>tomato, mozzarella, fresh basil</i>	28	bologna <i>tomato, mozzarella, gorgonzola, pistacchio, mortadella</i>	38	leccese <i>tomato, fresh burratina, cherry tomatoes, rocket salad</i>	44	super formaggio <i>mozzarella, taleggio, gorgonzola, pecorino, ricotta, burrata sprinkled with italian oregano</i>	56
marinara <i>aged tomato sauce with organic garlic & italian oregano</i>	32	porchetta <i>mozzarella, cherry tomatoes, potato, pork loin, rosemary</i>	38	montanaro <i>tomato, mozzarella, taleggio, speck, walnut</i>	44	toscano speciale <i>bufala mozzarella, sundried & cherry tomatoes, prosciutto toscano dop 20mths viani, extra virgin olive oil</i>	58
napoletana <i>tomato, mozzarella, anchovies, capers, oregano</i>	32	capricciosa <i>tomato, mozzarella, cooked ham, olives, mushrooms, artichokes</i>	40	sarda <i>tomato, mozzarella, pecorino, mushrooms, guanciale</i>	44	altomonte <i>ricotta cheese, ‘nduja, spicy salami, cooked ham, freshly shaved black truffle</i>	62
ortolana <i>tomato, mozzarella, mixed vegetables</i>	32	diavola <i>tomato, mozzarella, spicy salami</i>	40	smeagol <i>tapenade, mozzarella, coppa, sun-dried tomatoes * extra coppa ham +\$6</i>	44	schiacciatina “black truffle” <i>300g burrata & black truffle, dried herbs & flavoured pepper olive oil</i>	66
regina <i>mozzarella, 24-month aged parmesan, fresh oregano</i>	32	gorgonzola e salsiccia <i>tomato, gorgonzola, mozzarella, pork sausage</i>	40	tre fate <i>mozzarella, pecorino, porcini and button mushrooms, artichoke, fresh basil</i>	46	tartufo e tartufo <i>5g “alba” black truffle, bufala mozzarella, grana padano & truffle cream</i>	72
tonno e cipolla <i>tomato, mozzarella, tuna, onions</i>	32	parma rucola <i>tomato, mozzarella, parma ham, rocket salad, parmesan</i>	40	zucca <i>pumpkin cream, mozzarella, grana padano, pancetta, capers</i>	46	-	
asparagi <i>tomato, mozzarella, cooked ham, egg, asparagus</i>	34	special margherita <i>tomato, bufala mozzarella, fresh basil</i>	40	dolomiti <i>tomato sauce, mozzarella, porcini, provolone, speck</i>	48	calzone <i>mozzarella, cooked ham, mushrooms</i>	40
popeye <i>tomato, mozzarella, ricotta cheese, spinach</i>	36	joshua tree <i>freshly made pesto, capers, olives, anchovies, crushed basil, cherry tomatoes, piccola porzion pecorino, cacio nero e peperoncino</i>	42	vegan organica <i>aged tomato sauce, weekly indented european organic vegetable</i>	50	calzone vegetariano <i>ricotta cheese, mozzarella, spinach, porcini mushroom</i>	42
prosciutto funghi <i>tomato, mozzarella, cooked ham, fresh mushrooms</i>	36	pinocchio <i>pistacchio cream, mozzarella, porcini, pork sausage</i>	42	pirata <i>tomato sauce, mozzarella, prawn, calamari</i>	50	-	
4 formaggi <i>mozzarella, pecorino, taleggio, gorgonzola</i>	38	salmone <i>smoked norwegian salmon, capers, cream</i>	42			pizza nutella <i>(perfect for sharing!)</i> <i>pizza bread, slathered with sinful nutella spread * additional scoop of gelato +\$4</i>	26
atlantis <i>tuna, anchovies, rocket salad, cherry tomatoes, olives, lemon zest</i>	38					pizza dirty oreo <i>vanilla gelato, chunky oreo, strawberry & sweeten milk</i>	38

BEVERAGE

black <i>americano / espresso / double espresso / long black / ristretto</i>	5.8
white <i>cappuccino / flat white / latte / macchiato / piccolo</i>	6.8
mocha	8.8
special latte <i>chai latte / earl grey latte / hojicha latte / matcha latte</i>	9.8
hot chocolate	10
affogato	12
— iced / extra shot / flavour +\$1 — skimmed milk +\$1 — almond / oat / soy milk + \$1.5	

coke / coke zero / sprite ginger ale / soda water / tonic water	8
molecola <i>classic italian cola / sugar free italian cola</i>	10
sanpellegrino sparkling fruit <i>blood orange / clementine / grapefruit / lemon / orange / pomegranate & orange</i>	10
still / sparkling water 750ml	10
freshly squeezed juice <i>apple / carrot / orange / grapefruit / watermelon (mixed juice +\$2)</i>	12
milkshake <i>vanilla / chocolate / strawberry</i>	14

COCKTAIL

aperol spritz	22
peach bellini	22
puccini <i>(citrusy refreshing)</i>	24
rossini <i>(ladies favourite)</i>	24
espresso martini	26
negroni <i>(best seller!)</i>	26
negroni sbagliato	26
boulevardier <i>(gentlemen’s choice)</i>	28
limoncello drop	28
godfather <i>(powerful)</i>	30

ALCOHOL

bottled beer	14
-	
prosecco	18
taittinger	28
italian red / white	18
french red / white	20
premium red / white	24
DOLCE	
gelato <i>(per scoop)</i>	8
panna cotta	16
bittersweet lava cake	18
tiramisu <i>(must try!)</i>	18

ANTIPASTI	arancini	20	verdure alla griglia	28	LA PASTA	lasagne classica	32	orecchiette broccoli e salsiccia	38
	ragu sauce croquettes with pomodoro dip		grilled mix vegetables drizzled with aged balsamic			baked pasta sheet with minced beef ragu & mozzarella		ear-shaped pasta, sautéed broccoli & minced pork sausage, pecorino romano	
	frittata patate e cipolla	20	burrata	30		lasagne campania	34	pasta vongole e bottarga *	40
	oven-baked egg with potato and onions drizzled with extra virgin olive oil		150gm burrata, rocket salad, tomatoes, parma ham			button mushroom, potato, mushroom, black olives, bufala & mozzarella with crema bianca		clams, bottarga, olive oil, garlic	
	asparagi uova e pecorino	22	gamberi mediterrania	30		melanzane alla parmigiana	34	scallop peperoncino e olio linguine	44
	grilled asparagus with boiled egg and shaved pecorino		sautéed prawns, garlic, chilli			eggplant baked with mozzarella & tomato sauce		juicy plump scallops with chilli, black pepper, olive oil & parsley	
	polpetta al pomodoro	22	beef carpaccio	32		gnocchetti campidanesi	32	pasta al tartufo e aglio *	52
	big sized beef meatball in rich tomato sauce		raw beef, rocket salad, parmigiano cheese, olive oil			pork sausage, tomato sauce		garlic, basilico, freshly shaved black truffle	
polpettine al formaggio	24	fritto misto	32	SECONDI PIATTI	pasta alla carbonara *	32	–		
5 pcs pork meatballs in creamy cheese sauce		prawns, calamari, fish, tartar sauce			egg yolk, parmigiano cheese, pancetta		ravioli di spinaci	32	
spinaci funghi	24	porto cervo (recommended!)	34		spaghetti puttanesca	32	spinach ravioli, tomato sauce, parmigiano cheese		
sautéed spinach with olive oil, garlic, pecorino		cold seafood from the famous sardinian port, includes octopus, calamari, prawn & marinated condiments			anchovies, capers, olives, pine nuts, tomato sauce		ravioli di funghi	34	
caprese di bufala	26	salumi	34		gnocchi quattro formaggi e noci	34	mushroom with ricotta & butter parmesan cheese glazed		
bufala mozzarella, tomatoes, fresh basil		chef's choice of assorted cold cuts			gnocchi, walnut, four cheese cream sauce		–		
calamari in umido	28	vongole guazzetto	36		spaghetti alla norma	34	risotto zafferano	34	
sautéed calamari, tomato sauce, olives, capers		clams cooked in pinot grigio broth drizzled with olive oil & parsley			fried eggplant, tomato sauce, ricotta		italian rice, infusion of iranian saffron, parmesan		
polpo e patate	28	calamari fritto	38	fusilli pesto genovese e burratina	36	risotto asparagi	38		
octopus, potatoes, pesto, garlic, olive oil		golden fried squid sprinkled with seasalt, served with tartar sauce & chimichurri sauce		pesto, mixed vegetables, burratina		italian rice, green asparagus, cooked in vegetable broth			
PIATTO DI FAMIGLIA	cheese platter	78	antipasto misti	98	linguine ai gamberi	38	risotto gylia	38	
	chef selection of weekly indented premium european cheeses with dried fruits, nuts & accompaniment		burrata with mixed cold cuts (recommended for 4 pax)		fresh prawns, garlic, chilli, olive oil		assortment of mushroom, pecorino cheese, parsley & porcini powder, extra virgin olive oil		
	antipasto italiana	88	piatto di ‘giapponese’ wagyu	298	pasta ai frutti di mare *	38	risotto al polpo nero	40	
	bufala mozzarella, pecorino, assorted vegetable with home-style seasoned mushroom & cold cuts		600gm of a5 kagoshima assorted wagyu mixed cut & grilled australian ribeye steak, salad & chimichurri		mixed seafood, tomato sauce		squid ink risotto with octopus		
ZUPPE E INSALATA	zuppa della nonna	18	insalata greka	22	tagliatelle calamari zafferano	38	risotto nemo	44	
	grandma-style chicken soup with seasonal vegetables		salad, roasted pepper, croutons, feta cheese, yogurt		squid, saffron, garlic, cherry tomatoes, olive oil		sea urchin flavoured italian rice with prawns sprinkled with parsley		
	zuppa di funghi	20	avocado salad	24	* choice of pasta:				
	wild mushrooms soup (no cream added)		avocado, cucumber, chopped onions, tuna & parsley		fusilli	linguine	rigatoni	spaghetti	
	zuppa di mare	22	insalatona	24				tagliatelle	
	italian seafood soup with prawns, squid & clams		mixed salad, olives, cherry tomatoes, boiled egg, tuna						
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	insalata miste	18	insalata di pollo	26	salmone alla griglia con verdure miste	42	tagliata di manzo	48	
	mixed green salad, balsamic vinaigrette		grilled chicken salad with rosemary oil & parmesan		grilled salmon, sautéed vegetables		australian sirloin (200gm) grilled & sliced with arugula salad		
					pollo fritto e patate	42	costolette di agnello	62	
					3pcs market fresh italian fried chicken, arugula salad, mama's style potato with oregano salt with lemon wedge		NZ grilled baby lamb rack flavoured with rosemary & grilled mixed vegetables		
					branzino mediterranean	48	costata di manzo “ribeye steak”	68	
					seared seabass fillet, lemon caper sauce		USDA angus ribeye (250gm) with grilled vegetables		