

## BEVANDE FREDE COLD BEVERAGE

MINERAL WATER 500ML SPARKLING OR STILL	8 <sup>00</sup>
BOTTLED JUICE 250ML APPLE, ORANGE, PINEAPPLE	6 <sup>00</sup>
SANBITTER	4 <sup>00</sup>
CHINOTTO, LIMONATA, ARANCIATA ROSSA	6 <sup>00</sup>
COKE, COKE ZERO, LIFT, SPRITE, TONIC, SODA WATER, GINGER ALE	5 <sup>00</sup>

## FRIZZANTE SPARKLING

MASCARERI PROSECCO Veneto Italia	9 <sup>50</sup>	46 <sup>00</sup>
DAL ZOTTO VINTAGE PROSECCO King Valley VIC	11 <sup>00</sup>	56 <sup>00</sup>
PIZZINI BRACHETTO PINK MOSCATO King Valley VIC	10 <sup>00</sup>	48 <sup>00</sup>

## BIANCO WHITE

MANDOLETO PINOT GRIGIO Veneto Italia	9 <sup>00</sup>	42 <sup>00</sup>
MONTE TONDO 'MITO' SOAVE Veneto Italia	9 <sup>50</sup>	46 <sup>00</sup>
FIRST DROP 'VIVO' ARNEIS Adelaide Hills SA	11 <sup>00</sup>	56 <sup>00</sup>
KANGARILLA RD DUET FIANO VERMENTINO McLaren Vale SA	10 <sup>50</sup>	54 <sup>00</sup>
JERICO FIANO Adelaide Hills SA	12 <sup>50</sup>	58 <sup>00</sup>
TENUTA ULISSE 'TENUTA SOGNO' CHARDONNAY MALAVASIA IGP Abruzzo Italia	10 <sup>00</sup>	52 <sup>00</sup>
NICK O'LEARY RIESLING Canberra District ACT	10 <sup>50</sup>	54 <sup>00</sup>
PIZZINI 'FRESCO' BIANCO ARNEIS RIESLING VERDUZZO King Valley VIC	9 <sup>00</sup>	42 <sup>00</sup>
BORGO MARAGLIANO 'LA CALIERA' MOSCATO D'ASTI DOCG Piemonte Italia	10 <sup>50</sup>	54 <sup>00</sup>
QUEALY RESERVE PINOT GRIGIO Mornington Peninsula VIC	12 <sup>50</sup>	58 <sup>00</sup>
TENUTA MACCAN PINOT GRIGIO DOC Friuli-Venezia Giulia	68 <sup>00</sup>	
COLLECTOR WINES 'TIGER TIGER' CHARDONNAY Tumbarumba NSW	72 <sup>00</sup>	

## SPIRITI SPIRITS

APERITIVI		RUM	
Aperol	9 <sup>00</sup>	Bacardi Superior	9 <sup>00</sup>
Campari	9 <sup>00</sup>	Captain Morgan Spiced Gold	9 <sup>00</sup>
Limoncello	9 <sup>00</sup>	Matusalem Reserva	12 <sup>00</sup>
Pimms	9 <sup>00</sup>	COGNAC	16 <sup>00</sup>
VODKA		Hennessy XO	
Sky Vodka	9 <sup>00</sup>	FORTIFIED WINES	9 <sup>00</sup>
Grey Goose	12 <sup>00</sup>	Penfolds Club Tawny	12 <sup>00</sup>
TEQUILA		Penfolds Grandfather Port	12 <sup>00</sup>
Jose Cuervo Especial	9 <sup>00</sup>	DIGESTIVI	10 <sup>00</sup>
GIN		Amaro Montenegro	10 <sup>00</sup>
Bombay Sapphire	10 <sup>00</sup>	Disaronno Amaretto	10 <sup>00</sup>
Tanqueray 10	12 <sup>00</sup>	Amaro Averna	10 <sup>00</sup>
Hendricks	12 <sup>00</sup>	Sambuca White	10 <sup>00</sup>
WHISKY			
Canadian Club	9 <sup>00</sup>		
Jack Daniels	9 <sup>00</sup>		
Chivas Regal	10 <sup>00</sup>		
Monkey Shoulder	10 <sup>00</sup>		
Glenfiddich 12YO	14 <sup>00</sup>		
Lagavulin 16YO	14 <sup>00</sup>		
Glenmorangie 10YO	12 <sup>00</sup>		
Makers Mark	10 <sup>00</sup>		
Wild Turkey	10 <sup>00</sup>		

## BIRRE BEER

PERONI LEGGERA MID Lombardia	7 <sup>00</sup>
BIRRA MORETTI Udine Trentino	9 <sup>00</sup>
PERONI NASTRO AZZURRO Lombardia	9 <sup>00</sup>
PERONI ROSSO Lombardia	9 <sup>00</sup>
THERSIANER VIENNA AMBER Veneto	11 <sup>00</sup>
MENABREA Biella	9 <sup>00</sup>
MESSINA LAGER Sicily	9 <sup>00</sup>
PERONI GRAN RISERVA Lombardia	13 <sup>00</sup>
THERSIANER PREMIUM PILSNER Veneto	11 <sup>00</sup>
BULMERS CIDER Australia	9 <sup>00</sup>

## ROSSO RED

TREDIBERRI NEBBIOLO ROSATO IGT Piemonte Italia	11 <sup>00</sup>	56 <sup>00</sup>
MITOLO JESTER SANGIOVESE ROSATO McLaren Vale SA	9 <sup>00</sup>	42 <sup>00</sup>
MANDOLETO NERO D'AVOLA Erice Sicily	9 <sup>00</sup>	42 <sup>00</sup>
LA VENDETTA 'LA FAMMA' SANGIOVESE Tuscany Italia	9 <sup>50</sup>	46 <sup>00</sup>
CONTESSA MONTEPULCIANO D'ABRUZZO Abruzzo Italia	12 <sup>50</sup>	58 <sup>00</sup>
SANTORI VALPOLICELLA Veneto Italia	14 <sup>00</sup>	68 <sup>00</sup>
MALLALUKA SHIRAZ SANGIOVESE Canberra District ACT	10 <sup>00</sup>	48 <sup>00</sup>
RICATTO CHIANTI CLASSICO Tuscany Italia	10 <sup>50</sup>	54 <sup>00</sup>
TORBRECK CANNONAU Barossa Valley SA	14 <sup>00</sup>	68 <sup>00</sup>
TOMFOOLERY YOUNGBLOOD BARBERA Barossa Valley SA	11 <sup>00</sup>	56 <sup>00</sup>
MARETTI LANGHE ROSSO NEBBIOLO BARBERA Piedmonte Italia	10 <sup>50</sup>	54 <sup>00</sup>
KANGARILLA ROAD PRIMITIVO McLaren Vale SA	11 <sup>50</sup>	62 <sup>00</sup>
MT HORROCKS NERO D'AVOLA Clare Valley SA	84 <sup>00</sup>	
GIOVANNI VIBERTI BARBERA D'ALBA DOC Piedmonte Italia	14 <sup>00</sup>	68 <sup>00</sup>
CASTELLO DI FONTERUTOLI CHIANTI CLASSICO Tuscany Italia	86 <sup>00</sup>	
NICK O'LEARY BOLARO SHIRAZ Canberra District ACT	124 <sup>00</sup>	
MITOLO SERPICO CABERNET SAUVIGNON McLaren Vale SA	146 <sup>00</sup>	
VIETTI BAROLO Piedmonte Italia	196 <sup>00</sup>	
COCKTAILS		
NEGRONI Gin, Campari & sweet Vermouth w/ a burnt orange twist	18 <sup>00</sup>	
APEROL SPRITZ Aperol, prosecco & soda w/ fresh orange	14 <sup>00</sup>	
HUGO FIORENTE SPRITZ Elderflower liquor, Lemoncello, prosecco, lime, mint, soda	16 <sup>00</sup>	
MRS FRAN Vodka, Frangelico, fresh lime & strawberries	16 <sup>00</sup>	
TUACA SOUR Tuaca, lemon juice, egg white sw/ a Maraschino Cherry	16 <sup>00</sup>	
BURNT ORANGE ESPRESSO MARTINI Kahlua, Drambuie, Cointreau, fresh coffee sw/ a burnt orange twist	18 <sup>00</sup>	

# PER NINE ER A

 **FACEBOOK**  
Like us on Facebook

 **INSTAGRAM**  
Follow us  
@localepizzeria  
#localepizzeria

## ANTIPASTI STARTERS

<b>OLIVE MARINATE</b> marinated mixed Italian olives, wood fired focaccia	10
<b>POLENTA FRITTA</b> truffled polenta chips, gorgonzola fondue	14
<b>POLPETTE</b> pot braised veal & pork meatballs, tomato sugo, basil, grated Grana Padano	16
<b>ARANCINI</b> wild mushroom, Taleggio, truffle oil	18
<b>CALAMARI FRITTI</b> lightly floured salt & pepper calamari	18
<b>BLACK COZZE</b> black mussels, Napoli sugo, white wine, chilli, wood fired focaccia	21
<b>FIORI DI ZUCCHINE</b> crispy zucchini flowers, goats cheese	19
<b>MAZZANCOLLE AL GUAZZETTO</b> hot pot king prawns, chilli, garlic, parsley, wood fired focaccia, EVOO	22
<b>TAGLIERE DI SALUMI</b> selection of Italian cured meats, wood fired focaccia	24
<b>TAGLIERE DI ANTIPASTI</b> selection of Italian cured meats, marinated olives, cheeses, arancini, wood fired focaccia	26

## VECCHI SAPORI OLD FAVOURITES

<b>PAPPARDELLE ALLA BOLOGNESE</b> ribbon pasta, slow braised veal & pork bolognese	28
<b>PENNE ALL' ARRABBIATA</b> chilli, parsley, garlic, Napoli sugo, EVOO	24
<b>SPAGHETTI ALLE VONGOLE</b> white wine, garlic, vongole, chilli, parsley	32
<b>RIGATONI ALLA NORMA</b> roasted eggplant, red onion, fresh basil, Ligurian olives, Napoli sugo, ricotta salata	26
<b>STROZZAPRETI AL LOCALE</b> prawns, Calabrese salami, Napoli sugo, mascarpone, fresh basil	34
<b>RISOTTO</b> Fraser Isle spanner crab, green chilli, spring onion, mascarpone	34
<b>SALTIMBOCCA ALLA ROMANA</b> Roman style beef scallops, sage, prosciutto, white wine, asparagus, potatoes	34

GLUTEN FREE PASTA AVAILABLE ON REQUEST, EXTRA \$2.5

## BAMBINI KIDS MENU

<b>PENNE ALLA POMODORO</b> slow cooked napoli sugo	14	<b>BAMBINI PIZZA</b>	
<b>SPAGHETTI ALLA BOLOGNESE</b> classic bolognese ragú	14	<b>MARGHERITA</b>	12
<b>CRUMBED COTOLETTA CON PATATINE FRITTE</b> crumbed chicken breast, fries	14	<b>HAM &amp; PINEAPPLE</b> San Marzano, fior di latte, ham, pineapple	14
<b>GLUTEN FREE* PASTA AVAILABLE ON REQUEST, EXTRA \$2.5 GLUTEN FREE* QUINOA PIZZA BASE AVAILABLE ON REQUEST, EXTRA \$4 *MAY CONTAIN TRACES OF GLUTEN</b>		<b>DESSERT</b>	
		<b>GELATO</b>	10
		vanilla ice-cream, chocolate wafer	

## CONTORNI SIDES

<b>PATATE FRITTE</b> potato chips, aioli	10	<i>made with love</i>
<b>VERDI</b> broccolini, green beans, chilli, garlic	14	
<b>INSALATA ALLA ROMANA</b> baby cos, radicchio, balsamic, EVOO	12	

Cakeage \$3.5 per person. NO BYO  
Sunday 10% surcharge applies.  
Public holidays 15% surcharge applies.  
At Locale we do not split bills.  
GST prices inclusive.  
VISA/Mastercard 1% surcharge  
applies. AMEX 3% surcharge applies.

## FORNO A LEGNA WOOD FIRED PIZZA



<b>ALL'AGLIO</b> garlic, sea salt, parsley	10
<b>FORNARINA</b> olives, feta, sea salt, EVOO	12
<b>PIZZE ROSSE (TOMATO BASE)</b>	
<b>MARGHERITA</b> San Marzano, buffalo mozzarella, fresh basil, EVOO	22
<b>CAPRICCIOSA</b> San Marzano, fior di latte, mushrooms, Italian ham, artichoke hearts, roasted vine peppers	24
<b>NAPOLETANA</b> San Marzano, fior di latte, capers, olives, oregano, anchovies	24
<b>DIABOLO ROSSO</b> San Marzano, fior di latte, hot salami, roasted vine peppers, olives	24
<b>CALABRESE</b> San Marzano, fior di latte, Calabrese salami, spanish onion, gorgonzola, chilli oil	24
<b>LOCALE</b> San Marzano, fior di latte, salami, gorgonzola, mascarpone	24
<b>PROSCIUTTO E RUCOLA</b> San Marzano, fior di latte, San Daniele prosciutto, wild rocket, parmesan	25
<b>FOLLETO</b> San Marzano, fior di latte, Italian sausage, wild mushrooms, truffle oil, parsley	24
<b>PARMIGIANA</b> San Marzano, fior di latte, eggplant, semi dried tomato, basil, ricotta salata	24
<b>VEGETARIANA</b> San Marzano, fior di latte, mushrooms, grilled zucchini, grilled eggplant, Spanish onion, roasted vine peppers	24
<b>PIZZA BIANCA (WHITE BASE)</b>	
<b>RUSTICA</b> fior di latte, potato, Italian sausage, rosemary, gorgonzola, truffle oil	24
<b>FUNGHI</b> fior di latte, wild mushrooms, parmesan, truffle oil, parsley	24
<b>QUATTRO FORMAGGI</b> fior di latte, gorgonzola, buffalo mozzarella, parmesan	25
<b>GAMBERI</b> fior di latte, prawns, leek, spinach, mascarpone, chilli oil	25

GLUTEN FREE\* QUINOA PIZZA BASE AVAILABLE ON REQUEST, EXTRA \$4. \*MAY CONTAIN TRACES OF GLUTEN  
EXTRA MEAT/PRAWNS \$4 OTHER TOPPINGS \$2.5

## INSALATA SALADS

<b>CAPRESE DI BUFALA</b> medley tomatoes, buffalo mozzarella, fresh basil, EVOO	23
<b>INSALATA DI RADICCHIO</b> radicchio, gorgonzola, roasted walnuts, fresh corella pear	22
<b>INSALATA DI CROSTACEI</b> marinated bug & king prawns, crispy potato, medley tomatoes, Ligurian olives, lemon oil dressing	26

## DOLCI DESSERT

<b>BOMBOLONI</b> chocolate filled warm doughnuts	14
<b>TORTA DI LIMONCELLO</b> limoncello citrus tart, king island double cream	16
<b>TIRAMISU</b> house made tiramisu, espresso, savoiardi biscuits, amaretto, mascarpone	14
<b>CASSATA DI CASA</b> vanilla bean ice cream, chocolate, biscuit, pistachio	14
<b>NUTELLA PIZZA</b> warm nutella, fresh strawberries	14
<b>TORTINO AL CIOCCOLATO</b> warm Perugia chocolate pudding, salted peanut gelato	16
<b>AFFOGATO DEL LOCALE</b> espresso, Ferrero Rocher gelato, Nocello liqueur	14
<b>GELATI</b> ask our staff for flavours	p/scoop 5