



DRINK | OTTELIA + EAT | FODDER

Our wood fired pizzas are all made in the classic Italian style on a sourdough base. They are approximately 30cm in diameter and we recommend one per person.

Wood fired pizzas

No. 1 – tomato, fiore di latte, basil mint, olives, aged pecorino	20
No. 2 – tomato, asiago, ham, mushrooms, olives	20
No. 3 – tomato, mozzarella, ventricina salami, olives, capsicum, Spanish onion	20
No. 4 – tomato, fiore di latte, ventricina salami, grilled eggplant, grilled artichoke	20
No. 5 – tomato, asiago, pancetta, roasted capsicum	20
No. 6 – tomato, mozzarella, ham, parmesan	20
No. 7 – tomato, aged pecorino, fresh tomato, artichoke, continental pork sausage	20
No. 8 – tomato, mozzarella, ham, felino salami, mushrooms, olives, capsicum	20
Blonde – olive oil, garlic, parmesan, anchovies, chilli	20
Garlic – olive oil, garlic, aged pecorino	17
Kids – tomato, mozzarella, ham	17
Something extra – Chilli, Spanish onion, capers	1
Anchovies, hot salami	2
Gluten free dough available on request	2
House rule – no pineapple or chicken on pizza! (BYO if required!)	