



Maruzzella

Italian Restaurant & Pizzeria



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Entrée

Arancini Funghi (Mushrooms) (V)	\$ 14.00
<i>Traditional rice balls filled with mushrooms and gorgonzola. Served with pesto and grated parmesan</i>	
Calamari Fritti (GF available)	\$ 16.50
<i>Fried calamari rings (125 gm) served with homemade tartare sauce, salad and lemon wedge</i>	
Calzone Fritti (V, VG and GF available)	\$ 14.00
<i>Folded baby pizza filled tomato sugo, ham, basil and buffalo mozzarella served with grated parmesan cheese</i>	
Chilli Mussels (GF Available)	\$ 19.00 (E) \$ 25.00 (M)
<i>Fresh mussels cooked with chilli and garlic sauce. Served with homemade bread</i>	
Crumbed Bufalina (VG)	\$ 12.50
<i>Fresh Buffalo mozzarella crumbed and deep fried served with rocket salad and cherry tomato emulsion</i>	
Fried Pizza (V) (GF)	\$ 13.50
<i>2 pieces of fried pizza filled with fonduta, provolone, parmesan cheese, topped with bruschetta tomatoes, basil and tomato emulsion sauce</i>	
Garlic Bread (VG)	\$ 8.00
<i>8 slices</i>	
Maruzzella Artisan Salami Board (GF Available) (Share by 3 or more)	\$ 32.00
<i>San Daniele prosciutto, Mortadella, Sopressa, Cacciatore, spring Sicilian olives and marinated vegetables Sardo pecorino cheese, fresh buffalo mozzarella served with toasted ciabatta bread</i>	
Melanzana N'faccata (GF) (VG) (V)	\$ 13.50
<i>Deep fried eggplants, baked with mozzarella cheese, basil and Napoli sauce</i>	
Nonna's Meatballs	\$ 14.50
<i>Slow cooked meatballs in Napoletana sauce served with melted fontina cheese and toasted bread</i>	
Trio Bruschetta	\$ 14.00
<i>Tomato and basil, braised capsicum, melted mozzarella and olive pate</i>	

Pasta

Cannelloni with Beef cheek, Ricotta and spinach	\$ 28.00
<i>Slow cooked beef cheek until tender mixed with ricotta cheese and spinach filled inside cannelloni pasta served with Napoli sauce, bechamel and grated parmesan</i>	
Fettuccine al Ragù di Agnello	\$ 28.00
<i>Slow cooked lamb shoulder with pappardelle pasta. Served with basil, ricotta salata & chilli</i>	
Fettuccine Meatball	\$ 27.00
<i>Meatball cooked in Nonna's way served with fettuccine pasta and grated parmesan</i>	
Fettuccine Pesto Genovese (V)	\$ 24.00
<i>Fettuccine pasta with homemade pesto sauce and a dash of cream, 18 months aged parmesan cheese</i>	
Gnocchi 4 Formaggi (4 Cheese) (V)	\$ 25.00
<i>Gnocchi cooked in a sage, mushroom, truffle and mascarpone, gorgonzola, provolone and cream sauce with aged parmesan</i>	
Linguine allo Scoglio	\$ 29.00
<i>Linguini pasta served with prawns, mussels, baby squid, bisque and cherry tomato, hint of Napoletana sauce</i>	
Pennette Arrabiata (V)	\$ 22.00
<i>Penne pasta cooked in chilli, garlic, onion, capers and olives and Napoletana sauce, served with pecorino cheese</i>	
Pennete con funghi e pollo (Chicken and mushroom)	\$ 26.00
<i>Penne pasta cooked in onion, garlic, mushroom, chicken breast, thyme & white wine creamy sauce, garnished with parmesan cheese</i>	

	\$ 31.00
Prawns and scallop saffron risotto	
<i>Premium Shark Bay prawns and half shell scallop risotto rice cooked with white wine and saffron butter</i>	
Ravioli Pomodoro (V)	\$ 24.00
<i>Spinach and ricotta filled pasta served with cherry tomato sugo, basil and olive oil, pecorino cheese</i>	
Spaghetti alla gambero e zucchini (Prawns & zucchini)	\$ 27.00
<i>Spaghetti pasta cooked with nine large WA prawns and zucchini, onion, garlic, cherry tomatoes, prawn bisque sauce and EVO</i>	
Spaghetti Amatriciana	\$ 24.00
<i>Spaghetti pasta cooked in chilli, garlic, onion, capers and Napoletana sauce, served with Grana cheese and bacon</i>	
Spaghetti Carbonara (Add Chicken 3.5)	\$ 25.00
<i>Bacon, egg yolk, onion and garlic in a creamy sauce, parmesan cheese in a classical way</i>	
Secondi (main dishes)	
Baccalà' alla Calabrese (saled cod fish) (GF Available)	\$ 38.00
<i>Salted cod fish cooked with red onion, garlic, chilli, capers, olives, roasted potatoes, cherry tomatoes, white wine, dash of Napoli sauce served with toasted bread</i>	
Chicken Parmigiana	\$ 28.00
<i>Crumbed chicken breast, topped with Napoli sauce and mozzarella cheese served with fresh garden salad and beer battered chips</i>	
Chicken Saltimbocca (GF Available)	\$ 29.00
<i>Chicken breast wrapped with sage and prosciutto, cooked in white wine and cherry tomato sauce. Served with roasted potatoes and steamed vegetables</i>	
Fish of the Day	MP
<i>Please ask our friendly staff about fish of the day (Market Price)</i>	
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Sides (contorni)	
Greek Salad	\$ 13.00
<i>(Garden Salad with green olives, sheep feta cheese, cherry tomatoes and red onion)</i>	
Insalata Caprese	\$ 14.00
<i>(Buffalo mozzarella, fresh tomatoes, basil and EVO)</i>	
Patatine Fritte	\$ 8.00
<i>(Rosemary and garlic chips, topped with Parmigiano Reggiano cheese)</i>	
Rocket & Pear Salad	\$ 13.00
<i>(Rocket, fresh pears, shaved parmesan, walnut, balsamic glaze)</i>	
Verdure al Forno	\$ 10.00
<i>(Steamed Vegetables with EVO and garlic)</i>	
Kids Menu	
Chicken nuggets with chips	\$ 8.50
Crumbed chicken breast with chips	\$ 11.00
Gnocchi with Napoletana sauce	\$ 10.00
Ham and pineapple pizza	\$ 13.00
Margarita pizza	\$ 11.00
Penne pasta with creamy cheese sauce	\$ 10.00
Pepperoni pizza	\$ 13.00

PIZZA

Our Pizza is made from selected ingredients directly imported from Italy, like our Buffalo Mozzarella imported fresh every week. We use Caputo flour and mother yeast (natural yeast) which make our pizza light and easy to digest, same with our sauce we are using San Marzano tomatoes D.O.P & Fior di latte mozzarella which make better quality product and enjoyable.

Pizze Rosse (tomato-based pizza)

4 Stagioni \$24.00

San Marzano tomatoes, Fior di latte, cheese, mushrooms, leg ham, black olives and artichoke

Calabrian \$ 28.00

San Marzano tomatoes Fior di latte cheese, Nduja, (spicy traditional Calabrese Sausage mix), porcini mushrooms, and Burrata cheese

Cotto e Funghi \$ 24.00

San Marzano tomatoes, Fior di latte cheese, leg ham and mushrooms

Mare e Monti \$ 27.00

San Marzano tomatoes, Fior di latte cheese, prawns, porcini mushrooms, San Daniele prosciutto and cherry tomatoes

Marinara \$ 17.00

San Marzano tomatoes, anchovies, cherry tomato, fresh garlic and olive oil

Napoli \$ 22.00

San Marzano tomatoes, Fior di latte cheese, anchovies, black olives, capers and fresh cherry tomato

Supreme \$ 27.00

San Marzano tomatoes, mozzarella cheese, black olives, mushrooms, roasted capsicum, crispy bacon and Salami

Buffalo Margherita \$ 22.00

San Marzano tomatoes, aged Grana cheese (18 months), Buffalo mozzarella cheese, fresh basil and EVO

Capricciosa \$23.00

San Marzano tomatoes, Fior di latte cheese, leg ham, black olives, mushrooms, anchovies, artichoke

Diavola \$ 24.00

San Marzano tomatoes, Fior di latte cheese, Nduja Calabrese, hot salami

Margherita \$18.00

San Marzano tomatoes, Fior di latte cheese, bocconcini, fresh basil EVO

Maruzzella \$ 27.00

(+cheese 3.50)
San Marzano tomatoes, fresh seafood (prawn, mussels, squid, anchovies) and hint of garlic

Rustica \$ 28.00

Margherita based pizza, rocket, San Daniele prosciutto, buffalo mozzarella, cherry tomatoes and shaved parmesan

Pizze Verdi (Vegetarian Pizza) Vegan Option

Ortolana \$ 24.00

San Marzano tomatoes, Fior di latte cheese, roast marinated eggplants, grilled zucchini, roasted capsicum and red onion

Parmigiana \$ 24.00

San Marzano tomatoes, Fior di latte cheese, grilled eggplants, parmesan and fresh basil

Giardiniera \$ 25.00

San Marzano tomatoes, Fior di latte cheese, mushrooms, roasted capsicum, black olives, cherry tomato and fresh rocket

Zucca \$ 26.00

Fior di latte, cheese, gorgonzola cheese, roasted pumpkin, caramelised onion, and porcini mushrooms

Tartufo \$ 27.00

Fior di latte cheese, provolone cheese, parmigiano, truffle paste, roasted pumpkin, porcini mushrooms, Italian broccolini, truffle oil

Le speciali (pizza special)

Pizzaiola \$ 26.00

San Marzano tomato base, fior di latte cheese, red onion, roasted capsicum, roast chicken, fresh rocket and feta

Denisio \$ 24.00

San Marzano tomatoes, Fior di latte cheese, Italian sausage and mushrooms

Goduria \$ 27.00

San Marzano tomatoes, Fior di latte cheese, San Daniele prosciutto, burrata cheese

No-Ri \$ 24.00

Roasted potatoes, Italian sausage, Fior di latte, mozzarella cheese

Le Australiane

Meat lovers \$ 27.00

San Marzano tomatoes, mozzarella cheese, leg ham, crispy bacon sliced Italian sausage, pepperoni and BBQ sauce

Bennett \$ 23.50

San Marzano tomatoes, mozzarella cheese, ham and pineapple

Stanley & Oliver \$ 25.50

San Marzano tomatoes, mozzarella cheese, crispy bacon, garlic prawns and caramelized onion

Gamberi \$ 25.00

San Marzano tomatoes, Fior di latte cheese, local WA large prawns, cherry tomatoes, basil, red onion, zucchini and capers

Pizze Bianche (white based pizza)

Aspromonte \$ 24.00

Buffalo mozzarella, roast porcini mushrooms, Nduja calabrese, shaved parmesan

4 Formaggi \$ 24.00

Fior di latte cheese, gorgonzola, parmesan and bocconcini

Pizza L'Aglio \$ 13.00

Olive oil base with garlic

Bianca e Prosciutto \$20.00

Rosemary, garlic and San Daniele prosciutto

Fiarielli e Salsiccia \$26.00

Fior di latte cheese, buffalo mozzarella Italian sausage, cherry tomato and traditional Italian broccolini

Porchetta \$ 26.00

Fior di latte cheese, provolone, roasted pork belly, caramelised onion and baby capers

Calzone (Folded Pizza)

Tradizionale \$ 24.00

San Marzano tomatoes, ricotta cheese, Fior di latte cheese, black olives, mushrooms, leg ham and Parmigiano Reggiano cheese

Vesuvio \$ 26.00

San Marzano tomatoes, Fior di latte cheese, buffalo mozzarella, leg ham topped with fresh basil topped with pepperoni and buffalo mozzarella

Calzone Napoletano \$ 28.00

San Marzano tomatoes, Fior di latte cheese, ricotta cheese, leg ham, grated parmesan, pepperoni Salami, basil topped with buffalo mozzarella

Calzone Verdure (VG) \$ 25.00

San Marzano tomatoes, ricotta cheese, Fior di latte cheese, roasted mushrooms, red capsicum, wild broccolini, eggplant

Additional Charges

Fully Licensed. BYO
Corkage (per bottle) \$ 7.00
Cakeage (per person) \$ 1.50
Card surcharge may apply

Extra topping

Gluten Free Base \$ 5.00
Buffalo Mozzarella \$ 6.50
Fish \$ 4.00

Prosciutto \$ 3.50
Cheese (Mozzarella or Gorgonzola) \$ 4.00