



Maruzzella

Italian Restaurant & Pizzeria



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Entrée

Calamari Fritti (GF available)	\$ 17.50
<i>Fried calamari rings (125 gm) served with homemade tartare sauce, salad and lemon wedge</i>	
Chilli Mussels (GF Available)	\$ 20.00 (E) \$ 27.00 (M)
<i>Fresh mussels cooked with chilli and garlic sauce. Served with homemade bread</i>	
Antipasto Caprese e Prosciutto (GF)	\$ 18.50
<i>Fresh Buffalo Mozzarella, San Daniele Prosciutto, sliced tomatoes and EVO.</i>	
Nonna's Meatballs	\$ 16.00
<i>Slow cooked meatballs in Napoletana sauce served with melted fontina cheese and toasted bread</i>	
Garlic & Chilli Prawns (GF available)	\$ 20.50
<i>Pan fried Shark Bay King Prawns in garlic, chilli, white wine sauce, served with</i>	
Insalata di Pollo (GF)	\$ 20.00
<i>Chargrill Chicken Breast, baby spinach, red onions, cherry tomatoes, brace capsicum and avocado</i>	
Vegetarian Entrée	
Arancini Funghi (Mushrooms) (V)	\$ 16.50
<i>Traditional rice balls filled with mushrooms and gorgonzola. Served with pesto and grated parmesan</i>	
Calzone Fritti (Minus Ham = V, VG and GF available)	\$ 16.00
<i>Folded baby pizza filled tomato sugo, ham, basil and buffalo mozzarella served with grated parmesan cheese</i>	
Fried Pizza (V) (VG) (GF)	\$ 15.00
<i>2 pieces of fried pizza filled with fonduta, provolone, parmesan cheese, topped with bruschetta tomatoes, basil and tomato emulsion sauce</i>	
Garlic Bread (V)	\$ 8.00
<i>8 slices</i>	
Trio Bruschetta (V) (GF) (VG available)	\$ 15.00
<i>Tomato and basil, braised capsicum, melted mozzarella and olive pate</i>	
Pasta	
Cannelloni with Beef cheek, Ricotta and spinach	\$ 31.00
<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	\$ 30.00
<i>Slow cooked lamb shoulder with pappardelle pasta. Served with basil, ricotta salata & chilli</i>	
Fettuccine Meatball	\$ 29.50
<i>Meatball cooked in Nonna's way served with fettuccine pasta and grated parmesan</i>	
Spaghetti Marinara	\$ 34.50
<i>Spaghetti pasta served with prawns, mussels, baby squid, bisque and cherry tomato with a hint of Napoletana sauce</i>	
Pennette con funghi e pollo (Chicken and mushroom)	\$ 28.00
<i>Penne pasta cooked in onion, garlic, mushroom, chicken breast, thyme & white wine creamy sauce, garnished with parmesan cheese</i>	
Prawns and scallop saffron risotto	\$ 33.00
<i>Premium Shark Bay prawns and half shell scallop risotto rice cooked with white wine and saffron butter</i>	
Spaghetti Carbonara (Add Chicken 3.5)	\$ 27.50
<i>Bacon, egg yolk, onion and garlic in a creamy sauce, parmesan cheese in a classical way</i>	

Vegetarian Pasta

Fettuccine Pesto Genovese (V)	\$ 25.50
<i>Fettuccine pasta with homemade pesto sauce and a dash of cream, 18 months aged parmesan cheese</i>	
Gnocchi 4 Formaggi (4 Cheese) (V)	\$ 27.50
<i>Gnocchi cooked in a sage, mushroom, truffle and mascarpone, gorgonzola, provolone and cream sauce with aged parmesan</i>	
Ravioli ai funghi Porcini (V)	\$ 28.50
<i>Spinach and ricotta filled pasta served with creamy Porcini mushroom sauce and pecorino cheese</i>	

Secondi (main dishes)

Baccalà' alla Calabrese (salted cod fish) (GF Available)	\$ 39.50
<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>	
Lamb Cutlet (GF)	\$ 40.00
<i>Pan fried Lamb cutlet wrapped in Prosciutto served with polenta chips steamed broccolini And red wine sauce</i>	
Chicken Saltimbocca (GF Available)	\$ 32.00
<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>	
Meat of the day	MP
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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>	
Rocket and Pear Salad (V) (GF) (VG available)	\$ 13.00
<i>(Rocket, fresh pears, shaved parmesan, walnut, balsamic glaze)</i>	
Patatine Fritte	\$ 10.00
<i>(Rosemary and garlic chips, topped with Parmigiano Reggiano cheese)</i>	
Polenta Chips	\$ 10.00
<i>(Crispy fried Polenta chips served with creamy cheese sauce)</i>	
Verdure al Forno	\$ 12.50
<i>(Steamed Vegetables with EVO and garlic)</i>	

Kids Menu

Chicken nuggets with chips	\$ 9.50
Crumbed chicken breast with chips	\$ 12.50
Gnocchi with Napoletana sauce	\$ 12.00
Ham and pineapple pizza	\$ 15.00
Margarita pizza	\$ 13.00
Penne pasta with creamy cheese sauce	\$ 12.00

GF = Gluten Free
V = Vegetarian
VG = Vegan

Please let our friendly staff know your special dietary requirements, including Vegan request.

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 \$25.00

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 \$ 25.00

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

Mare e Monti \$ 28.00

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

Marinara \$ 18.00

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 \$ 23.00

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

Capricciosa \$25.00

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

Diavola \$ 25.00

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

Margherita \$19.00

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

Maruzzella \$ 28.00

(+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

Pollo Pizza \$ 25.00

San Marzano tomatoes, Fior di latte cheese, chargrilled chicken, roasted mushroom, capsicum and Greek olives

Pizze Verdi (Vegetarian Pizza) Vegan Option

Ortolana \$ 25.50

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

Parmigiana \$ 25.50

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

Giardiniera \$ 26.00

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

Tartufo \$ 28.00

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

Le speciali (pizza special)

Goduria \$ 27.00

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

Denisio \$ 25.00

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

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

Gamberi \$ 26.50

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 \$ 25.50

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

4 Formaggi \$ 25.50

Fior di latte cheese, gorgonzola, parmesan and bocconcini

Focaccia \$ 16.00

Olive oil base with garlic

Bianca e Prosciutto \$21.50

Rosemary, garlic and San Daniele prosciutto

Friarielli e Salsiccia \$27.00

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

Calzone (Folded Pizza)

Tradizionale \$ 25.00

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

Vesuvio \$ 27.50

San Marzano tomatoes, Fior di latte cheese, buffalo mozzarella, leg ham topped with fresh rocket 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) \$ 26.50

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

Additional Charges

Fully Licensed. NO BYO
Cakeage (per person) \$ 1.50
Card surcharge may apply
NO SPLIT BILLS

Extra topping

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

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