



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>	
Maruzzella Artisan Salami Board (GF Available) (Share by 3 or more)	\$ 32.00
<i>San Daniele prosciutto, Mortadella, Sopressa, Cacciatora, spring Sicilian olives and marinated vegetables Sardo pecorino cheese, fresh buffalo mozzarella served with toasted ciabatta bread</i>	
Nonna's Meatballs	\$ 16.00
<i>Slow cooked meatballs in Napoletana sauce served with melted fontina cheese and toasted</i>	
Antipasto Caprese e Prosciutto (V available)	\$18.50
<i>Fresh Buffalo Mozzarella, slice tomatoes, Prosciutto San Daniele and EVO</i>	
Garlic & Chilli Prawns (GF available)	\$18.50
<i>Pan fried Shark Bay King Prawns in garlic, chilli, white wine sauce, served with avocado, rocket, cherry tomatoes and balsamic glaze</i>	

Vegetarian Entrée

Arancini Funghi (Mushrooms) (V)	\$ 16.00
<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)	\$ 15.00
<i>Folded baby pizza filled tomato sugo, ham, basil and buffalo mozzarella served with grated parmesan cheese</i>	
Fried Pizza (V) (VG) (GF)	\$ 14.00
<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>	
Melanzana N'taccata (V) (VG) (GF)	\$ 15.00
<i>Deep fried eggplants, baked with mozzarella cheese, basil and Napoli sauce</i>	
Trio Bruschetta (V) (GF) (V)	\$ 14.50
<i>Tomato and basil, braised capsicum, melted mozzarella and olive pate</i>	
Funghi al forno (V)(GF)(V)	\$17.00
<i>Oven Baked Field Mushroom served with ricotta Cheese, Parmesan. rocket, cherry tomatoes and balsamic glaze</i>	

Pasta

Cannelloni with Beef cheek, Ricotta and spinach	\$ 29.00
<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	\$ 29.50
<i>Slow cooked lamb shoulder with pappardelle pasta. Served with basil, ricotta salata & chilli</i>	
Fettuccine Meatball	\$ 28.50
<i>Meatball cooked in Nonna's way served with fettuccine pasta and grated parmesan</i>	
Spaghetti Marinara	\$ 30.50
<i>Spaghetti pasta served with prawns, mussels, baby squid, bisque and cherry tomato hint of Napoletana sauce</i>	
Pennette con funghi e pollo (Chicken and mushroom)	\$ 27.50
<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	
<i>Premium Shark Bay prawns and half shell scallop risotto rice cooked with white wine and saffron butter</i>	\$ 32.50
Tortelloni all`Aragosta e gamberi	\$ 35.00
<i>Home made stuffed pasta with Crayfish and Prawns served with saffron zucchini, asparagus in cherry tomatoes and white wine sauce.</i>	
Spaghetti Carbonara (Add Chicken 3.5)	\$ 26.50
<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)	\$ 27.00
<i>Gnocchi cooked in a sage, mushroom, truffle and mascarpone, gorgonzola, provolone and cream sauce with aged parmesan</i>	
Pennette Arrabiata (V)	\$ 23.50
<i>Penne pasta cooked in chilli, garlic, onion, capers and olives and Napoletana sauce, served with pecorino cheese</i>	
Ravioli ai Funghi Porcini (V)	\$ 28.00
<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)	\$ 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>	
Lamb Cutlet(GF)	\$ 38.00
<i>Panfried Lamb cutlet wrapped in Prosciutto served with polenta chips steamed broccolini and red wine sauce.</i>	
Chicken Saltimbocca (GF Available)	\$ 30.50
<i>Chicken breast wrped 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 (V) (GF)	\$13.00
<i>(Garden Salad with green olives, sheep feta cheese, cherry tomatoes and red onion)</i>	
Patatine Fritte (V) (GF) (VG available).	\$ 8.00
<i>(Rosemary and garlic chips, topped with Parmigiano Reggiano cheese)</i>	
Rocket & Pear Salad (V) (GF) (VG available).	\$ 13.00
<i>(Rocket, fresh pears, shaved parmesan, walnut, balsamic glaze)</i>	
Verdure al Forno (V) (GF) (VG).	\$ 10.00
<i>(Steamed Vegetables with EVO and garlic)</i>	
Insalata di Pollo (GF)	\$19.50
<i>(Chargrill Chicken Breast, baby spinach, red onions, cherry tomatoes, brace capsicum And avocado)</i>	
Insalata di Tonno (GF)	\$ 17.00
<i>(Tuna, baby spinach, red onions, cherry tomatoes, chickpeas, lemon and olive oil dressing)</i>	
Polenta Chips (V)	\$ 10.00
<i>(Crispy fried Polenta chips served with creamy cheese sauce)</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
Pepperoni pizza.	\$ 13.00
Penne pasta with creamy cheese sauce	\$ 10.00

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)

Margherita \$19.00

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

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 \$ 16.00

San Marzano tomatoes, cherry tomato, fresh garlic, oregano olive oil & fresh basil

Napoli \$22.00

San Marzano tomatoes, fior di latte cheese, anchovies, black olive, capers and cherry tomato

Supreme \$ 27.00

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

Pizze Bianche (white based pizza)

Focaccia \$ 14.00

Olive oil base with garlic and oregano

4 Formaggi \$ 25.50

Fior di latte cheese, gorgonzola, Parmesan and Taleggio cheese

Aspromonte \$25.50

Buffalo mozzarella, porcini mushroom, Nduja calabrese, Parmesan.

Buffalo \$ 23.00

San Marzano tomatoes, Parmesan cheese, Buffalo mozzarella cheese, fresh basil and EVO

Capricciosa \$25.00

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

Diavola \$ 25.00

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

4 Stagioni \$ 25.00

San Marzano tomatoes, fior di latte cheese, leg ham, black olive, capsicum, artichoke

Maruzzella \$ 28.00

(+cheese 3.50)

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

Rustica \$ 28.00

San Marzano tomatoes, Fior di latte, rocket, San Daniele Prosciutto, buffalo mozzarella Cherry tomatoes and shaved parmesan

Pollo Pizza \$25.00

San Marzano tomatoes, Fior di latte, chargrilled chicken, mushroom, capsicum and black olives

Bianca e Prosciutto \$21.50

Fior di Latte cheese, Rosemary, garlic and San Daniele prosciutto

Friarielli e Salsiccia \$27.00

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

Extra topping

GF base	\$5.00
Prosciutto	\$5.00

Pizze Verdi (Vegetarian Pizza) Vegan Option

Ortolana \$ 25.50

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

Parmigiana \$ 25.50

San Marzano tomatoes, Fior di latte cheese, 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

Le speciali (pizza special)

Denisio \$ 25.00

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

Tartufo \$ 28.00

Truffle paste, Fior di Latte, Porcini Mushroom, Provolone cheese and Truffle oil

Goduria \$ 27.00

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

Le Australiane

Meat lovers \$ 27.00

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

Gamberi \$ 26.50

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

Bennett \$ 23.50

San Marzano tomatoes, mozzarella cheese, ham and pineapple

Calzone (Folded Pizza)

Tradizionale \$ 25.00

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

Calzone Napoletano \$ 28.00

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

Vesuvio \$ 27.50

San Marzano tomatoes, Fior di latte cheese, leg ham, pepperoni topped with Buffalo Mozzarella cheese, Parmesan cheese, basil and EVO

Calzone Verdure (VG) \$ 26.50

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

