



ENTREES

- Garlic Bread (V)**
8 slices \$8
- Calamari Fritti (GF available)**
Fried Calamari served with homemade tartare sauce, salad and lemon wedge \$17.5
- Chilli Mussels (GF available)**
Fresh Mussels cooked with chilli and garlic sauce, with homemade bread \$20(E) \$27(M)
- Garlic and Chilli Prawns (GF available)**
Pan fried Shark Bay King Prawns in garlic, chilli, white wine, served with avocado, rocket cherry tomatoes and balsamic glaze \$18.5
- Nonna's Meatballs**
Slow cooked meatballs in Neapolitan Sauce served with melted Fontina cheese and toasted bread \$16
- Arancini Funghi (Mushrooms) (V)**
Rice balls filled with mushrooms and Gorgonzola, served with Pesto and Parmesan \$16
- Calzone Fritti (Minus Ham=V, VG GF available)**
Folded baby pizza filled with tomato sauce, ham, basil and buffalo mozzarella, served with grated parmesan cheese \$15
- Antipasto Caprese e Prosciutto**
Fresh Buffalo Mozzarella, sliced tomatoes, San Daniele Prosciutto and EVO. \$18.5

- Fried Pizza (V) (VG) (GF available)**
Two pieces of fried pizza filled with fonduta, provolone, parmesan cheese, topped with tomatoes, basil and tomato emulsion \$15
- Melanzana N'taccata (V) (VG) (GF)**
Deep fried eggplants baked with mozzarella cheese, basil and Neapolitan sauce \$15
- Trio Bruschetta (V) (VG and GF available)**
Tomato and basil, braised capsicum, melted mozzarella and olive patè \$14.5
- Funghi al forno (V) (GF) (VG available)**
Oven Baked Field Mushrooms served with Ricotta, Parmesan, rocket, cherry tomatoes and balsamic glaze \$17

PASTA

- Cannelloni with Beef cheek, Ricotta and Spinach - Pasta tube filled with Slow cooked beef cheeks mixed with ricotta cheese and spinach \$29**
- Fettuccine al Ragù d'Agnello**
Slow cooked lamb shoulder with Fettuccine pasta served with basil, Ricotta Salata and chilli \$29.5
- Tortelloni all'Aragosta e Gamberi**
Home made stuffed pasta with crayfish and prawns served with saffron, zucchini, asparagus in cherry tomatoes and white wine sauce \$35
- Fettuccine Meatball**
Meatballs cooked in Nonna's way served with Fettuccine pasta \$28.5

- Pennette Chicken & Mushroom**
Penne pasta cooked in onion, garlic, mushroom, chicken breast, thyme and white wine creamy sauce, served with parmesan cheese \$27.5
- Prawns & Scallop saffron Risotto**
Premium Shark Bay prawns and half shell scallop risotto rice cooked with white wine and saffron butter \$32.5
- Spaghetti alla Marinara**
Spaghetti Pasta cooked with WA prawns squid, mussels, fish in a cherry tomatoes and Neapolitan sauce, \$30.5
- Spaghetti Carbonara (add Chicken 3.5)**
Bacon, Egg yolk, onion and garlic in a creamy sauce, served with parmesan cheese \$26.5
- Fettuccine Pesto Genovese (V)**
Fettuccine pasta with homemade pesto sauce, dash of cream, served with parmesan \$26
- Pennette Arrabiata (V)**
Penne pasta cooked in chilli, onion, capers, olives, Neapolitan sauce and Pecorino \$23.5
- Gnocchi 4 Formaggi (4 Cheese) (V)**
Gnocchi cooked in sage, mushroom, truffle Mascarpone, Gorgonzola, Provolone and creamy sauce with aged parmesan \$27
- Ravioli ai Funghi Porcini (V)**
Spinach and Ricotta filled pasta served with creamy porcini mushroom sauce and Pecorino cheese \$28

SECONDI

- Baccalà Calabrese (GF available)**
Salted Cod fish cooked with red onion, garlic, chilli, capers, olives, roasted potatoes, cherry tomatoes, white wine, Napoli sauce and served with toasted bread \$38
- Lamb Cutlet (GF)**
Panfried Lamb Cutlet wrapped in Prosciutto served with Polenta chips, steamed broccolini and red wine sauce \$38
- Chicken Saltimbocca (GF available)**
Chicken breast wrapped with sage and prosciutto, cooked in white wine and cherry tomato sauce, Served with roasted potatoes and steamed vegetables \$30.5
- Fish of the day MP**
- Meat of the day MP**
- SIDES**
- Insalata di Pollo (Chargrilled chicken breast baby spinach, red onion, cherry tomatoes, braised capsicum and avocado) \$19.5**
- Patatine Fritte (Chips with Parmesan) \$8**
- Rocket & Pear Salad with Walnut and Balsamic Glaze \$13**
- Steamed Vegetables with EVO & garlic \$10**
- Polenta Chips (Crispy fried Polenta Chips served with creamy cheese sauce) \$10**
- Insalata di Tonno (Tuna, baby spinach, red onion, cherry tomatoes, chickpeas, lemon and olive oil dressing) \$17**

phone orders: 9225 5591

10% discount if picking up between 5 to 6pm

Pick up only

TOMATO BASED PIZZA

Margherita Fior di Latte cheese, bocconcini, fresh basil, EVO \$19

Calabrian Fior di Latte cheese, Nduja(spicy sausage), Porcini mushrooms and Burrata \$28

Cotto & Funghi Fior di Latte cheese, leg ham and mushrooms \$25

Mare&Monti Fior di Latte cheese, prawns, Porcini mushrooms, San Daniele prosciutto, cherry tomatoes \$28

Marinara Oregano, cherry tomatoes, fresh garlic, basil and olive oil \$16

Napoli Fior di Latte cheese, anchovies, black olives, capers, cherry tomatoes \$22

Supreme Mozzarella,black olives,mushrooms roasted capsicum, bacon, salami \$27

Buffalo Buffalo Mozzarella cheese,fresh basil Grana Cheese and EVO \$23

Capricciosa Mozzarella, leg ham, black olives, mushroom,artichokes \$25

Diavola Fior di Latte cheese, Nduja, hot salami \$25

4 Stagioni Fior di Latte cheese, capsicum, leg ham, black olives and artichoke \$25

Rustica Margherita base,S.Daniele prosciutto Buffalo mozzarella, cherry tomatoes, shaved parmesan \$28

Maruzzella (+cheese 3.5) Prawns, mussels, squid, anchovies, hint of garlic \$28

Pollo Pizza Fior di Latte Cheese, chargrilled chicken, roated mushroom, capsicum and Greek olives \$25

WHITE BASED PIZZA (no tomato sauce)

Focaccia Olive oil base, garlic, oregano \$14

4 Formaggi Fior di Latte Cheese, Parmesan, Gorgonzola and bocconcini \$25.5

Aspromonte Buffalo Mozzarella,roast Porcini mushrooms, Nduja, shaved parmesan \$25.5

Bianca e Prosciutto Mozzarella, garlic San Daniele prosciutto and oregano \$21.5

Friarielli e Salsiccia Fior di latte cheese, buffalo mozzarella, italian sausage, and traditional broccolini \$27

VEGETARIAN PIZZA - VEGAN OPTION

Ortolana Tomato, Fior di Latte, eggplant zucchini, capsicum and red onion \$25.5

Parmigiana Tomato,Fior di Latte, eggplant, parmesan and fresh basil \$25.5

Giardiniera Tomato, Fior di latte, mushrooms, capsicum, black olives, cherry tomatoes fresh rocket \$26

Tartufo Fior di Latte, Provolone, truffle paste Porcini mushrooms, truffle oil \$28

PIZZA SPECIAL

Denisio Tomato, Fior di Latte cheese, italian sausage, mushrooms \$25

Goduria Tomato,Fior di Latte , SanDaniele Prosciutto, Burrata cheese \$27

AUSTRALIAN PIZZA

Meat Lovers Tomato,Mozzarella,leg ham,bacon, italian sausage, pepperoni, BBQ sauce \$27

Bennett Tomato,Mozzarella, ham, pineapple \$23.50

Gamberi Tomato, Fior di Latte, prawns,cherry tomatoes,red onion,zucchini,capers \$26.5

CALZONE (FOLDED PIZZA)

Tradizionale Tomato,Fior di latte, ricotta, black olives,mushrooms,leg ham, parmesan \$25

Vesuvio Tomato, Fior di Latte , buffalo mozzarella, leg ham,pepperoni\$27.5

Calzone Napoletano Tomato, Fior di latte , ricotta, leg ham, parmesan, pepperoni, basil and buffalo mozzarella \$28

Calzone Verdure (V) Tomato, Fior di Latte, roasted mushrooms, red capsicum,friarielli eggplant \$26.5

EXTRA TOPPINGS: GF Base \$5, Fish \$4 Buffalo Mozzarella\$6.5 Prosciutto \$5

Gluten Free Pasta \$3

KIDS MENU

Chicken Nuggets with Chips \$8.5

Crumbed chicken breast with chips \$11

Gnocchi with Neapolitan sauce \$10

Ham & Pineapple Pizza \$13

Margherita Pizza \$11

Pepperoni Pizza \$13

Penne pasta with creamy cheese sauce\$10

DESSERT

Tiramisù A popular coffee flavoured homemade italian dessert \$12.5

Panna Cotta Vanilla Flavoured served with mixed berries compote \$11.5

Zeppole alla Calabrese Calabrian style doughnut filled with nutella \$15

Cannoli Sicilian style biscuit tube filled with ricotta and Marsala Liqueur \$14

Nutella Pizza Pizza base filled with Nutella and served with Strawberries \$15

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Maruzzella Restaurant -

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www.maruzzellarestaurant.com

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