

# EXTRA VIRGIN PIZZA



## ANTIPASTI & INSALATE

<b>E.G.V.B.</b> <i>extra garlic virgin bread</i>	8
<b>FLATBREAD W. HUMMUS &amp; EGGPLANT DIP</b> <i>flatbread, whipped hummus, smoked eggplant puree, evoo</i>	10
<b>BAKED CAMEMBERT</b> <i>flatbread, rosemary, truffle honey</i>	18
<b>KALE-ROMAINE CAESAR</b> <i>candied bacon, cage-free poached egg, grana padano</i>	18
<b>BROCCOLI &amp; AVOCADO</b> <i>quinoa, pistachio, feta, mint, lemon dressing (chicken, add \$3)</i>	14
<b>LAYERED CAPRESE</b> <i>vine-ripened tomato, mozzarella di bufala, fresh basil, balsamic</i>	15
<b>PROSCIUTTO &amp; MELON</b> <i>prosciutto di parma, compressed rockmelon infused w. elderflower liqueur, rocket</i>	16
<b>WAGYU BEEF CARPACCIO</b> <i>thinly sliced raw beef, rocket, shaved pecorino, black truffle dressing</i>	18
<b>CAULIFLOWER ROMESCO</b> <i>almond capsicum relish, fontina, cracked black pepper</i>	14
<b>OVEN-ROASTED BRUSSELS SPROUTS</b> <i>bacon, pine nuts, white raisins, parmigiano, sherry vinaigrette</i>	14
<b>BAKED WINGS ALLA DIAVOLA (8 WINGS)</b> <i>EVP hotwing sauce, vegetable sticks</i>	18
<b>OVEN-FIRED CLAM</b> <i>garlic, white wine, e.g.v.b</i>	18

## PASTA

<b>SPAGHETTI VONGOLE</b> <i>clams, garlic, white wine</i>	24
<b>ANGUS BEEF CHEEK LASAGNA</b> <i>roasted parsnip, scamorza cheese, mozzarella, tomato (good for sharing)</i>	32
<b>MACARONI &amp; CHEESE</b> <i>forest mushrooms, bread crumbs, grana padano, truffle oil</i>	22
<b>SPICY PRAWN SPAGHETTI</b> <i>tomato, chilli, garlic, onion, grated parmesan</i>	24

## PIZZA

<b>BUFALA MARGHERITA</b> 24 <i>tomato, mozzarella di bufala, fresh basil</i>
<b>MARGHERITA</b> 20 <i>tomato, mozzarella, fresh basil</i>
<b>FOUR CHEESE</b> 24 <i>tomato, mozzarella, pecorino, fontina, parmigiano reggiano</i>
<b>MUSHROOM BIANCO</b> 26 <i>béchamel, mozzarella, roasted mushrooms and onions, fontina, rosemary, pecorino, truffle oil</i>
<b>SPICY PEPPERONI</b> 26 <i>tomato, mozzarella, pepperoni, chilli flakes, oregano, parmigiano reggiano</i>
<b>GUANCIALE &amp; EGG</b> 28 <i>béchamel, mozzarella, italian cured pork jowl, cage-free egg</i>
<b>PROSCIUTTO &amp; ARUGULA</b> 28 <i>tomato, mozzarella, prosciutto di parma, baby arugula, parmigiano reggiano</i>
<b>BROCCOLINI &amp; SAUSAGE</b> 26 <i>mozzarella, broccolini, pork sausage, chilli, parmigiano reggiano, pecorino, lemon juice</i>
<b>PISTACHIO PUMPKIN</b> 24 <i>pistachio pesto, pumpkin, mozzarella, baby arugula, lemon vinaigrette, pecorino, provolone</i>
<b>SPOTTED PIG</b> 30 <i>tomato, mozzarella, pepperoni, pork sausage, guanciale, parmigiano reggiano</i>
<b>HAWAIIAN BBQ CHICKEN</b> 28 <i>chipotle bbq sauce, mozzarella, chicken, roasted onions, fresh pineapple, jalapeño, scallions, pecorino, provolone</i>
<b>SEAFOOD</b> 28 <i>béchamel, prawns, clams, squid, cherry tomatoes, chilli flakes, parmigiano reggiano, pecorino, lemon juice, shaved garlic</i>

## DOLCI

<b>TIRAMISU</b> 9 <i>ladyfingers, espresso liqueur, mascarpone</i>
<b>CHOCOLATE NEMESIS</b> 12 <i>flourless Valrhona chocolate cake, vanilla bean ice cream</i>
<b>LEMON POSSET</b> 9 <i>homemade mascarpone, blueberry compote, rosemary</i>
<b>STRAWBERRY SEMIFREDDO</b> 10 <i>wild strawberries, almond praline, strawberry coulis</i>

HANDMADE TO ORDER.  
ALL-NATURAL PREMIUM INGREDIENTS.  
PURITY GUARANTEED.

CHEF RECOMMENDATIONS 🍷 SPICY 🌶️

## WHITE

	125ML / BTL
<b>SUNDAYS BLOCK CHARDONNAY, SOUTH AUSTRALIA</b> <i>classically expressive of stone fruit, lemon and cut apple</i>	9 / 50
<b>COUSIÑO-MACUL SAUVIGNON BLANC, MAIPO VALLEY</b> <i>fresh tropical fruits, pineapple and melon with minerality notes</i>	10 / 55
<b>YEALANDS BABY DOLL SAUVIGNON BLANC, MARLBOROUGH</b> <i>fresh tropical fruits, passionfruit and grapefruit</i>	60
<b>TIM ADAMS 'MR MICK' RIESLING, CLARE VALLEY</b> <i>lime, orange blossom and lemon curd flavours, a natural crisp finish</i>	65
<b>TABALÍ PEDREGOSO GRAN RESERVA SAUVIGNON BLANC, LIMARÍ VALLEY</b> <i>complex and elegant with citrus, passionfruit and zesty acidity</i>	70
<b>LIS NERIS 'SAN LORENZO' PINOT GRIGIO, FRIULI</b> <i>aroma notes of lemon, green apple and blossoms, a light crisp finish</i>	75
<b>CLOS HENRI 'PETIT CLOS' SAUVIGNON BLANC, MARLBOROUGH</b> <i>deep and elegant, hints of golden kiwi and juicy mouthfeel</i>	85
<b>WEINGUT HULS 14053 ESTATE GUTRIESLING, MOSEL</b> <i>fine fruity aromas of citrus fruits, green apple, very piquant and well-structured</i>	95
<b>PAXTON 'THOMAS BLOCK' ORGANIC CHARDONNAY, MCLAREN VALE</b> <i>fresh, lively and attractive citrus and integrated oak</i>	110

## RED

	125ML / BTL
<b>SUNDAYS BLOCK CABERNET SHIRAZ, SOUTH AUSTRALIA</b> <i>juicy with red fruit flavours, ripe tannins and cedary oak</i>	9 / 50
<b>VIÑA COUSIÑO MACUL CARMÉNÈRE, CENTRAL VALLEY</b> <i>ripe and deep with ripen plum, cedary notes with round tannins</i>	10 / 55
<b>TABALÍ PEDREGOSO GRAN RESERVA MERLOT, LIMARÍ VALLEY</b> <i>elegant red cherry and plum fruit with fine grain tannins</i>	11 / 65
<b>TIM ADAMS PROTÉGÉ TEMPRANILLO, CLARE VALLEY</b> <i>mid bodied with spicy aromas of cherry and strawberry flavours</i>	75
<b>TINTONEGRO UCO VALLEY MALBEC, MENDOZA</b> <i>dark fruit flavours, intense floral aroma, rich texture and a bright fresh finish</i>	80
<b>BODEGAS PALACIOS REMONDO LA MONTESA, RIOJA</b> <i>rich and generous with notes of hedgerow, blackberries, vanillin and spice</i>	105
<b>GLORIA FERRER 'ETESIAN' PINOT NOIR, SONOMA</b> <i>soft hints of black cherry and spice notes, a pleasant velvety finish</i>	115
<b>TELMO RODRÍGUEZ 'LANZAGA', RIOJA ALAVESA</b> <i>ripe red fruit flavours, floral scents with smoky hints of allspice and pipe tobacco</i>	125
<b>PEGASUS BAY PINOT NOIR, MARTINBOROUGH</b> <i>expressive black cherry, mulberry with savoury spices, a rich velvety finish</i>	135

## SPARKLING

	125ML / BTL
<b>PERELADA BRUT RESERVA, EMPORDA</b> <i>fresh, crisp, citrus and apple finish</i>	10 / 58
<b>AGUSTÍ TORELLÓ MATA RESERVA BRUT, PENEDÈS</b> <i>elegant and fruity with ripe apple and syrup notes</i>	75
<b>BOIZEL BRUT RÉSERVE, ÉPERNAY, FRANCE</b> <i>fresh, rounded, well-balanced</i>	108

## ROSÉ

	125ML / BTL
<b>LES CAVES DE LA LOIRE FEU ROSÉ D'ANJOU, LOIRE</b> <i>soft fruity notes of strawberry, hibiscus and rhubarb jam</i>	12 / 70
<b>CHÂTEAU DE BERNE ESPRIT MÉDITERRANÉE, CÔTES DE PROVENCE</b> <i>attractive and delicate honeysuckle with a lifted nose of summer fruits</i>	80
<b>EL MAGO ORGANIC VINO ROSADO, TERRA ALTA</b> <i>fresh with subtle notes of little wild strawberries, a pleasant finish</i>	90

## DRAUGHT BEER

	½ PINT / PINT
<b>HOEGAARDEN WITBIER</b>	9 / 13
<b>LITTLE CREATURES PALE ALE</b>	9 / 13

## BOTTLED BEER

	BTL / BUCKET
<b>CORONA</b>	9 / 40
<b>PERONI NASTRO AZZURO</b>	9 / 40

## COCKTAILS

	GLS
<b>FROSE</b> <i>la loire feu rosé, gin, raspberry mint syrup</i>	12
<b>NEGRONI</b> <i>gin, campari, carpano rosso</i>	12

## SPIRITS

	GLS / BTL
<b>WYBOROWA</b>	9 / 130
<b>BEEFEATER</b>	9 / 130
<b>SINGLETON 12 YEARS</b>	9 / 130
<b>CAMPARI</b>	9 / 130

## NON-ALCOHOLIC

	GLS / JUG
<b>HOUSEMADE SODAS</b> 🍹 GINGER LEMON / STRAWBERRY BASIL / RASPBERRY MINT	7 / 16
<b>FRESHLY SQUEEZED ORANGE JUICE</b>	8
<b>STILL / SPARKLING WATER (500ML)</b>	8
<b>HOT BEVERAGES</b>	GLS
<b>SINGLE</b>	4.5
<b>DOUBLE / MILK</b>	5.5
<b>MOCHA / CHOCOLATE</b>	6.5
<b>TEA</b>	6

PLEASE ASK YOUR SERVER FOR OUR DAILY SPECIALS

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND GST.

DELIVERY HOTLINE: 6247 5757.

WWW.EXTRAVIRGINPIZZA.COM.

FACEBOOK: EXTRA VIRGIN PIZZA

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DELIVERY