

ANTIPASTI STARTERS

OLIVE MARINATE	10
marinated mixed Italian olives, wood fired focaccia	
POLENTA FRITTA	14
truffled polenta chips, gorgonzola fondue	
POLPETTE	16
pot braised veal & pork meatballs, tomato sugo, basil, grated Grana Padano	
ARANCINI	18
wild mushroom, Taleggio, truffle oil	
CALAMARI FRITTI	17
lightly floured salt & pepper calamari	
BLACK COZZE	19
black mussels, Napoli sugo, white wine, chilli, wood fired focaccia	
FIORI DI ZUCCHINE	17
crispy zucchini flowers, goats cheese	
MAZZANCOLLE AL GUAZZETTO	22
hot pot king prawns, chilli, garlic, parsley, wood fired focaccia, EVOO	
TAGLIERE DI SALUMI	24
selection of Italian cured meats, wood fired focaccia	
TAGLIERE DI ANTIPASTI	26
selection of Italian cured meats, marinated olives, cheeses, arancini, wood fired focaccia	

VECCHI SAPORI OLD FAVOURITES

PAPPARDELLE ALLA BOLOGNESE	28
ribbon pasta, slow braised veal & pork bolognese	
PENNE ALL' ARRABBIATA	24
chilli, parsley, garlic, Napoli sugo, EVOO	
SPAGHETTI ALLE VONGOLE	32
white wine, garlic, vongole, chilli, parsley	
RIGATONI ALLA NORMA	26
roasted eggplant, red onion, fresh basil, Ligurian olives, Napoli sugo, ricotta salata	
STROZZAPRETI AL LOCALE	34
prawns, Calabrese salami, Napoli sugo, mascarpone, fresh basil	
COSTOLETTA	35
parmesan crumbed pork cutlet, Italian broccolini, fresh lemon, parsley	
SALTIMBOCCA ALLA ROMANA	34
Roman style beef scallops, sage, prosciutto, white wine, asparagus, potatoes	
GLUTEN FREE PASTA AVAILABLE ON REQUEST, EXTRA \$2.5	

BAMBINI KIDS MENU

PENNE ALLA POMODORO	14	BAMBINI PIZZA
slow cooked napoli sugo		
SPAGHETTI ALLA BOLOGNESE	14	MARGHERITA
classic bolognese ragù		12
CRUMBED COTOLETTA CON PATATINE FRITTE	14	San Marzano, fior di latte, EVOO
crumbed chicken breast, fries		HAM & PINEAPPLE
GLUTEN FREE* PASTA AVAILABLE ON REQUEST, EXTRA \$2.5		14
GLUTEN FREE* QUINOA PIZZA BASE AVAILABLE ON REQUEST, EXTRA \$4 *MAY CONTAIN TRACES OF GLUTEN		San Marzano, fior di latte, ham, pineapple
		DESSERT
		GELATO
		10
		vanilla ice-cream, chocolate wafer

CONTORNI SIDES

PATATE FRITTE	10
hand cut chips, aioli	
VERDI	14
broccolini, chilli, garlic	
INSALATA ALLA ROMANA	12
baby cos, balsamic, EVOO	

made with love

Cakeage \$3.5 per person. NO BYO
Sunday 10% surcharge applies.
Public holidays 15% surcharge applies.
At Locale we do not split bills.
GST prices inclusive.
VISA/Mastercard 1% surcharge applies.
AMEX 3% surcharge applies.

FORNO A LEGNA WOOD FIRED PIZZA



ALL'AGLIO	10
garlic, sea salt, parsley	
FORNARINA	12
olives, feta, sea salt, EVOO	
PIZZE ROSSE (TOMATO BASE)	
MARGHERITA	22
San Marzano, buffalo mozzarella, fresh basil, EVOO	
CAPRICCIOSA	24
San Marzano, fior di latte, mushrooms, Italian ham, artichoke hearts, roasted vine peppers	
NAPOLETANA	24
San Marzano, fior di latte, capers, olives, oregano, anchovies	
DIAVOLO ROSSO	24
San Marzano, fior di latte, hot salami, roasted vine peppers, olives	
CALABRESE	24
San Marzano, fior di latte, Calabrese salami, spanish onion, gorgonzola, chilli oil	
LOCALE	24
San Marzano, fior di latte, salami, gorgonzola, mascarpone	
GAMBERI	25
San Marzano, buffalo mozzarella, Spanish onion, prawns, wild rocket, cherry tomatoes	
PROSCIUTTO E RUCOLA	25
San Marzano, fior di latte, San Daniele prosciutto, wild rocket, parmesan	
FOLLETO	24
San Marzano, fior di latte, Italian sausage, wild mushrooms, truffle oil, parsley	
PARMIGIANA	24
San Marzano, fior di latte, eggplant, semi dried tomato, basil, ricotta salata	
VEGETARIANA	24
San Marzano, fior di latte, mushrooms, grilled zucchini, grilled eggplant, Spanish onion, roasted vine peppers	
PIZZA BIANCA (WHITE BASE)	
RUSTICA	24
fior di latte, potato, Italian sausage, rosemary, gorgonzola, truffle oil	
FUNGHI	24
fior di latte, wild mushrooms, parmesan, truffle oil, parsley	
QUATTRO FORMAGGI	25
fior di latte, gorgonzola, buffalo mozzarella, parmesan	
SALSICCIA	25
fior di latte, chorizo, Spanish onion, chilli & oregano	
GLUTEN FREE* QUINOA PIZZA BASE AVAILABLE ON REQUEST, EXTRA \$4. *MAY CONTAIN TRACES OF GLUTEN EXTRA MEAT/PRAWNS \$4 OTHER TOPPINGS \$2.5	

INSALATA SALADS

CAPRESE DI BUFALA	23
medley tomatoes, buffalo mozzarella, fresh basil, EVOO	
INSALATA DI RADICCHIO	22
radicchio, gorgonzola, roasted walnuts, fresh corella pear	
INSALATA DI CROSTACEI	26
marinated bug & king prawns, crispy potato, medley tomatoes, Ligurian olives, lemon oil dressing	

DOLCI DESSERT

BOMBOLONI	14
chocolate filled warm doughnuts	
TIRAMISU	14
house made tiramisu, espresso, savoiardi biscuits, amaretto, mascarpone	
CASSATA DI CASA	14
vanilla bean ice cream, chocolate, biscuit, pistachio	
TORTINO AL CIOCCOLATO	16
warm Perugia chocolate pudding, salted peanut gelato	
AFFOGATO DEL LOCALE	14
espresso, Ferrero Rocher gelato, Nocello liqueur	
GELATI	p/scoop 5
ask our staff for flavours	

BEVANDE FREDE COLD BEVERAGE

MINERAL WATER 500ML SPARKLING OR STILL	8 ⁰⁰
BOTTLED JUICE 250ML APPLE, ORANGE, PINEAPPLE	6 ⁰⁰
SANBITTER	4 ⁰⁰
CHINOTTO, LIMONATA, ARANCIATA ROSSA	6 ⁰⁰
COKE, COKE ZERO, LIFT, SPRITE, TONIC, SODA WATER, GINGER ALE	5 ⁰⁰

FRIZZANTE SPARKLING

MASCARERI PROSECCO Veneto Italia	9 ⁵⁰	46 ⁰⁰
DAL ZOTTO VINTAGE PROSECCO King Valley VIC	11 ⁰⁰	56 ⁰⁰

BIANCO WHITE

MANDOLETO PINOT GRIGIO Veneto Italia	9 ⁰⁰	42 ⁰⁰
CONTESSA PECORINO D'ABRUZZO Abruzzo Italia	10 ⁵⁰	54 ⁰⁰
MONTE TONDO 'MITO' SOAVE Veneto Italia	9 ⁵⁰	46 ⁰⁰
POSTCARD TREBBIANO King Valley VIC	10 ⁰⁰	48 ⁰⁰
LA RAIA GAVI Piemonte Italia	14 ⁰⁰	68 ⁰⁰
BELLWEATHER VERMENTINO Heathcote VIC	12 ⁵⁰	58 ⁰⁰
TARANGA 'SMALL BATCH' FIANO McLaren Vale SA	11 ⁰⁰	56 ⁰⁰

ROSSO RED

TREDIBERRI NEBBIOLO ROSATO IGT Piemonte Italia	11 ⁰⁰	56 ⁰⁰
MANDOLETO NERO D'AVOLA Erice Sicily	9 ⁰⁰	42 ⁰⁰
LA VENDETTA 'LA FAMMA' SANGIOVESE Tuscany Italia	9 ⁵⁰	46 ⁰⁰
CONTESSA MONTEPULCIANO D'ABRUZZO Abruzzo Italia	12 ⁵⁰	58 ⁰⁰
SANTORI VALPOLICELLA Veneto Italia	14 ⁰⁰	68 ⁰⁰
MALLALUKA CABERNET SANGIOVESE SHIRAZ Canberra District ACT	10 ⁰⁰	48 ⁰⁰
RICATTO CHIANTI CLASSICO Tuscany Italia	10 ⁵⁰	54 ⁰⁰
TORBRECK CANNONAU Barossa Valley SA	14 ⁰⁰	68 ⁰⁰

SPIRITI SPIRITS

APERITIVI		RUM	
Aperol	8 ⁰⁰	Bacardi Superior	8 ⁰⁰
Campari	8 ⁰⁰	Captain Morgan Spiced Gold	8 ⁰⁰
Limoncello	8 ⁰⁰	Matusalem Reserva	12 ⁰⁰
Pimms	8 ⁰⁰	COGNAC	
VODKA		Hennessy XO	14 ⁰⁰
Sky Vodka	8 ⁰⁰	FORTIFIED WINES	
Grey Goose	10 ⁰⁰	Penfolds Club Tawny	8 ⁰⁰
TEQUILA		Penfolds Grandfather Port	12 ⁰⁰
Herradura Anejo	9 ⁰⁰	DIGESTIVI	
GIN		Amaro Montenegro	7 ⁰⁰
Bombay Sapphire	10 ⁰⁰	Disaronno Amaretto	7 ⁰⁰
Tanqueray 10	12 ⁰⁰	Amaro Averna	7 ⁰⁰
Hendricks	12 ⁰⁰	Sambuca White	8 ⁰⁰
WHISKY			
Canadian Club	8 ⁰⁰		
Jack Daniels	8 ⁰⁰		
Chivas Regal	9 ⁰⁰		
Monkey Shoulder	10 ⁰⁰		
Glenfiddich 12YO	14 ⁰⁰		
Lagavulin 16YO	14 ⁰⁰		
Glenmorangie 10YO	12 ⁰⁰		
Makers Mark	9 ⁰⁰		
Wild Turkey	9 ⁰⁰		

BIRRE BEER

PERONI LEGGERA MID Lombardia	7 ⁰⁰
BIRRA MORETTI Udine Trentino	9 ⁰⁰
PERONI NASTRO AZZURRO Lombardia	9 ⁰⁰
PERONI ROSSO Lombardia	9 ⁰⁰
THERESIANER Friuli Venezia Giulia	9 ⁰⁰
MENABREA Biella	9 ⁰⁰
ICHNUSA Sardegna	10 ⁰⁰
PERONI GRAN RISERVA Lombardia	13 ⁰⁰
BULMERS CIDER Australia	9 ⁰⁰


NICK O'LEARY RIESLING Canberra District ACT	10 ⁵⁰	54 ⁰⁰
BORGO MARAGLIANO "LA CALIERA" MOSCATO D'ASTI DOCG Piemonte Italia	10 ⁵⁰	54 ⁰⁰
QUEALY RESERVE PINOT GRIGIO Mornington Peninsula VIC	12 ⁵⁰	58 ⁰⁰
VIETTI ROERO ARNIES DOCG Piemonte Italia	9 ⁶⁰	
COLLECTOR WINES 'TIGER TIGER' CHARDONNAY Tumbarumba NSW	5 ⁶⁰	

MARETTI LANGHE ROSSO NEBBIOLO BARBERA Piedmonte Italia	10 ⁵⁰	54 ⁰⁰
FONTANA FREDDA BRICOTONDO BARBERA Piedmonte Italia	11 ⁰⁰	56 ⁰⁰
MT HORROCKS NERO D'AVOLA Clare Valley SA	8 ⁴⁰	
CASTELLO DI FONTERUTOLI CHIANTI CLASSICO Tuscany Italia	8 ⁶⁰	
VIETTI PERBACCO NEBBIOLO Piedmonte Italia	9 ⁸⁰	
NICK O'LEARY BOLARO SHIRAZ Canberra District ACT	12 ⁴⁰	
VIETTI BAROLO Piedmonte Italia	19 ⁶⁰	
SARTORI AMARONE Piedmonte Italia	17 ²⁰	
KOLTZ THE WIZARD 'RIPASSO' SHIRAZ McLaren Vale SA	9 ⁸⁰	

COCKTAILS

NEGRONI	18 ⁰⁰
Gin, Campari & sweet Vermouth w/ a burnt orange twist	
APEROL SPRITZ	14 ⁰⁰
Aperol, prosecco & soda w/ fresh orange	
CINNA-SOUR	16 ⁰⁰
Aperol, amaretto, montenegro, sweet & sour, sanbitter & cinnamon	
MRS FRAN	16 ⁰⁰
Vodka, frangelico, fresh lime & strawberries	
ITALIAN JOB	16 ⁰⁰
Gin, campari, passionfruit, lime w/ aranciata	
SALTED CARAMEL MARTINI	18 ⁰⁰
Grey goose vodka, butterscotch shnapps, Kahlua, house made caramel sauce, cream & salt flakes.	

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PER NINE P A LOCAL PIZZERIA