

COCKTAILS

NEGRONI	18 ⁰⁰
Gin, Campari & sweet Vermouth w/ a burnt orange twist	
APEROL SPRITZ	14 ⁰⁰
Aperol, prosecco & soda w/ fresh orange	
HUGO FIORENTE SPRITZ	16 ⁰⁰
Elderflower liquor, Lemoncello, prosecco, lime, mint, soda	
MRS FRAN	16 ⁰⁰
Vodka, Frangelico, fresh lime & strawberries	
TUACA SOUR	16 ⁰⁰
Tuaca, lemon juice, egg white sw/ a Maraschino Cherry	
BURNT ORANGE ESPRESSO MARTINI	18 ⁰⁰
Kahlua, Drambuie, Cointreau, fresh coffee sw/ a burnt orange twist	

FRIZZANTE SPARKLING

FRESCO FIZZANTE PROSECCO	9 ⁵⁰	46 ⁰⁰
King Valley VIC		
VIGNA SANCOL PROSECCO	11 ⁰⁰	56 ⁰⁰
Veneto Italia		
PIZZINI BRACHETTO PINK MOSCATO	10 ⁰⁰	48 ⁰⁰
King Valley VIC		

BIANCO WHITE

MANDOLETO PINOT GRIGIO	9 ⁰⁰	42 ⁰⁰
Veneto Italia		
MONTE TONDO 'MITO' SOAVE	9 ⁵⁰	46 ⁰⁰
Veneto Italia		
FIRST DROP 'VIVO' ARNEIS	11 ⁰⁰	56 ⁰⁰
Adelaide Hills SA		
RAVENSWORTH RIESLING	11 ⁰⁰	56 ⁰⁰
Canberra District ACT		
FROGMORE CREEK CHARDONNAY	12 ⁵⁰	58 ⁰⁰
Coal River Valley TAS		
TENUTA ULISSE 'TENUTA SOGNO' CHARDONNAY MALAVASIA IGP	10 ⁰⁰	52 ⁰⁰
Abruzzo Italia		
PIZZINI 'FRESCO' BIANCO ARNEIS RIESLING VERDUZZO	9 ⁰⁰	42 ⁰⁰
King Valley VIC		
JERICO FUME BLANC	11 ⁰⁰	56 ⁰⁰
Adelaide Hills SA		
QUEALY RESERVE PINOT GRIGIO	12 ⁵⁰	58 ⁰⁰
Mornington Peninsula VIC		
COMYNS & CO FIANO	11 ⁵⁰	62 ⁰⁰
Hunter Valley NSW		
GROSSET 'SPRINGVALE' RIESLING	68 ⁰⁰	
Clare Valley SA		

SPIRITI SPIRITS

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

BIRRE BEER

PERONI LEGGERA MID	7 ⁰⁰
Lombardia	
BIRRA MORETTI	9 ⁰⁰
Udine Trentino	
PERONI NASTRO AZZURRO	9 ⁰⁰
Lombardia	
PERONI ROSSO	9 ⁰⁰
Lombardia	
ICHNUSA	10 ⁰⁰
Sardinia	
MENABREA	9 ⁰⁰
Biella	
MESSINA LAGER	9 ⁰⁰
Sicily	
PERONI GRAN RISERVA	13 ⁰⁰
Lombardia	
MASTRI BIRRAI UMBRI I.P.A	14 ⁰⁰
Perugia	
THE HILLS CIDER	9 ⁰⁰
Adelaide Hills	

ROSSO RED

IL VILLAGGIO NERO D'AVOLA ROSATO	9 ⁰⁰	42 ⁰⁰
Elice Sicily Italia		
KANGARILLA ROAD MONTEPULCIANO ROSATO	11 ⁰⁰	56 ⁰⁰
McLaren Vale SA		
MANDOLETO NERO D'AVOLA	9 ⁰⁰	42 ⁰⁰
Erice Sicily		
COPPIERE MONTPULCIANO D'ABRUZZO DOC	9 ⁰⁰	42 ⁰⁰
Abruzzo Italia		
CONTESSA MONTEPULCIANO D'ABRUZZO	12 ⁵⁰	58 ⁰⁰
Abruzzo Italia		
MONTE TONDO SAN PIETRO VALPOLICELLA DOC	14 ⁰⁰	68 ⁰⁰
Veneto Italia		
MALLALUKA SANGIOVESE	10 ⁰⁰	48 ⁰⁰
Canberra District ACT		
CAVATINA CHIANTI DOC	10 ⁵⁰	54 ⁰⁰
Tuscany Italia		
TORBRECK CANNONAU	14 ⁰⁰	68 ⁰⁰
Barossa Valley SA		
TOMFOOLERY YOUNGBLOOD BARBERA	11 ⁰⁰	56 ⁰⁰
Barossa Valley SA		
MARETTI LANGHE ROSSO NEBBIOLO BARBERA	10 ⁵⁰	54 ⁰⁰
Piedmonte Italia		
PARINGA ESTATE P.E. PINOT NOIR	14 ⁰⁰	68 ⁰⁰
Mornington Peninsula VIC		
QUEALY RAGEOUS SANGIOVESE SHIRAZ PINOT NOIR	11 ⁵⁰	62 ⁰⁰
Mornington Peninsula VIC		
IL PALAGIO 'CASINO DELLE VIE' IGT	104 ⁰⁰	
Tuscany Italia		
CASTELLO DI FONTERUTOLI CHIANTI CLASSICO	86 ⁰⁰	
Tuscany Italia		
FIRST DROP 2% SHIRAZ	84 ⁰⁰	
Barossa Valley SA		
VIETTI PERBACCO NEBBIOLO	114 ⁰⁰	
Piedmont Italia		
GROSSET 'NEREUS' SHIRAZ NERO D'AVOLA	124 ⁰⁰	
Clare Valley SA		
MITOLO SERPICO CABERNET SAUVIGNON	154 ⁰⁰	
McLaren Vale SA		


BEVANDE FREDDE COLD BEVERAGE

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

PERNINO PIZZA

made with love

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ANTIPASTI STARTERS

OLIVE MARINATE marinated mixed Italian olives, wood fired focaccia	10
POLENTA FRITTA truffled polenta chips, gorgonzola fondue	14
WHITEBAIT Tuscan spiced crispy whitebait, lime aioli	15
POLPETTE pot braised veal & pork meatballs, tomato sugo, basil, grated Grana Padano	16
TRUFFLE ARANCINI wild mushroom, Taleggio, truffle oil	18
ARANCINI San Daniele prosciutto, pea & parmesan	18
CALAMARI FRITTI lightly floured salt & pepper calamari	18
BLACK COZZE black mussels, Napoli sugo, orecchiette, white wine, chilli, wood fired focaccia	21
FIORI DI ZUCCHINE crispy zucchini flowers, goats cheese	19
GAMBORONI king prawns, chilli, garlic, diced peppers, basil, EVOO	22
TAGLIERE DI SALUMI selection of Italian cured meats, wood fired focaccia	14/24
TAGLIERE DI ANTIPASTI selection of Italian cured meats, marinated olives, cheeses, arancini, wood fired focaccia	28

VECCHI SAPORI OLD FAVOURITES

PAPPADELLE ALLA BOLOGNESE ribbon pasta, slow braised veal & pork bolognese	28
PENNE ALL' ARRABBIATA chilli, parsley, garlic, Napoli sugo, EVOO	24
SPAGHETTI ALLE VONGOLE white wine, garlic, vongole, chilli, parsley	32
RIGATONI ALLA NORMA roasted eggplant, red onion, fresh basil, Ligurian olives, Napoli sugo, ricotta salata	26
STROZZAPRETI AL LOCALE prawns, Calabrese salami, Napoli sugo, mascarpone, fresh basil	34
RISOTTO Fraser Isle spanner crab, green chilli, spring onion, mascarpone	34
SALTIMBOCCA ALLA ROMANA Roman style beef scallops, sage, prosciutto, white wine, asparagus, potatoes <small>GLUTEN FREE PASTA AVAILABLE ON REQUEST, EXTRA \$2.5</small>	34

BAMBINI KIDS MENU

PENNE ALLA POMODORO slow cooked napoli sugo	14	BAMBINI PIZZA
SPAGHETTI ALLA BOLOGNESE classic bolognese ragù	14	MARGHERITA San Marzano, fior di latte, EVOO
CRUMBED COTOLETTA CON PATATINE FRITTE crumbed chicken breast, fries	14	TRE FORMAGGI fior di latte, buffalo mozzarella, parmesan
		HAM & PINEAPPLE San Marzano, fior di latte, ham, pineapple
		DESSERT
		GELATO vanilla ice-cream, chocolate wafer

CONTORNI SIDES

PATATE FRITTE potato chips, aioli	12	INSALATA ALLA ROMANA baby cos, radicchio, balsamic, EVOO	14
VERDI broccolini, green beans, chilli, garlic	14	CAVOLO shredded white cabbage, EVOO, sticky balsamic	14

FORNO A LEGNA WOOD FIRED PIZZA



ALL'AGLIO garlic, sea salt, parsley	12
PIZZE ROSSE (TOMATO BASE)	
MARGHERITA San Marzano, buffalo mozzarella, fresh basil, EVOO	22
CAPRICCIOSA San Marzano, fior di latte, mushrooms, Italian ham, artichoke hearts, roasted vine peppers	24
NAPOLETANA San Marzano, fior di latte, capers, olives, oregano, anchovies	24
DIAVOLO ROSSO San Marzano, fior di latte, hot salami, roasted vine peppers, olives	24
CALABRESE San Marzano, fior di latte, Calabrese salami, spanish onion, gorgonzola, chilli oil	24
LOCALE San Marzano, fior di latte, salami, gorgonzola, mascarpone	24
PROSCIUTTO E RUCOLA San Marzano, fior di latte, San Daniele prosciutto, wild rocket, parmesan	25
FOLLETO San Marzano, fior di latte, Italian sausage, wild mushrooms, truffle oil, parsley	24
PARMIGIANA San Marzano, fior di latte, eggplant, semi dried tomato, basil, ricotta salata	24
VEGETARIANA San Marzano, fior di latte, mushrooms, grilled zucchini, grilled eggplant, Spanish onion, roasted vine peppers	24
PIZZA BIANCA (WHITE BASE)	
RUSTICA fior di latte, potato, Italian sausage, rosemary, gorgonzola, truffle oil	24
FUNGHI fior di latte, wild mushrooms, parmesan, truffle oil, parsley	24
QUATTRO FORMAGGI fior di latte, gorgonzola, buffalo mozzarella, parmesan	25
GAMBERI fior di latte, prawns, leek, spinach, mascarpone, chilli oil <small>GLUTEN FREE* QUINOA PIZZA BASE AVAILABLE ON REQUEST, EXTRA \$4. *MAY CONTAIN TRACES OF GLUTEN EXTRA MEAT/PRAWNS \$4 OTHER TOPPINGS \$2.5</small>	25
INSALATA SALADS	
CAPRESE DI BUFALA medley tomatoes, buffalo mozzarella, fresh basil, EVOO	23
INSALATA DI RADICCHIO radicchio, gorgonzola, roasted walnuts, fresh corella pear	22
INSALATA DI CROSTACEI marinated bug & king prawns, crispy potato, medley tomatoes, Ligurian olives, lemon oil dressing	26
DOLCI DESSERT	
BOMBOLONI chocolate filled warm doughnuts	14
TIRAMISU house made tiramisu, espresso, savoiardi biscuits, amaretto, mascarpone	14
CASSATA DI CASA vanilla bean ice cream, chocolate, biscuit, pistachio	14
CRÈME BRÛLÉE vanilla bean crème brûlée, rhubarb compote, house made almond biscotti	14
TORTINO AL CIOCCOLATO warm Perugia chocolate pudding, salted peanut gelato	16
AFFOGATO DEL LOCALE espresso, hazlenut gelato, candied hazlenuts, Nocello liquor	16
GELATI ask our staff for flavours	5

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.