

## BIRRE BEER

|   |      |
|---|------|
| <b>PERONI LEGGERA MID</b><br>Lombardia    | 700  |
| <b>BIRRA MORETTI</b><br>Udine Trentino    | 900  |
| <b>PERONI NASTRO AZZURRO</b><br>Lombardia | 900  |
| <b>PERONI ROSSO</b><br>Lombardia          | 900  |
| <b>ICHNUSA</b><br>Sardinia                | 1000 |

## BEVANDE FREDE COLD BEVERAGE

|   |     |
|---|-----|
| <b>MINERAL WATER 500ML<br/>SPARKLING OR STILL</b>       | 850 |
| <b>BOTTLED JUICE 250ML<br/>APPLE, ORANGE, PINEAPPLE</b> | 600 |

## FRIZZANTE SPARKLING

|  |      |      |
|--|------|------|
| <b>FRESCO FIZZANTE PROSECCO</b><br>King Valley VIC | 950  | 4800 |
| <b>VIGNA SANCOL PROSECCO</b><br>Veneto Italia      | 1100 | 5800 |

## BIANCO WHITE

|  |      |      |
|--|------|------|
| <b>IL VILLAGGIO PINOT GRIGIO</b><br>Elice Sicily Italia                        | 950  | 4800 |
| <b>MONTE TONDO 'MITO' SOAVE</b><br>Veneto Italia                               | 950  | 4800 |
| <b>PIZZINI 'FRESCO' BIANCO<br/>ARNEIS RIESLING VERDUZZO</b><br>King Valley VIC | 950  | 4800 |
| <b>PIZZINI ARNEIS</b><br>King Valley VIC                                       | 1050 | 5400 |
| <b>RAVENSWORTH RIESLING</b><br>Canberra District                               | 1100 | 5800 |

## ROSSO RED

|  |      |      |
|--|------|------|
| <b>IL VILLAGGIO NERO D'AVOLA</b><br>Erice Sicily Italia                              | 950  | 4800 |
| <b>POLIZIANO CHIANTI</b><br>Tuscany Italia   | 1050 | 5400 |
| <b>MARETTI LANGHE<br/>ROSSO NEBBIOLO BARBERA</b><br>Piedmonte Italia                 | 1050 | 5400 |
| <b>FONTANAFREDDA BARBERA</b><br>Piemonte Italia                                      | 1100 | 5800 |
| <b>RAVENSWORTH SANGIOVESE</b><br>Canberra District                                   | 1100 | 5800 |
| <b>CONTESSA MONTEPULCIANO<br/>D'ABRUZZO</b><br>Abruzzo Italia                        | 1100 | 5800 |
| <b>KANGARILLA ROAD TERZETTO<br/>PRIMITIVO SANGIOVESE NEBBIOLO</b><br>McLaren Vale SA | 1250 | 6200 |
| <b>CAKE WINES SAGRANTINO</b><br>Adelaide Hills SA                                    | 1400 | 6800 |

## SPIRITI SPIRITS

| APERITIVI                   | WHISKY                  |
|-----------------------------|-------------------------|
| Aperol 900                  | Canadian Club 900       |
| Campari 900                 | Jack Daniels 900        |
| Limoncello 900              | Chivas Regal 1000       |
| Pimms 900                   | Monkey<br>Shoulder 1000 |
| <b>VODKA</b>                | Glenfiddich 1400        |
| Sky Vodka 900               | 12YO 1400               |
| Grey Goose 1200             | Lagavulin<br>16YO 1400  |
| <b>TEQUILA</b>              | Glenmorangie 1200       |
| Jose Cuervo<br>Especial 900 | 10YO 1000               |
| <b>GIN</b>                  | Makers Mark 1000        |
| Bombay 1000                 | Wild Turkey 1000        |
| Sapphire                    |                         |
| Tanqueray 10 1200           |                         |
| Hendricks 1200              |                         |

|  |      |
|--|------|
| <b>MENABREA</b><br>Biella                | 900  |
| <b>MESSINA LAGER</b><br>Sicily           | 900  |
| <b>PERONI GRAN RISERVA</b><br>Lombardia  | 1300 |
| <b>KOSCIUSZKO PALE ALE</b><br>Jindabyne  | 1100 |
| <b>THE HILLS CIDER</b><br>Adelaide Hills | 900  |

|   |     |
|---|-----|
| <b>CHINOTTO, LIMONATA,<br/>ARANCIATA ROSSA CLEMENTINA</b>               | 600 |
| <b>COKE, COKE ZERO, LIFT, SPRITE,<br/>TONIC, SODA WATER, GINGER ALE</b> | 550 |

## ROSATO ROSE

|  |      |      |
|--|------|------|
| <b>IL VILLAGGIO NERO D'AVOLA ROSATO</b><br>Elice Sicily Italia | 950  | 4800 |
| <b>MADA WINES NEBBIOLO ROSATO</b><br>Canberra District         | 1100 | 5800 |
| <b>PIZZINI BRACHETTO MOSCATO</b><br>King Valley VIC            | 950  | 4800 |

|   |      |      |
|---|------|------|
| <b>NICK O'LEARY CHARDONNAY</b><br>Tumbarumba                      | 1250 | 6200 |
| <b>TENUTA MACCAN PINOT GRIGIO</b><br>Friuli-Venezia Giulia Italia | 1250 | 6200 |
| <b>COMYNS &amp; CO FIANO</b><br>Hunter Valley NSW                 | 1250 | 6200 |
| <b>KELLERIE KALTERN PINOT BIANCO</b><br>Alto Adige Italia         | 1250 | 6200 |
| <b>GROSSET 'SPRINGVALE' RIESLING</b><br>Clare Valley SA           | 6800 |      |

|  |       |      |
|--|-------|------|
| <b>PARINGA ESTATE P.E. PINOT NOIR</b><br>Mornington Peninsula VIC        | 1400  | 6800 |
| <b>SARTORI VALPOLICELLA RIPASSO</b><br>Verona Italia                     | 1400  | 6800 |
| <b>TENUTA MASSERIA SETTEPORTE<br/>ETNA ROSSO</b><br>Etna Sicily Italia   | 7400  |      |
| <b>CASTELLO DI FONTERUTOLI<br/>CHIANTI CLASSICO</b><br>Tuscany Italia    | 8600  |      |
| <b>TORBRECK THE STRUIE SHIRAZ</b><br>Barossa SA                          | 8800  |      |
| <b>VIETTI PERBACCO NEBBIOLO</b><br>Piedmont Italia                       | 11400 |      |
| <b>POLIZIANO VINO NOBILE<br/>DI MONTEPULCIANO DOCG</b><br>Tuscany Italia | 12400 |      |
| <b>MITOLO SERPICO<br/>CABERNET SAUVIGNON</b><br>McLaren Vale SA          | 15400 |      |

| RUM            | DIGESTIVI             |
|----------------|-----------------------|
| Bacardi 900    | Amaro 1000            |
| Superior       | Montenegro            |
| Captain 900    | Disaronno 1000        |
| Morgan         | Amaretto              |
| Spiced Gold    | Amaro 1000            |
| Matusalem 1200 | Averna                |
| Reserva        | Sambuca 1000          |
|                | White                 |
|                | Fernet 1100           |
|                | Branca 1100           |
|                | Amaro<br>Di Angostura |

# PER PINO NE RE A LO O G A F E

*made with love*

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#localepizzeria

## ANTIPASTI STARTERS

|  |       |
|--|-------|
| <b>OLIVE MARINATE</b><br>marinated mixed Italian olives, wood fired focaccia   | 10    |
| <b>POLENTA FRITTA</b><br>truffled polenta chips, gorgonzola fondue   | 14    |
| <b>POLPETTE</b><br>pot braised veal & pork meatballs, tomato sugo, basil, grated Grana Padano                              | 16    |
| <b>MELANZANA FRITTE</b><br>crumbed eggplant chips, spiced rose sugo  | 18    |
| <b>TRUFFLE ARANCINI</b><br>wild mushroom, taleggio, truffle oil  | 18    |
| <b>CALAMARI FRITTI</b><br>lightly floured salt & pepper calamari   | 18    |
| <b>CANNELLONI</b><br>spinach & ricotta, tomato sugo, seeded mustard béchamel, Grana Padana                                 | 20    |
| <b>GAMBORONI</b><br>king prawns, chilli, garlic, diced peppers, basil, EVOO  | 22    |
| <b>TAGLIERE DI SALUMI</b><br>selection of Italian cured meats, wood fired focaccia   | 14/24 |
| <b>TAGLIERE DI ANTIPASTI</b><br>selection of Italian cured meats, marinated olives, cheeses, arancini, wood fired focaccia | 32    |

## VECCHI SAPORI OLD FAVOURITES

|  |    |
|--|----|
| <b>PENNE ALL' ARRABBIATA</b><br>chilli, parsley, garlic, Napoli sugo, EVOO   | 24 |
| <b>SPAGHETTI AL CACIO E PEPE</b><br>butter, black pepper, Pecorino Romano  | 24 |
| <b>BLACK COZZE</b><br>black mussels, fregola, Napoli sugo, white wine, chilli, wood fired focaccia   | 24 |
| <b>RIGATONI ALLA NORMA</b><br>roasted eggplant, red onion, fresh basil, Ligurian olives, Napoli sugo, ricotta salata   | 26 |
| <b>PAPPARDELLE ALLA BOLOGNESE</b><br>ribbon pasta, slow braised veal & pork bolognese  | 28 |
| <b>LINGUINE CARBONARA</b><br>smoked pancetta, black pepper, Parmigiano Reggiano  | 28 |
| <b>SPAGHETTI ALLE VONGOLE</b><br>white wine, garlic, vongole, chilli, parsley  | 32 |
| <b>STROZZAPRETI AL LOCALE</b><br>king prawns, Calabrese salami, Napoli sugo, mascarpone, fresh basil   | 34 |
| <b>RISOTTO</b><br>Fraser Isle spanner crab, Moreton Bay bug, green chilli, spring onion, mascarpone  | 34 |
| <b>SALTIMBOCCA ALLA ROMANA</b><br>Roman style beef scallops, sage, prosciutto, white wine, asparagus, potatoes<br>GLUTEN FREE* PASTA AVAILABLE ON REQUEST, EXTRA \$2.5 | 34 |

## BAMBINI KIDS MENU

|   | <u>BAMBINI PIZZA</u> |  |    |
|---|----------------------|--|----|
| <b>PENNE ALLA POMODORO</b><br>slow cooked napoli sugo                         | 14                   | <b>MARGHERITA</b><br>San Marzano, fior di latte, EVOO                    | 12 |
| <b>SPAGHETTI ALLA BOLOGNESE</b><br>classic bolognese ragù                     | 14                   | <b>TRE FORMAGGI</b><br>fior di latte, buffalo mozzarella, parmesan       | 14 |
| <b>CRUMBED COTOLETTA CON PATATINE FRITTE</b><br>crumbed chicken breast, fries | 14                   | <b>HAM &amp; PINEAPPLE</b><br>San Marzano, fior di latte, ham, pineapple | 14 |

GLUTEN FREE\* PASTA AVAILABLE ON REQUEST, EXTRA \$2.5. GLUTEN FREE\* QUINOA PIZZA BASE AVAILABLE ON REQUEST. EXTRA \$4 \*MAY CONTAIN TRACES OF GLUTEN

## CONTORNI SIDES

|  |    |  |    |
|--|----|--|----|
| <b>PATATE FRITTE</b><br>potato chips, aioli                              | 12 | <b>INSALATA ALLA ROMANA</b><br>baby cos, radicchio, balsamic, EVOO               | 14 |
| <b>VERDI</b><br>broccolini, green beans, chilli, garlic, toasted almonds | 14 | <b>CAVOLFIOR GRATINATO</b><br>roasted cauliflower, béchamel, Parmigiano Reggiano | 14 |

## FORNO A LEGNA WOOD FIRED PIZZA



|   |    |
|---|----|
| <b>ALL'AGLIO</b><br>garlic, sea salt, parsley   | 12 |
| <u>PIZZE ROSSE (TOMATO BASE)</u>  |    |
| <b>MARGHERITA</b><br>San Marzano, buffalo mozzarella, fresh basil, EVOO   | 22 |
| <b>CAPRICCIOSA</b><br>San Marzano, fior di latte, mushrooms, Italian ham, artichoke hearts, roasted vine peppers                                | 24 |
| <b>NAPOLETANA</b><br>San Marzano, fior di latte, capers, olives, oregano, anchovies   | 24 |
| <b>DIABOLO ROSSO</b><br>San Marzano, fior di latte, hot salami, roasted vine peppers, olives  | 24 |
| <b>CALABRESE</b><br>San Marzano, fior di latte, Calabrese salami, spanish onion, gorgonzola, chilli oil   | 24 |
| <b>LOCALE</b><br>San Marzano, fior di latte, salami, gorgonzola, mascarpone   | 24 |
| <b>PROSCIUTTO E RUCOLA</b><br>San Marzano, fior di latte, San Daniele prosciutto, wild rocket, parmesan   | 25 |
| <b>FOLLETO</b><br>San Marzano, fior di latte, Italian sausage, wild mushrooms, truffle oil, parsley   | 24 |
| <b>PARMIGIANA</b><br>San Marzano, fior di latte, eggplant, semi dried tomato, basil, ricotta salata   | 24 |
| <b>VEGETARIANA</b><br>San Marzano, fior di latte, mushrooms, grilled zucchini, Spanish onion, roasted vine peppers, wild rocket                 | 24 |
| <u>PIZZA BIANCA (WHITE BASE)</u>  |    |
| <b>RUSTICA</b><br>fior di latte, potato, Italian sausage, rosemary, gorgonzola, truffle oil   | 24 |
| <b>FUNGHI</b><br>fior di latte, wild mushrooms, parmesan, truffle oil, parsley  | 24 |
| <b>QUATTRO FORMAGGI</b><br>fior di latte, gorgonzola, buffalo mozzarella, parmesan, parsley   | 25 |
| <b>GAMBERI</b><br>fior di latte, prawns, leek, spinach, mascarpone, chilli oil  | 25 |
| GLUTEN FREE* QUINOA PIZZA BASE AVAILABLE ON REQUEST, EXTRA \$4. *MAY CONTAIN TRACES OF GLUTEN. EXTRA MEAT \$4, PRAWNS \$5, OTHER TOPPING \$2.5. |    |
| <b>INSALATA<br/>SALADS</b>  |    |
| <b>INSALATA DI RADICCHIO</b><br>radicchio, gorgonzola, roasted walnuts, fresh corella pear  | 22 |
| <b>CAPRESE DI BUFALA</b><br>medley tomatoes, buffalo mozzarella, fresh basil, EVOO  | 23 |
| <b>INSALATA DI CROSTACEI</b><br>marinated bug & king prawns, crispy potato, medley tomatoes, Ligurian olives, lemon oil dressing                | 26 |
| <b>DOLCI<br/>DESSERT</b>  |    |
| <b>BOMBOLONI</b><br>chocolate filled warm doughnuts   | 14 |
| <b>TIRAMISU</b><br>house made tiramisu, espresso, savoiardi biscuits, amaretto, mascarpone  | 14 |
| <b>CASSATA DI CASA</b><br>vanilla bean ice cream, chocolate, biscuit, pistachio   | 14 |
| <b>CRÈME BRÛLÉE</b><br>vanilla bean, poached pear, house made almond biscotti   | 14 |
| <b>TORTINO AL CIOCCOLATO</b><br>warm Perugia chocolate pudding, salted peanut gelato  | 16 |
| <b>AFFOGATO DEL LOCALE</b><br>espresso, hazlenut gelato, candied hazlenuts, Nocello liquor  | 16 |
| <b>GELATI</b><br>vanilla bean, chocolate, hazelnut, salted peanut   | 10 |
| <b>SORBET</b><br>lemon, raspberry   | 10 |

NO BYO. Cakeage \$3.5 per person.  
Sunday 10% surcharge applies.  
Public holidays 15% surcharge applies.  
At Locale we do not split bills.

GST prices inclusive.  
VISA/Mastercard 1.1% surcharge applies.  
AMEX 2.6% surcharge applies.