

## INSALATA SALADS

**INSALATA DI RADICCHIO** 22  
radicchio, gorgonzola, roasted walnuts,  
fresh corella pear

**CAPRESE DI BUFALA** 23  
medley tomatoes, buffalo mozzarella, fresh basil,  
EVOO

**INSALATA DI CROSTACEI** 26  
marinated bug & king prawns, crispy potato,  
medley tomatoes, Liguirian olives, lemon oil dressing

## CONTORNI SIDES

**PATATE FRITTE** 12  
potato chips, aioli

**VERDI** 14  
broccolini, green beans,  
chilli, garlic, toasted almonds

**INSALATA ALLA ROMANA** 14  
baby cos, radicchio, balsamic, EVOO

**CAVOLFIORE GRATINATO** 14  
roasted cauliflower, béchamel,  
Parmigiano Reggiano

## DOLCI DESSERT

**BOMBOLONI** 14  
chocolate filled warm doughnuts

**TIRAMISU** 14  
house made tiramisu, espresso, savoiardi biscuits,  
amaretto, mascarpone

*made with love*



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The Italian philosophy on toppings is less is more and Locale could not agree more. Changes and modifications are politely declined unless it's a matter of life and death.

**Gluten Free\* Quinoa Pizza Base, Extra \$4**  
\*May contain traces of gluten

**Extras: Meat \$4, Prawns \$5, Other Toppings \$2.5**

Locale sources natural Italian and Australian products only and supports sustainable and organic practices wherever possible. Some olives may contain pits.

VISA/Mastercard 1.1% surcharge applies.  
AMEX 2.6% surcharge applies.

# PIZZERIA LOCALE

**NEW TAKEAWAY MENU**  
**FOOD NOW READY ON ARRIVAL**  
**PICK UP ONLY**

**5 DUFF PLACE DEAKIN**  
**PHONE: 6162 2888**  
**LOCALEPIZZERIA.COM.AU**

## ANTIPASTI STARTERS

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

## FORNO A LEGNA WOOD FIRED PIZZA



<b>ALL'AGLIO</b>	12
garlic, sea salt, parsley	
<b>PIZZE ROSSE (TOMATO BASE)</b>	
<b>MARGHERITA</b>	22
San Marzano, buffalo mozzarella, fresh basil, EVOO	
<b>CAPRICCIOSA</b>	24
San Marzano, fior di latte, mushrooms, Italian ham, artichoke hearts, roasted vine peppers	
<b>NAPOLETANA</b>	24
San Marzano, fior di latte, capers, olives, oregano, anchovies	
<b>DIABOLO ROSSO</b>	24
San Marzano, fior di latte, hot salami, roasted vine peppers, olives	
<b>CALABRESE</b>	24
San Marzano, fior di latte, Calabrese salami, spanish onion, gorgonzola, chilli oil	
<b>LOCALE</b>	24
San Marzano, fior di latte, salami, gorgonzola, mascarpone	
<b>PROSCIUTTO E RUCOLA</b>	25
San Marzano, fior di latte, San Daniele prosciutto, wild rocket, parmesan	

## VECCHI SAPORI OLD FAVOURITES

<b>PENNE ALL' ARRABBIATA</b>	24
chilli, parsley, garlic, Napoli sugo, EVOO	
<b>SPAGHETTI AL CACIO E PEPE</b>	24
butter, black pepper, Pecorino Romano	
<b>BLACK COZZE</b>	24
black mussels, fregola, Napoli sugo, white wine, chilli, wood fired focaccia	
<b>RIGATONI ALLA NORMA</b>	26
roasted eggplant, red onion, fresh basil, Ligurian olives, Napoli sugo, ricotta salata	
<b>PAPPARDELLE ALLA BOLOGNESE</b>	28
ribbon pasta, slow braised veal & pork bolognese	
<b>LINGUINE CARBONARA</b>	28
smoked pancetta, black pepper, Parmigiano Reggiano	
<b>SPAGHETTI ALLE VONGOLE</b>	32
white wine, garlic, vongole, chilli, parsley	
<b>STROZZAPRETI AL LOCALE</b>	34
king prawns, Calabrese salami, Napoli sugo, mascarpone, fresh basil	
<b>RISOTTO</b>	34
Fraser Isle spanner crab, Moreton Bay bug, green chilli, spring onion, mascarpone	
<b>SALTIMBOCCA ALLA ROMANA</b>	34
Roman style beef scallops, sage, prosciutto, white wine, asparagus, potatoes	
<b>FOLLETO</b>	24
San Marzano, fior di latte, Italian sausage, wild mushrooms, truffle oil, parsley	
<b>PARMIGIANA</b>	24
San Marzano, fior di latte, eggplant, semi dried tomato, basil, ricotta salata	
<b>VEGETARIANA</b>	24
San Marzano, fior di latte, mushrooms, grilled zucchini, Spanish onion, roasted vine peppers	
<b>PIZZA BIANCA (WHITE BASE)</b>	
<b>RUSTICA</b>	24
fior di latte, potato, Italian sausage, rosemary, gorgonzola, truffle oil	
<b>FUNGHI</b>	24
fior di latte, wild mushrooms, parmesan, truffle oil, parsley	
<b>QUATTRO FORMAGGI</b>	25
fior di latte, gorgonzola, buffalo mozzarella, parmesan, parsley	
<b>GAMBERI</b>	25
fior di latte, prawns, leek, spinach, mascarpone, chilli oil	

GLUTEN FREE PASTA AVAILABLE ON REQUEST, EXTRA \$2.5. GLUTEN FREE\* QUINOA PIZZA BASE AVAILABLE ON REQUEST, EXTRA \$4. \*MAY CONTAIN TRACES OF GLUTEN. EXTRA MEAT \$4, PRAWNS \$5, OTHER TOPPINGS \$2.5