

PIZZA ROSSE (pizza with tomato sauce)

Margherita	18
San Marzano D.O.P., mozzarella and fresh basil	
Napoli	19
San Marzano D.O.P., mozzarella, anchovies, olives and capers	
Siciliana	19
San Marzano D.O.P., mozzarella, roasted eggplant, salted ricotta and fresh basil	
Vastese	20
San Marzano D.O.P., mozzarella, ventricina salami, roasted capsicum and olives	
Amatriciana	20
San Marzano D.O.P., flat pancetta, grated pecorino and shaved parmesan and parsley	
Piccante	22
San Marzano D.O.P., mozzarella, ventricina salami, 'nduja (calabrese sausage) and chilli	
StreetX	22
San Marzano D.O.P., mozzarella, cacciatore, black olive and basil	
Calzone Classico	22
Tomato, mozzarella, leg ham and mushroom	
Calzone Piccante	22
Tomato, mozzarella, hot salami and mushroom	
Calabrese	22
San Marzano D.O.P., mozzarella, spicy "nduja (calabrese sausage), roast capsicum and red onion	
Capricciosa	22
San Marzano D.O.P., mozzarella, leg ham, mushroom, artichokes and olives	
Tricolore	24
San Marzano D.O.P., buffalo mozzarella (uncooked) and fresh basil	
Parma	24
San Marzano D.O.P., mozzarella, fresh rocket, imported Italian prosciutto, cherry tomato and shaved Parmesan	
Burrata	24
San Marzano D.O.P., rocket, Italian speck and fresh burrata	
Diavola	24
San Marzano D.O.P., mozzarella, fresh hot italian sausage, ventricina salami, mushroom and chilli	
Pizza Suprema	26
San marzano D.O.P., mozzarella, fresh hot Italian sausages, ventricina salami, leg ham, roasted capsicum and olives	

PIZZA BIANCHE (White pizza no Tomato Sauce)

Pizza aglio e olio	14
Extra virgin olive oil, garlic, rosemary and sea salt	
Arrabbiata	18
Roma tomato slice, garlic, chilli and parsley	
Campagnola	22
Mozzarella, cherry tomato, zucchini, eggplant, roasted capsicum, red onion and parsley	
Patate e 'nduja	22
Mozzarella, potatoes, spicy 'nduja (calabrese sausage) and stracchino	
Misto di Bosco	22
Mozzerella, mixed mushroom, taleggio and truffle oil	
4 Formaggi	24
Mozzarella, gorgonzola, provolone and parmesan	
Gorgonzola e pere	24
Mozzarella, gorgonzola, pear and walnut	
Boscaiola	24
Mozzarella, taleggio, mushroom and speck	
Pappagallo	26
Mozzarella, mushroom, fresh rocket, imported Italian prosciutto and truffle ricotta	
Adriatico	26
Mozzarella, cherry tomato, fresh prawn, asparagus and crunchy pancetta	

PIZZA EXTRAS

Anchovies	2	Ham/Salami/Hot sausages	3
Mozzarella	2	Prawns	4
Vegetables	2	Prosciutto Crudo	4
Gorgonzola	2.50	Italian Buffalo Mozzarella	7
Taleggio	2.50	Italian Burrata	7

CATERING AVAILABLE FOR FUNCTIONS
AND CORPORATE EVENTS



250 Oxford Street, Leederville WA 6007

For bookings please call (08) 9444 0889

or book online at:

www.pappagallo.com.au

LUNCH SPECIAL
Only available from 11.30 – 3.30

Pappagallo Panuozzo

TRADITIONAL SANDWICH made from our light pizza dough.

Panuozzo Bologna	12
Mortadella, provolone cheese, grilled eggplant and rocket	
Panuozzo Vegetarian	12
Grilled eggplant, zucchini, roast capsicum, red onion and provolone cheese	
Panuozzo Salami	14
Ventricina hot salami, roast capsicum, fiordilatte and rocket	
Panuozzo Prosciutto	14
Imported Italian prosciutto, rocket, cherry tomato and fresh buffalo mozzarella	
Pasta of the Day	18
Chef pasta of the day	
Panino Bistecca	18
Beef fillet steak, roast capsicum, onions, mix lettuce and mayonnaise served with hand cut chips	
Panino Cotoletta	18
Free Range chicken schnitzel, mix lettuce, cherry tomato and mayonnaise served with hand cut chips	



MENU

B.Y.O Monday - Saturday lunch only
Corkage - \$8 per bottle
Sorry no split billing

OPENING HOURS

Monday – Saturday

Lunch 12.00pm – 3pm | Dinner 5pm – till late

Sunday

Closed

ANTIPASTI

Italian Bread	4.50
Freshly baked bread made in house served with local extra virgin olive oil and balsamic vinegar	
Mixed Olives (GF)	8
A selection of olives lightly marinated	
Pappagallo Garlic Bread	10
Creamy garlic butter on Pappagallo pizza dough (add mozzarella \$2)	
Spicy Garlic Bread	12
Garlic bread with “Nduja (add mozzarella \$2)	
Bruschetta	14
Grilled Italian bread served with fresh tomato, onion and basil and buffalo mozzarella	
Arancini	12
Sicilian rice balls made with ragu sauce and peas	
Cacciatore alla griglia (GF)	13
Grilled sliced dried Italian sausage served with lemon	
Melanzane Parmigiana (V)	14
Grilled eggplants stuffed with mozzarella, tomato and basil	
Calamari Fritti	18
Lightly fried baby calamari served with homemade mayonnaise	
Zuppa di Cozze (GF)	19
Fresh mussels stewed in white wine, garlic and chilli in a light tomato sauce served with grilled Italian bread	
Prosciutto e Mozzarella di Bufala	22
Imported Italian prosciutto and buffalo mozzarella served with home made focaccia	
Burrata e caponata (GF/V)	22
Burrata Cheese (fresh made from delizia latticini) served with sicilian caponata (Eggplant, celery, red capsicum, olives, capers and pinenuts)	
Antipasto Pappagallo (serves 2)	25
Arancini, Cacciatore all griglia, Calamari fritti	
Tagliere Tradizionale (for 2)	28
Traditional Italian imported meats	
Mortadella, Hot coppa, Spicy ventricina abruzzese, Leg ham, mixed olive with pecorino cheese, auricchio provolone served with focaccia	

INSALATE E CONTORNI

Insalata Mista (GF/V)	9
Garden salad, carrots, cucumber and cherry tomatoes, served with lemon and extra virgin olive oil dressing	
Patatine (V)	10
Chips seasoned with sea salt	
Polenta Fritta (V)	10
Lightly fried polenta chips seasoned with sea salt	

Radicchio (GF/V)	10
Radicchio, gorgonzola, balsamic reduction, shaved fennel	
Insalata Cavolo Bianco (GF/V)	10
Cabbage, capers, red onion, mint and parsley, extra virgin olive oil and parmesan	
Insalata Mediterranea (GF)	12
Rocket, cherry tomato, black olives, fetta cheese	
Broccolini and Baby Carrots (GF/V)	12
Pan fried broccolini and carrots with garlic	
Sweet Potato (V)	12
Sweet potato chips with sea salt	
Insalata Caprese (GF)	16
Buffalo mozzarella with fresh tomato and basil	
PASTE	
Gnocchi napoletana	24
Housemade ricotta gnocchi served with napoletana sauce made with san Marzano D.O.P. and parmesan	
Tagliatelle al ragù	24
Housemade tagliatelle served with homemade ragù sauce (pork, veal and lamb) and parmesan	
Linguine alle vongole	24
Linguine served with clams garlic and chilli white wine sauce	
Orecchiette alla pugliese	24
Orecchiette pasta with broccoli and Italian sausage	
Risotto porcini (GF)	24
Risotto mixed mushroom porcini and truffle cream	
Ravioli della Casa	26
Housemade Ravioli of the day	
Cavatelli alla vastese	32
Cavatelli served with a traditional zuppa di pesce (clams, mussels, calamari, prawns) made to order with fresh seafood, tomato, red peppers and garlic	
*Gluten Free Pasta available in Penne \$2 extra, Gnocchi and Ravioli \$4 extra	
Please ask our staff and allow approx. 15 mins cooking time.	

SECONDI DI MARE

Zuppa di Cozze	32
Fresh mussels stewed in white wine,garlic and chilli il light tomato sauce served al cocchio (traditional clay pot cooked in woodfire oven with pizza base on top)	

D.O.P. – (Protected Designation of Origin)
This italian certification ensures the products are locally grown and packaged in Italy.

Pesce del giorno (GF)	(market price)
Fish of the day served with pan fried broccolini and baby carrots	
Brodetto di Pesce (GF) (can serve 2 people)	49
Traditional zuppa di pesce Vastese style, fresh fillet fish, prawns, mussels, clams, baby squid, tomato, red peppers and garlic served with fresh bread or al cocchio in woodfire oven	
All mains are available gluten free. Please ask our staff.	

SECONDI DI CARNE

Pollo alla Diavola	28
Grilled Free Range chicken marinated in chilli, garlic and extra virgin olive oil served with insalata cavolo bianco and sweet potato chips	
Cotoletta Pappagallo	30
Premium veal girello served with chips and garden salad	
Agnello ai Ferri*	38
Amelia Park grilled lamb cutlets served with sweet potato chips and radicchio salad	
Bistecca (GF)	42
Premium steak Margaret River black angus served with chips and rocket salad	
Grigliata Mista (serves 2/3)	90
Premium steak Margaret River black angus, 2 lamb cutlets, 2 grilled chicken, 1 traditional italian sausage served with sweet potato chips and garden salad	

MENU BAMBINI

Kids Chips	8
Kids size hand cut chips served with tomato sauce	
Kids pasta – penne or spaghetti	
Olive oil and parmesan	10
Napoletana sauce	10
Ragu’ sauce	12
Milanese and chips	15
Kids size schnitzel, hand cut chips and tomato sauce	

If you have any special dietary requirements or allergies please inform your waiter prior to ordering and we will do our best to accomodate your needs.

(GF) - Gluten Free (V) - Vegetarian
Gluten free pasta available