

Thursday - Sunday | 12pm - 3pm | Takeaway
@rovingpizza #softandcrunchy #pizzaisaseriousthing

MARGHERITA

San Marzano tomato, fior di latte, basil, parmesan & extra virgin olive oil | 29

RUSTICA

San Marzano tomato, garlic, oregano, basil, olives, red onion, wood-fired peppers, toasted pine nuts, whipped feta | 30

DIAVOLA

San Marzano tomato, fior di latte, spicy salami, chilly, oregano & hot honey | 29

LA BIANCA

Goat cheese, mozzarella, garlic oil, rosemary, truffle, honey & walnut brittle | 30

TOTO

Fior di latte, garlic, coppa, datterino tomato, rocket, grana padano | 32

TARTUFO

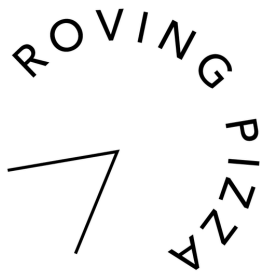
Truffle cream, garlic, fior di latte, rosemary mushrooms, smoked provolone & prosciutto cotto | 30

ORGANIC WILD ROCKET SALAD

Pear, apple, parmesan, walnut brittle, aged balsamic dressing | 21

PIZZA NAPOLETANA

Chili Oil + \$2 | Add Cured Meat + \$6/\$8 | Additions + \$4 | Takeaway slices dine in are bagged free of charge



CICCHETTI / SMALL PLATES

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SICILIAN OLIVES

Mixed & marinated in-house | 14

PANE DI CASA

Biga puff bread, garlic oil, parmesan, herbs, aged balsamic & extra virgin olive oil | 20

MELON & PROSCIUITTO SALAD

Goats cheese, toasted almonds, honey, mint, chardonnay vin | 24

CALAMARI

Aromatic crispy calamari, roasted garlic & white balsamic aioli, lemon | 24

AFFETTATO

Platter (Serves 2 - 3)

Italian cured meats, cheese, Sicilian olives, Italian sourdough | 49

PIZZA GLOSSARY

Coppa

An Italian dry-cured meat, also known as capicola, made from the pork neck or shoulder

Fior di Latte

Meaning "flower of milk" in Italian, is a classic fresh mozzarella cheese made from cow's milk

Grana Padano

Grana Padano is an Italian cows-milk cheese originating in the Po Valley. It is similar to Parmesan. Buttery, soft, delicate.

Pizza Size?

Roving Pizza's are 12 inches or 30cm diameter. Six slices.

Prosciutto Cotto

Italian slow cooked premium ham made from the whole pork leg, that is cured with salt, spices, & herbs

Smoked Provolone

A semi-hard Italian cheese made from cow's milk using the pasta filata (stretched-curd) method, resulting in a smooth texture & stretchy quality