



Thursday - Sunday | 12pm - 3pm | Takeaway

@rovingpizza #softandcrunchy #pizzaisaseriouthing

## 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, chilli, oregano & hot honey | 29

## LA BIANCA

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

## ROSSO

San Marzano tomato, roasted capsicum, red onion, pancetta, pistachio, stracciatella, chili, honey | 32

## PRO FUNGHI

Free range ham, mushroom, cream, garlic, rosemary, truffle, grana padano | 31

## QUATTRO SALUMI

Fior di latte, garlic cream, mortadella, salami, pancetta, ham, ricotta, black pepper | 32

## ORGANIC WILD ROCKET SALAD

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



## 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 & PROSCUITTO SALAD

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

### CALAMARI

Aromatic crispy calamari, zucchini chips, garlic aioli, lemon | 26

### CROCCHETTE

Smoked mozzarella & potato béchamel, mortadella, pea, pistachio salad | 26

### CHARCUTERIE Platter ( Serves 2 - 3 )

Italian cured meats, selection of cheeses, Sicilian olives, crocchette, parmesan grissini, pickles, Italian sourdough | 59

## DOLCE / SWEET

### DUCK ISLAND ICE CREAM SANDWICHES | 10

#### Choose Your Flavour:

- Fairy Bread
- Smores
- Mint Chocolate Chip
- Cookies & Cream

## PIZZA GLOSSARY

#### 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.

#### Mortadella

iconic, finely emulsified Italian pork sausage from Bologna, known for its smooth, pale-pink texture interspersed with cubes of pork fat

#### Stracciatella

A fresh Italian cheese from Puglia, made from shredded mozzarella curds mixed with rich cream. Soft, stringy, and luxurious texture,