

UNCLE

Pizza e panini

ORDER NOW
Tel: (07) 5502 1684

PIZZA 13" (Monday to Sunday from 4.30pm - 8.30pm)

72 hour slow fermented traditional dough recipe.

Gluten friendly Base +\$4

Add meats +\$4, anchovies, +\$4 vegetables +\$2 each, pineapple +\$2

1. MARGHERITA \$23 (Kids 9" \$15)

San Marzano tomato, mozzarella, fresh basil, oregano

2. HAWAIIAN \$27 (Kids 9" \$17)

San Marzano tomato, mozzarella, virginia leg ham, pineapple

3. HOT SALAMI \$27 (Kids 9" \$17)

San Marzano tomato, mozzarella, hot sopressa salami (mild optional)

4. CAPRICCIOSA \$29

San Marzano tomato, mozzarella, virginia leg ham, woodfired mushrooms, kalamata olives.

Add anchovies + \$4

5. CARNE (Meat lovers) \$29

San Marzano tomato, mozzarella, virginia leg ham, hot sopressa salami (mild optional), pancetta, pork & fennel sausage

6. MATTEO \$29

San Marzano tomato, mozzarella, hot sopressa salami (mild optional), mushrooms, kalamata olives, garlic oil, goat cheese

7. MESSICANA (Supreme) \$29

San Marzano tomato, mozzarella, hot sopressa salami (mild optional), roasted peppers, spanish red onions, mushrooms, kalamata olives, chilli, fresh basil

8. POLLO (BBQ chicken) \$29

San Marzano tomato, mozzarella, Uncle's marinated chicken, spanish red onions, mushrooms, bbq sauce

Add pineapple + \$2

9. PROSCIUTTO \$29

San Marzano tomato, mozzarella, cherry tomatoes, fresh wild rocket, fresh S. Daniele prosciutto, shaved parmesan, balsamic reduction

10. VEGETARIANA (V) \$29

San Marzano tomato, mozzarella, potatoes, zucchini, roasted peppers, eggplant, spanish red onions, feta cheese, fresh basil

11. QUATTRO FORMAGGI (4 cheeses) \$27

White base, mozzarella, gorgonzola, smoked provola, parmesan, fresh parsley, honey glaze

12. POTATO & ROSEMARY (V) \$27

White base, mozzarella, confit potatoes, spanish red onions, thyme, rosemary

13. GAMBERI (Prawns) \$29

White base, mozzarella, local marinated prawns, cherry tomatoes, grilled zucchini, fresh parsley, chilli oil

14. FUNGHI (Mushrooms) \$29

Truffle base, mozzarella, marinated roasted mushrooms, fresh wild rocket, shaved parmesan, sea salt

FOCACCIA & PUFF BREAD 9"

15. IL SOFFIO PUFF BREAD \$17

Garlic oil & oregano puff bread

16. GRECA FOCACCIA \$19

Garlic oil, mozzarella, kalamata olives, cherry tomatoes, fresh basil, sea salt, oregano

17. GARLIC & CHEESE FOCACCIA \$19

Garlic oil, mozzarella, sea salt, oregano

PASTA

Select from spaghetti or penne pasta

18. NAPOLI \$23 (add 5 meatballs \$6)

Slow cooked tomato sugo, parmesan, fresh basil

19. BOLOGNESE \$29

Slow cooked traditional beef ragu sauce, parmesan, fresh basil

20. CARBONARA \$29

Pancetta, parmesan, egg yolk, cream, black cracked pepper

SALADS & ARANCINI

21. ANNA'S PEAR & WALNUT SALAD \$21

Fresh wild rocket, shaved parmesan, sliced pear, walnuts, balsamic reduction

22. TOTTI'S CHICKEN PANKO SALAD \$25

Fresh wild rocket, crumbed chicken panko schnitzel, tomatoes, fior di latte mozzarella

23. BOLOGNESE RAGU ARANCINI \$19

3x70g Bolognese ragu, onion, carrot, celery, peas, sea salt & cheese

24. THREE CHEESE MUSHROOM ARANCINI \$19

3x70g 3 varieties of mushroom, parsley, parmesan, sea salt, pepper & cheese

DESSERTS

25. LOLATELLA 9" \$19

Nutella pizza, icing sugar & fresh strawberries

26. ISLA OF CAPRI TIRAMISU \$21

Isla's homemade Tiramisu

27. GIGI'S SICILIAN CHOCOLATE CANNOLI 4 pcs \$17

Sicilian cannoli shell, filled with home made chocolate custard, icing sugar

28. GIGI'S SICILIAN PISTACHIO CANNOLI 4 pcs \$17

Sicilian cannoli shell, filled with creamy "Pistachio Papi" spread, crumbed pistachio

PANINI (Monday to Friday from 8am - 3pm)

Italian rolls, baked daily

29. PANINO COTOLETTA (chicken schnitzel) \$19

Panko chicken schnitzel, mozzarella, fresh wild rocket, aioli & a squeeze of lemon

30. PANINO ROSA (ham & cheese) \$19

Smoked leg ham, aged cheddar, caramelised onion relish, seeded mustard & jalapenos

31. PANINO SOPRESSA (salami) \$19

Sopressa salami, mozzarella, fresh tomato, basil & a drizzle of olive oil

32. PANINO NONNA MARIA (meatballs) \$19

Homemade Italian meatballs in Napoli sauce, fresh parmesan cheese & basil

33. PANINO CARNE (meat lovers) \$19

Sopressa salami, smoked leg ham, prosciutto, mortadella & mozzarella

34. PANINO NATALIA (vegetarian) \$19

Grilled zucchini, roasted capsicum, eggplant, fresh tomato, fresh wild rocket & pesto

*all panini's are made fresh, served cold or toasted

DRINKS

CANS

330ml San Pellegrino

Aranciata Rossa/Chinotto/Limonata \$4

375ml Coke/Coke zero/Fanta/Sprite/Solo \$4

BOTTLES

600ml Nu Water \$3

250ml San Pellegrino Sparkling water \$5 / 750ml \$9

260ml Noah's juices orange/apple/green \$6

1.25L Coke/Coke Zero/Fanta/Sprite/Solo \$7