

# EXTRA VIRGIN PIZZA



## ANTIPASTI & INSALATE

<b>E.G.V.B.</b> <i>extra garlic virgin bread</i>	8
<b>FLATBREAD W. HUMMUS &amp; EGGPLANT DIP</b> <i>flatbread, whipped hummus, smoked eggplant puree, evoo</i>	10
<b>BAKED CAMEMBERT</b> <i>flatbread, rosemary, truffle honey</i>	18
<b>KALE-ROMAINE CAESAR</b> <i>candied bacon, cage-free poached egg, grana padano</i>	14
<b>BROCCOLI &amp; AVOCADO</b> <i>quinoa, pistachio, feta, mint, lemon dressing (chicken, add \$3)</i>	14
<b>LAYERED CAPRESE</b> <i>vine-ripened tomato, mozzarella di bufala, fresh basil, balsamic</i>	15
<b>PROSCIUTTO &amp; MELON</b> <i>prosciutto di parma, compressed rockmelon infused w. elderflower liqueur, rocket</i>	16
<b>WAGYU BEEF CARPACCIO</b> <i>thinly sliced raw beef, rocket, shaved pecorino, black truffle dressing</i>	18
<b>CAULIFLOWER ROMESCO</b> <i>almond capsicum relish, fontina, cracked black pepper</i>	14
<b>OVEN-ROASTED BRUSSELS SPROUTS</b> <i>bacon, pine nuts, white raisins, parmigiano, sherry vinaigrette</i>	14
<b>BAKED WINGS ALLA DIAVOLA (8 PIECES)</b> <i>EVP hotwing sauce, vegetable sticks</i>	18
<b>OVEN-FIRED CLAMS</b> <i>garlic, white wine, e.g.v.b</i>	18

## PASTA

<b>SPAGHETTI VONGOLE</b> <i>clams, garlic, white wine</i>	24
<b>ANGUS BEEF CHEEK LASAGNA</b> <i>roasted parsnip, scarmoza cheese, mozzarella, tomato (good for sharing)</i>	32
<b>MACARONI &amp; CHEESE</b> <i>forest mushrooms, bread crumbs, grana padano, truffle oil</i>	22
<b>SPICY PRAWN SPAGHETTI</b> <i>tomato, chilli, garlic, onion, grated parmesan</i>	24

## PIZZA

<b>BUFALA MARGHERITA</b>	24
<i>tomato, mozzarella di bufala, fresh basil</i>	
<b>MARGHERITA</b>	20
<i>tomato, mozzarella, fresh basil</i>	
<b>FOUR CHEESE</b>	24
<i>tomato, mozzarella, pecorino, fontina, parmigiano reggiano</i>	
<b>MUSHROOM BIANCO</b>	26
<i>béchamel, mozzarella, roasted mushrooms and onions, fontina, rosemary, pecorino, truffle oil</i>	
<b>SPICY PEPPERONI</b>	26
<i>tomato, mozzarella, pepperoni, chilli flakes, oregano, parmigiano reggiano</i>	
<b>GUANCIALE &amp; EGG</b>	28
<i>béchamel, mozzarella, italian cured pork jowl, cage-free egg</i>	
<b>PROSCIUTTO &amp; ARUGULA</b>	28
<i>tomato, mozzarella, prosciutto di parma, baby arugula, parmigiano reggiano</i>	
<b>BROCCOLINI &amp; SAUSAGE</b>	26
<i>mozzarella, broccolini, pork sausage, chilli, parmigiano reggiano, pecorino, lemon juice</i>	
<b>PISTACHIO PUMPKIN</b>	24
<i>pistachio pesto, pumpkin, mozzarella, baby arugula, lemon vinaigrette, pecorino, provolone</i>	
<b>SPOTTED PIG</b>	30
<i>tomato, mozzarella, pepperoni, pork sausage, guanciale, parmigiano reggiano</i>	
<b>HAWAIIAN BBQ CHICKEN</b>	28
<i>chipotle bbq sauce, mozzarella, chicken, roasted onions, fresh pineapple, jalapeño, scallions, pecorino, provolone</i>	
<b>SEAFOOD</b>	28
<i>béchamel, prawns, clams, squid, cherry tomatoes, chilli flakes, parmigiano reggiano, pecorino, lemon juice, shaved garlic</i>	

## DOLCI

<b>TIRAMISU</b>	9
<i>ladyfingers, espresso liqueur, mascarpone</i>	
<b>CHOCOLATE NEMESIS</b>	12
<i>flourless Valrhona chocolate cake, vanilla bean ice cream</i>	
<b>LEMON POSSET</b>	9
<i>homemade mascarpone, blueberry compote, rosemary</i>	
<b>STRAWBERRY SEMIFREDDO</b>	10
<i>wild strawberries, almond praline, strawberry coulis</i>	

HANDMADE TO ORDER.  
ALL-NATURAL PREMIUM INGREDIENTS.  
PURITY GUARANTEED.

CHEF RECOMMENDATIONS 🍷 SPICY 🌶️

SPIRITS	GLS / BTL
GREY GOOSE	12 / 198
HENDRICK'S	12 / 198
HIGHLAND PARK	14 / 268
MACALLAN 12 YEARS	16 / 288
NIKKA TAKETSURU BARREL	12 / 228
NIKKA TAKETSURU 12 YEARS	14 / 268

WHITE WINE	GLS / BTL
SUNDAYS BLOCK CHARDONNAY SOUTH AUSTRALIA <i>classically expressive of stone fruit, lemon and cut apple</i>	9 / 50
COUSIÑO-MACUL SAUVIGNON BLANC, MAIPO VALLEY <i>Fresh tropical fruits, pineapple and melon with herbal notes</i>	11 / 60
ST HALLETT POACHER'S SÉMILLON SAUVIGNON BLANC <i>pear, guava, lemon peel and apple, a fresh crisp finish</i>	88
TORRES GRAN VIÑA SOL (CHARDONNAY-PARELLADA), SPAIN <i>floral, tropical fruit notes; intense and full-bodied</i>	85
INNISKILLIN LATE AUTUMN RIESLING, CANADA <i>hints of sweetness with a soft mouthfeel, tropical, and citrus flavours</i>	95

RED WINE	GLS / BTL
SUNDAYS BLOCK CABERNET SHIRAZ, SOUTH AUSTRALIA <i>Ripe and juicy with a savoury mix of red fruit flavours, ripe tannins and cedary oak.</i>	9 / 50
RUFFINO CHIANTI, TUSCANY <i>classic Chianti aromas of violet and cherry flavours</i>	11 / 60
MIGUEL TORRES SANTA DIGNA, MERLOT RESERVE, CHILE <i>mid-weight and richness, aromas of ripe fruit and blueberries</i>	80
BEAUMONT CLARE VALLEY, CABERNET MERLOT, AUSTRALIA <i>shows ripe blackberry and generous intensity with a touch of cedary oak</i>	90
ST. FRANCIS MERLOT, SONOMA <i>espresso, red cherry, chocolate with savoury spices</i>	108

SPARKLING	BTL
TORRESELLA PROSECCO BRUT SPUMANTE, VENETO, ITALY <i>citrus, floral, nutty character</i>	55
BOIZEL BRUT RÉSERVE, ÉPERNAY, FRANCE <i>fresh, rounded, well-balanced</i>	108

DRAUGHT BEER	1/2 PINT / PINT
KIRIN	9 / 17

BOTTLED BEER	BTL / BUCKET
PERONI NASTRO AZZURO	13 / 40
PURE BLONDE LOW CARB LAGER	14 / 50

COLD DRINKS	GLS / JUG
<b>HOUSEMADE SODAS</b> 🍹	7 / 16
GINGER LEMON / STRAWBERRY BASIL / RASPBERRY MINT	
	GLS
COKE / SPRITE / COKE LIGHT	5
STILL WATER 500ML	8
SPARKLING WATER 500ML	8
FRESHLY SQUEEZED ORANGE JUICE	8
ICED LEMON TEA / ICED TEA	6
ICED CHOCOLATE	7

HOT DRINKS	SINGLE	DOUBLE
<b>PAPA PALHETA COFFEES</b>		
ESPRESSO / MACCHIATO	4.5	5.5
LONG BLACK		5.5
FLAT WHITE / CAPPUCCINO / LATTE	5.5	6.5
PICCOLO LATTE	5.5	
MOCHA	6.5	7.5
HOT CHOCOLATE	6.5	
<b>TEA</b>	6	
EARL GREY / CHAMOMILE / ENGLISH BREAKFAST / PEPPERMINT		

PLEASE ASK YOUR SERVER FOR OUR DAILY SPECIALS

ALL PRICES ARE SUBJECT TO  
SERVICE CHARGE AND GST.

DELIVERY HOTLINE: 6247 5757.

WWW.EXTRAVIRGINPIZZA.COM.

FACEBOOK: EXTRA VIRGIN PIZZA

EAT-IN

TAKE-AWAY

DELIVERY