

EXTRA VIRGIN PIZZA



ANTIPASTI & INSALATE

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

PASTA

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

PIZZA

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

DOLCI

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

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

CHEF RECOMMENDATIONS 🍷 SPICY 🌶️

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 minerality notes</i>	10 / 55
YEALANDS BABY DOLL SAUVIGNON BLANC, MARLBOROUGH <i>fresh tropical fruits, passionfruit and grapefruit</i>	60
TIM ADAMS 'MR MICK' RIESLING, CLARE VALLEY <i>lime, orange blossom and lemon curd flavours, a natural crisp finish</i>	65
TABALÍ PEDREGOSO GRAN RESERVA SAUVIGNON BLANC, LIMARÍ VALLEY <i>complex and elegant with citrus, passionfruit and zesty acidity</i>	70
LIS NERIS 'SAN LORENZO' PINOT GRIGIO, FRIULI <i>aroma notes of lemon, green apple and blossoms, a light crisp finish</i>	75
CLOS HENRI 'PETIT CLOS' SAUVIGNON BLANC, MARLBOROUGH <i>deep and elegant, hints of golden kiwi and juicy mouthfeel</i>	85
WEINGUT HULS 14053 ESTATE GUTRIESLING, MOSEL <i>fine fruity aromas of citrus fruits, green apple, very piquant and well-structured</i>	95
PAXTON 'THOMAS BLOCK' ORGANIC CHARDONNAY, MCLAREN VALE <i>fresh, lively and attractive citrus and integrated oak</i>	110

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
VIÑA COUSIÑO MACUL CARMÉNÈRE, CENTRAL VALLEY <i>ripe and deep with ripen plum, cedary notes with round tannins</i>	10 / 55
TABALÍ PEDREGOSO GRAN RESERVA MERLOT, LIMARÍ VALLEY <i>elegant red cherry and plum fruit with fine grain tannins</i>	11 / 65
TIM ADAMS PROTÉGÉ TEMPRANILLO, CLARE VALLEY <i>mid bodied with spicy aromas of cherry and strawberry flavours</i>	75
TINTONEGRO UCO VALLEY MALBEC, MENDOZA <i>dark fruit flavours, intense floral aroma, rich texture and a bright fresh finish</i>	80
BODEGAS PALACIOS REMONDO LA MONTESA, RIOJA <i>rich and generous with notes of hedgerow, blackberries, vanillin and spice</i>	105
GLORIA FERRER 'ETESIAN' PINOT NOIR, SONOMA <i>soft hints of black cherry and spice notes, a pleasant velvety finish</i>	115
TELMO RODRÍGUEZ 'LANZAGA', RIOJA ALAVESA <i>ripe red fruit flavours, floral scents with smoky hints of allspice and pipe tobacco</i>	125
PEGASUS BAY PINOT NOIR, MARTINBOROUGH <i>expressive black cherry, mulberry with savoury spices, a rich velvety finish</i>	135

SPARKLING

GLS / BTL

PERELADA BRUT RESERVA N.V, EMPORDA <i>fresh, crisp, citrus and apple finish</i>	10 / 58
AGUSTI TORELLO MATA BRUT RESERVA 2013, PENEDES <i>elegant and fruity with ripe apple and syrup notes</i>	75
BOIZEL BRUT RÉSERVE, ÉPERNAY, FRANCE <i>fresh, rounded, well-balanced</i>	108

ROSE WINE

LA LOIRE FEU ROSE D'ANJOU, LOIRE <i>soft fruity notes of strawberry, hibiscus and rhubarb jam</i>	12 / 70
CHÂTEAU DE BERNE ESPRIT MÉDITERRANÉE, COTE DE PROVENCE <i>attractive and delicate honeysuckle with a lifted nose of summer fruits</i>	80
EL MAGO ORGANIC VINO ROSADO, TERRA ALTA <i>fresh with subtle notes of little wild strawberries, a pleasant finish</i>	90

DRAUGHT BEER

½ PINT / PINT

HOEGAARDEN	9 / 13
LITTLE CREATURE	9 / 13

BOTTLED BEER

BTL / BUCKET

CORONA	9 / 40
PERONI NASTRO AZZURO	9 / 40

COCKTAILS

GLS

FROSE	12
NEGRONI	12

SPIRITS

GLS / BTL

WYBOROWA	9 / 130
BEEFEATER	9 / 130
SINGLETON 12 YEARS	9 / 130
CAMPARI	9 / 130

NON-ALCOHOLIC

GLS / JUG

HOUSEMADE SODAS 🍹	7 / 16
GINGER LEMON / STRAWBERRY BASIL / RASPBERRY MINT	
	GLS
FRESHLY SQUEEZED ORANGE JUICE	8
STILL / SPARKLING WATER (500ML)	8
HOT BEVERAGES	
SINGLE	4.5
DOUBLE / MILK	5.5
MOCHA / CHOCOLATE	6.5
TEA	6

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