

ANTIPASTI

ITALIAN CHILLI FRIES (GF) Arrabbiata salt, cacciatore ketchup	7
TRUFFLE PORCINI & PARMESAN FRIES (GF) Truffle aioli	8
AMATRICIANA FRIED CHICKEN Amatriciana double crumbed fried chicken Italian BBQ sauce	12
SPICY CALAMARI (GF) Smokey crusted calamari, rocket leaves, squid ink mayo	13.5
WAGYU BEEF MEATBALLS (GF) Napoli sugo, aged salted ricotta	8 (3pc) 13 (5pc)
BOLOGNESE ARANCINI BALLS served with truffle aioli & crispy sage	8 (3pc) 13 (5pc)
FOCACCIA SEMPLICE Olive oil, sea salt, oregano, rosemary	8
FOCACCIA SAN DANIELE San Daniele prosciutto crudo, rocket leaves	15

INSALATE

All salads can be enriched with:
buffalo mozzarella 5 **San Daniele prosciutto 5**
imported tuna 4 **anchovies 3**

RUCOLA (GF) Rocket leaves, sliced pear, candied walnuts, parmesan, truffle honey	11
RADICCHIO (GF) Radicchio leaves, goats cheese, cherry tomato, currants, truffle balsamic reduction, candied walnuts	13
CHEEKY CHICK (GF) Free range grilled chicken breast, black rice, beetroot, spinach leaves, toasted almonds, house made yoghurt	14
CAPRESE (GF) Imported buffalo mozzarella, tomato medley, black salt, fresh basil, oregano	14

PASTA & ZUPPA

MINISTRONE (GF) Classic mixed vegetable and bean Italian soup	12
HOUSE MADE GNOCCHI Napoli salsa, buffalo mozzarella, fresh basil	18
PUMPKIN RAVIOLI House made pumpkin ravioli, burnt butter, crispy sage, crushed amaretti	19
WAGYU BOLOGNESE LASAGNE 'All day' wagyu bolognese ragu, be'chemel parmesan, fior di latte, Napoli salsa, fresh basil	18
PAPPARDELLE 'All day' wagyu bolognese ragu, marsala mushroom, touch of cream, parmesan	21
SQUID INK TAGLIATELLE Tiger prawn & calamari ragu, lobster bisque, zucchini, pinot grigio, cherry tomato, parsley, Napoli salsa	23

PIZZA

MARGHERITA Italian tomato salsa, fior di latte, fresh basil add San Daniele prosciutto 6	16.5
BUFALA Imported buffalo mozzarella (cooked or fresh), Italian tomato salsa, fresh basil add San Daniele prosciutto 6	21.5
SEXY TRUFFLE Truffle cream, marsala mushroom, fior di latte, radicchio, truffle oil, parmesan add pancetta 3	22
VEGGIE EXPLOSION Roasted eggplant, roasted zucchini, roasted capsicum, pumpkin, fior di latte, fresh basil, olive crumble make it vegan, add Italian tomato salsa	22
MR SILVIO Roasted pumpkin, roasted potato, goats cheese, fior di latte, crispy sage, candied walnuts, cracked pepper add San Daniele prosciutto 6	22

BUNGA BUNGA (AWARDED BEST PIZZA) Italian pork sausage, porcini & marsala mushrooms, Italian tomato salsa, fior di latte, parmesan, parsley	22
CARBONARA Free range egg, cream, fior di latte, pancetta, caramelised onion, pecorino, parsley, cracked pepper	21.5
MAN'S MAN Italian pork sausage, leg ham, cacciatore salame, Italian tomato salsa, fior di latte, parmesan add anchovies 3	21.5
NAPOLETANA Italian anchovies, olives, capers, Italian tomato salsa, fior di latte, oregano, fresh basil	21.5
NAUGHTY GIRL Leg ham, artichoke hearts, marsala mushrooms, olives, Italian tomato salsa, fior di latte	21.5
PORKYPINE Smokey roasted fresh pineapple, fior di latte, leg ham, Italian tomato salsa, caramelised onion, cracked pepper	22
BIM BUM BAM Truffle porcini cream, chilli tiger prawns, pancetta, broccoli, fior di latte, truffle mayo, parmesan, cracked pepper	23

(GF) Gluten Free

* GLUTEN FREE PASTA AND PIZZA add 4.5

IMPORTANT due to large amount of flour used in our kitchen cross contamination can't be avoided

Please inform our waiter of any allergies, olives may have pips.



L'EVOLUZIONE DELLA PIZZA

A25

WHAT IS THE SECRET BEHIND A25 PIZZA?

- We strive to honour the heritage of old world Italian tradition, where the integrity of ingredients is paramount and the freshness in flavour undeniable, we then present them with a twist, to bring you something special!!

- We use southern Italian grown tomatoes, Italian soft wheat flour with vital wheat germ (making it kinder to your digestive system), and seasonal ingredients.

- Finally, we add loads of experience and relentless passion to give you the perfect recipe for what we believe is one of the healthiest, coolest handcrafted pizza going around.

WE ARE A25, BORN IN MELBOURNE WITH A SEXY ITALIAN SOUL

DOLCI

TIRAMISU' Pavesini, amaretti, mascarpone, Italian liqueur, Dukes coffee	10.5
PANNACOTTA Nutella pannacotta, balsamic strawberries, persian fairy floss, raspberry dust	10.5
CANNOLI SICILIANI House made cannoli, pistachio, chocolate, citrus ricotta	8 (2pc)
WHEELIE-MISU' (GF) House made tiramisu' wagon wheel	4
VANILLA BEAN ICE CREAM (GF)	2.5 (per scoop) add Nutella 1.5
SWEET PIZZA Nutella, strawberries, coconut, vanilla bean ice cream	10 Make it maxi 16 (serves 6-8 people)

HAPPY DAYS

MON - FRI LUNCH
ALL PIZZA / PASTA \$15
*EXCEPT ANY SEAFOOD DISHES

MON NIGHT ALL PIZZA \$15
TUE NIGHT ALL PASTA \$15
*EXCEPT ANY SEAFOOD DISHES

*ADDITIONS WILL BE CHARGED ACCORDINGLY
*HAPPY DAYS SPECIAL DOES NOT APPLY ON PUBLIC HOLIDAYS

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS - STRICTLY NO SPLIT BILLS

A25 applies a Payment Processing Fee of 1.65% (incl GST) to all Credit Card and Debit Card Transactions, This Payment Processing Fee reflects the Merchant Service Fee costs associated with accepting Credit and Debit Cards. A25 engages an independent 3rd party to provide this service and does not profiteer from any Payment Processing Fee received.