

ITALIAN SANDWICHES

PANCETTA PANINO
Free range egg, Italian bacon

SPINACI PANINO
Free range egg, wilted spinach, pecorino cheese

PANINO COTTO
Leg ham, provolone cheese, tomato

PANINO CAPRESE
Fior di latte mozzarella, tomato, basil pesto

BREAKFAST RUSTICHELLA
San Daniele prosciutto, free range egg, provolone cheese, tomato, multigrain bread

POLLO RUSTICHELLA
Grilled chicken breast, avocado, rocket leaves, basil pesto, truffle aioli, multigrain bread

AVOCADO RUSTICHELLA
Avocado, pecorino cheese, tomato, rocket leaves, basil pesto, multigrain bread

FOCACCIA TONNO
Imported tuna, free range egg, rocket, fior di latte mozzarella, truffle aioli

FOCACCIA A25
Leg ham, avocado, provolone cheese, tomato

FOCACCIA SALAME
Roasted eggplant, roasted capsicum, provolone cheese, cacciatore salame

FOCACCIA ROAST BEEF
Rare roast beef, caramelised onion, roasted capsicum, spinach leaves, basil pesto

PIADINA VIP (VERY ITALIAN PIADINA)
San Daniele prosciutto, fior di latte mozzarella, rocket leaves, basil pesto

PIADINA VEGETALE
Porcini cream, grilled pumpkin, roasted zucchini, fior di latte mozzarella, olive crumble, basil pesto

ANTIPASTI

ITALIAN CHILLI FRIES (GF)
Arrabbiata salt, cacciatore ketchup

TRUFFLE PORCINI & PARMESAN FRIES (GF)
Truffle aioli

WAGYU BEEF MEATBALLS (GF)
Napoli sugo, aged salted ricotta

BOLOGNESE ARANCINI BALLS
served with truffle aioli & crispy sage

FOCACCIA SEMPLICE
Olive oil, sea salt, oregano, rosemary

SALAD BOWLS

6.5 **POWER**
Boiled free range egg, iceberg lettuce, avocado, Roma tomato, corn, basil pesto, A25 dressing
6.5 add pancetta 3, add grilled chicken breast 4, add imported tuna 4

6.5 **FARRO**
Spelt, roasted pumpkin and potato, spinach, goats cheese, vincotto
add tuna 4, add buffalo mozzarella 5

6 **SICILY**
Grilled chicken breast, roasted veggies, corn, rocket leaves, black rice, toasted pinenuts, balsamic reduction
9.5 swap grilled chicken breast with imported tuna
add broccoli 3

9.5 **CHEEKY CHICK**
Grilled chicken breast, black rice, beetroot, toasted almonds, spinach leaves, housemade yoghurt
extra chicken add 2, add buffalo mozzarella 5

9.5 **RISO NERO**
Black rice, roasted zucchini, roasted potato, roasted pumpkin, avocado, truffled mayo, currants, pomegranate
9.5 add imported tuna 4, add grilled chicken breast 4

RUCOLA
Rocket leaves, fior di latte mozzarella, candied walnuts, sliced pear, truffle honey, parmesan
9.5 add imported tuna 4, add San Daniele prosciutto 5,
9.5 add buffalo mozzarella 5

AVOCADO CAPRESE
Fior di latte mozzarella, tomato medley, volcanic black salt, basil pesto, avocado, rocket leaves
9.5 swap fior di latte mozzarella with buffalo mozzarella add 1.5
add San Daniele prosciutto 5

PASTA & SOUP

9.5 **MINISTRONE (GF)**
Classic mixed vegetable and bean Italian soup

HOUSE MADE GNOCCHI
Napoli salsa, buffalo mozzarella, fresh basil

6 **PENNE ALLA NORMA**
Napoli salsa, fresh ricotta, roasted eggplant, fresh basil

6 **WAGYU BOLOGNESE LASAGNE**
'All day' wagyu bolognese ragu, be'chamel, parmesan, fior di latte, Napoli salsa, fresh basil

8 (3pc)
13 (5pc) **PAPPARDELLE**
'All day' wagyu bolognese ragu, marsala mushroom, touch of cream, parmesan

8 **SQUID INK TAGLIATELLE**
Tiger prawn & calamari ragu, lobster bisque, zucchini, pinot grigio, cherry tomato, parsley, Napoli salsa

PIZZA

12 **MARGHERITA** 16
Italian tomato salsa, fior di latte, fresh basil
add San Daniele prosciutto 6

BUFALA 21
12 Imported buffalo mozzarella (cooked or fresh), Italian tomato salsa, fresh basil
add San Daniele prosciutto 6

14 **SEXY TRUFFLE** 21
Truffle cream, marsala mushroom, fior di latte, radicchio, truffle oil, parmesan
add pancetta 3

VEGGIE EXPLOSION 20.5
14 Roasted eggplant, roasted zucchini, roasted capsicum, pumpkin, fior di latte, fresh basil, olive crumble
make it vegan, add Italian tomato salsa

MR SILVIO 21
12.5 Roasted pumpkin, roasted potato, goats cheese, fior di latte, crispy sage, candied walnuts, cracked pepper
add San Daniele prosciutto 6

CARBONARA 20.5
11 Free range egg, cream, fior di latte, pancetta, caramelised onion, pecorino, parsley, cracked pepper

BUNGA BUNGA (AWARDED BEST PIZZA) 21.5
Italian pork sausage, porcini & marsala mushrooms, Italian tomato salsa, fior di latte, parmesan, parsley

13 **MAN'S MAN** 20.5
Italian pork sausage, leg ham, cacciatore salame, Italian tomato salsa, fior di latte, parmesan
add anchovies 3

NAUGHTY GIRL 20.5
Leg ham, artichoke hearts, marsala mushrooms, olives, Italian tomato salsa, fior di latte

11.5 **BIM BUM BAM** 21.5
17.5 Truffle porcini cream, chilli tiger prawns, pancetta, broccoli, fior di latte, truffle mayo, parmesan, cracked pepper

SWEET PIZZA

18 **NUTELLA, STRAWBERRIES, COCONUT DUST, VANILLA BEAN ICE CREAM** Sml 10 Lrg 16

20 (GF) Gluten Free

*GLUTEN FREE PASTA AND PIZZA add 4.5
21.5 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

HAPPY DAYS

MONDAY ALL PIZZA \$14⁵⁰
TUESDAY ALL PASTA \$14⁵⁰

*ADDITIONS WILL BE CHARGED ACCORDINGLY

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.