

Bits, not pizza

House marinated olives	GF, V 8
Pancetta & parmesan arancini (3 balls)	GF 15
+ Extra ball	5
Cheesy garlic pizzette	16
Squid fritti, Papi's tartare, lemon	GF 16
Fries, Papi's special sauce	V, GFO, VGO 12
Rocket, parmesan & pear salad	GF, V, VGO 14
Iceberg wedge salad, blue cheese	GF, V, 16
Beef lasagne, rich tomato Napoli	28

Sweet bits

Tiramisu	16
Tirami- <u>spoon</u> (just a spoon full)	5
Hot Nutella and fresh strawberry pizzette	12

Crust Dippers

Sauce to dip your crust in

Papi's special sauce | Hot sauce | Papi's tartare

Sriracha mayo | Blue cheese | Kewpie mayo

2.5 each

Pizzas

Classic margherita, scamorza, fresh basil	25
+ Add buffalo mozzarella	5
Spicy sopressa salami, red onion, scamorza, parmesan	27
+ Add olives	3
Prosciutto cotto, roasted pineapple, scamorza	26
Roasted mushroom, caramelised onion, scamorza, balsamic	27
+ Add crispy prosciutto	4
Prawns, capers, tomatoes, scamorza, salsa verde	27
Triple cheese - caramelised onion, scamorza, gorgonzola dolce, parmesan	25
Roasted pumpkin, red onion, fried sage, scamorza, salted ricotta	26
Italian sausage, caramelised fennel, scamorza, parmesan	28
Fresh San Danielle prosciutto, rocket, pear, scamorza, parmesan	28
'Papi Papi' chicken, red onion, scamorza, roasted capsicum, sriracha mayo	27
Pulled slow roast lamb, caramelised onion, scamorza, tzatziki, lamb jus	29

Bottomless brunch
\$59 per person

90 mins of booze and food
for the whole table

Let Papi decide
\$40 feed me

Includes selection of
bits and pizzas

Dietaries - while we have extensive GFOs, ours is a pizza kitchen full of flour, so there may be some traces.

Please note 10% on the weekends and 15% on public holidays will be added to the final bill, to cover our higher team member rates.





Curatif Cocktails

Frozen margs and daquiries - rotating	19
Never Never Distilling negroni	22
Disaronno amaretto sour	22
Passionfruit martini	22
On Tap - Archie Rose espresso martini	22
On Tap - Tommy's Marg	22
On Tap - Limoncello Sour	22

Spritz, Bubbles & Rosé

Aperol spritz	18
Dal Zotto Limoncello spritz	19
Dal Zotto NV prosecco	King Valley 12 60
Rameau d'Or Petit rose	Provence 15 75

Whites & Reds

Cloud Street pinot grigio	Local (ish)	12 55
Monte Tondo Mito soave	Veneto, Italy	14 65
Single Vineyard chardonnay	Local	17 85
Red Claw pinot noir	Local	16 80
Poggio Anima Chianti	Tuscany, Italy	15 75
Head Red shiraz	Barossa Valley	14 65

Baller bottles (for fancier folks)

Champagne Taittinger	Champagne, France	140
Shaw + Smith sauvignon blanc	Adelaide Hills	79
Yabby Lake chardonnay	Local	110
Stonier Merricks pinot noir	Local	110
Heathcote Estate museum shiraz	Heathcote	110
Trediberri Barbera	Piedmont, Italy	89

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booze & food for the whole
table (until 5pm)

Papi Hour 3-5pm daily

\$7 schooners
\$7 prosecco
\$15 cocktails

www.papispizza.com.au

 [papispizzapeninsula](https://www.instagram.com/papispizzapeninsula)

 [PapiPizzaPeninsula](https://www.facebook.com/PapiPizzaPeninsula)

Taps

Papi's crisp lager	12
Ginger Jack Ginger Beer	14

Tinnies

Peroni Red	13
Andrew's Beach Brewery pale ale	13
Andrew's Beach Brewery session ale	13
Jetty Road IPA	14
CBCo Bertie Apple Cider	14
Heaps Normal XPA non alc (0.5% abv)	11

Not booze

Kirks classic range:	6
Pasito Lemon squash Ginger Beer Creaming Soda	6
Lemonade Coke Coke Zero 375ml cans	8
Orange juice Pineapple juice Apple juice	6 15
San Pellegrino mineral water 250ml 750ml	7
San Pellegrino chinotto 330ml	