

THE TRUE TASTE OF ITALY WITH THE FINEST INGREDIENTS

Welcome to Aceto Pizzeria, where simplicity meets the authentic flavor of Italian pizzas. We are committed to provide an uncomplicated experience, highlighting the quality, passion, and originality of our creations. At Aceto, only tasty and high-quality ingredients find their place on our pizzas. Each bite is a journey through the authentic Italian tradition, where the excellence of flavours speaks for itself.

A ITALIAN CHEF FOOD LOVER

Dario, born into a family of food enthusiasts, inherited his passion from his skilled mother, Rosaria. Starting his culinary journey at La Ciambotta, a pizzeria in Calabria, Italy, at the age of 13, he spent five years mastering the art of crafting exceptional pizzas. His expertise expanded through various pizzerias in Calabria and a restaurant in Trentino, North Italy.

In 2013, seeking new horizons, Dario ventured to Perth, Australia, on a working-holiday visa. Falling in love with the city, he worked in several pizzerias until the opportunity arose for him to open his own establishment, Aceto Pizzeria. As a new business owner, Dario embraces the learning journey, excited to experiment with new recipes and ideas while prioritizing the use of fresh, high-quality ingredients.



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ANTIPASTI

FOCACCIA ALL'AGLIO \$ 13

Garlic pizza bread

FOCACCIA AL ROSMARINO \$ 13

Pizza bread with rosemary and olive oil

BURRATA & PROSCIUTTO \$ 23

Burrata cheese and prosciutto served with a balsamic glaze and focaccia bread

CAPRESE PIZZA \$ 23

Pizza bread with stracciatella cheese, cherry tomatoes, basil and olive oil

PIZZE

MARINARA \$ 17

Tomato based, garlic and oregano

MARGHERITA \$ 19

Tomato based, mozzarella and basil

PARMA \$ 27

Tomato based, mozzarella, rocket, prosciutto and shaved parmesan

CAPRICCIOSA \$ 25

Tomato based, mozzarella, mushrooms, ham, artichokes and olives

ORTOLANA (V) \$ 23

Tomato based, mozzarella and vegetables of the season

SICILIANA * \$ 23

Tomato based, anchovies, capers, olives and oregano

CALABRESE \$ 29

Tomato based, burrata cheese, nduja, olives and basil

CARNIVORA \$ 25

Tomato based, mozzarella, Italian sausage, pepperoni, ham and pancetta

HAWAIIAN \$ 23

Tomato based, mozzarella, ham and pineapple

DEL RE \$ 29

Tomato based, burrata cheese, cherry tomatoes, prosciutto, rocket and shaved parmesan

PRIMAVERA \$ 25

Tomato based, mozzarella, ham, zucchini and gorgonzola

DIAVOLA / PICCANTE \$ 23

Tomato based, mozzarella, pepperoni, capsicum and chilli

CONTADINA \$ 25

Tomato based, mozzarella, Italian sausage, capsicum, gorgonzola and olives

PEPPERONI \$ 23

Tomato based, mozzarella and pepperoni

TROPEA (PIZZA BIANCA) ** \$ 25

Mozarella, provola, caramelized onion and pancetta

REGINA (PIZZA BIANCA) \$ 25

Mozarella, zucchini, prawns and cherry tomatoes

BOSCAIOLA (PIZZA BIANCA) \$ 25

Mozarella, mushrooms, Italian sausage and gorgonzola

RUSTICA (PIZZA BIANCA) \$ 25

Mozarella, friarielli, Italian sausage and chilli

4 FORMAGGI (PIZZA BIANCA) \$ 25

Mozarella, gorgonzola, provola and parmesan

GUSTOSA (PIZZA BIANCA) \$ 26

Mozarella, roasted potatoes, Italian sausage

LIGURE (PIZZA BIANCA) \$ 26

Basil pesto, mozzarella, prawns and stracciatella cheese

DRINKS

STILL / SPARK WATER 750 ml \$ 7

COCA COLA / ZERO \$ 4

SPRITE \$ 4

LIMONATA \$ 5

CHINOTTO \$ 5

ARANCIATA \$ 5

ORANGE / APPLE JUICE \$ 5

MISCELLANEOUS

GF BASE AVAILABLE \$ 7

EXTRA BURRATA \$ 7

EXTRA PROSCIUTTO \$ 5

EXTRA OTHER ITEMS \$ 2

DESSERT

NUTELLA PIZZA \$ 17

TIRAMISU \$ 11

* This pizza is traditionally prepared without mozzarella cheese. It can be added upon request - please ask our waitstaff.

** Pizza Bianche (White Pizzas) are made without tomato sauce. It can be added upon request - please ask our waitstaff.

