

# AL TAGLIO

ART OF PIZZA  
SURRY HILLS

Winter menu has arrived..  
We update our menu every 3 month just like season goes to keep our quality ingredients.



Cocktail	
Aperol Spritz	14
Negroni	16
Wine <small>Glass / Bottle</small>	
----- House wine -----	
<b>Shiraz Cabernet</b>	8 / 35
Angove – SA	
<b>Semillion Sauvignon</b>	8 / 35
Angove – SA	
----- White -----	
<b>Prosecco</b>	12 / 50
Angove - SA	
<b>Rose</b>	12 / 50
Rhythm & Rhyme – SA	
<b>Pinot Grigio</b>	12 / 50
Paladino – Veneto, Italy	
----- Red -----	
<b>Pinot noir</b> <small>Vegan</small>	12 / 55
Temple Bruer – Eden Valley	
<b>Primitivo</b>	15 / 60
Poggio Pasano – Puglia	
<b>Montepulciano D.O.C.G.</b>	15 / 60
Le Botteghe – Tuscany, Italy	
Beers	
<b>Dolomiti</b>	10
Italian Pils	
<b>Young Henry's</b>	10
Australian Pale Ale	
<b>Labi Ambrata</b>	13
Italian handcrafted beer -IPA	
<b>Yebisu</b> <small>500ml</small>	15
Japanese lager	
Soft drinks	
Coke Zero	5
Orange juice	5
Sparkling water 750ml	9

Enter	
<b>Garlic Bread</b>	10
Home made sourdough bread with garlicbutter and thyme	
<b>Antipasto</b>	10pp
Mix of salami, cheese, olives and sundry tomatoes served with homemade sourdough toast	
<b>Porcata</b>	20
Focaccia pizza with sliced homemade porchetta	

Salad	
<b>Mixed leaf salad</b>	10
with sliced pumpkin and balsamic vinegar	
<b>Pear salad</b>	12
Mixed leaves and sliced pear with balsamic vinegar	
<b>Caprese salad</b>	13
Tomatoes and buffalo cheese served with homemade sourdough toast	

Pizzas	
<i>+\$5 for Gluten free or whole meal base - Limited option</i>	
<b>Margherita a Modo Nostro</b>	24
Tomato, fresh mozzarella and oregano	
<b>80's Margherita</b>	26
Tomato, mozzarella and oregano	
<b>4 cheeses and truffle</b>	26
Mozzarella, parmigiano, gorgonzola and pecorino cheese and truffle	
<b>Ortolana</b>	26
Tomato, fresh mozzarella and seasonal vegetables	
<b>Mortazza</b> (focaccia base)	28
Mortadella, fresh mozzarella and spinach	
<b>Winter potato</b>	28
Potatoes, fresh mozzarella, tuna, parsley and onion dust	
<b>Porchetta</b>	28
Tomato, fresh mozzarella and homemade porchetta and apple puree	
<b>Calzone</b>	28
Potatoes, mozzarella, roasted ham and sundry tomatoes	
<b>Diavola</b>	28
Tomato, fresh mozzarella, olives, salami and Japanese chilli	
<b>Cotto &amp; Funghi</b> <small>Winner of the best dish 2018</small>	28
Tomato, fresh mozzarella, roasted Ham, mushroom cream and Japanese mayo	
<b>Yes! Special pizza of the week</b>	Vegan 28 / 30
----- Vegan Pizza -----	
<b>Vegan Margherita</b>	26
Tomato, soy mozzarella and oregano	
<b>Vegan Ortolana</b>	26
Tomato, soy mozzarella and seasonal vegetables	
<b>Vegan potato lover</b>	26
Potatoes, soy mozzarella and truffle	

Pasta	
<b>Al Taglio's Ravioli</b>	25
Please ask staff for the sauce	

Desserts	
<b>Birramisu'</b>	10
<b>Italian ricotta cake</b>	8