



# ÀL TAGLIO

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~ ART OF PIZZA ~  
SURRY HILLS

**F O O D**

## STARTERS

Olives (V)	9
<i>Suggested Wine Pairing: 2022 Feudo Arancio Inzolia, Sicily, IT</i>	
Garlic Bread, Ricotta, Tomato Jam, Basil Oil (Veg)	15
<i>Suggested Wine Pairing: 2023 Tarras Vineyards Pinot Gris, NZ</i>	
Caprese: Buffalo Mozzarella, Fresh Tomato, Basil, Tomato Gazpacho (Veg)	21
<i>Suggested Wine Pairing: 2023, Paisley "Linen" Fiano, Adelaide Hills, AU</i>	
Vitello Tonnato, Tuna Mayo, Capers, Lemon Dressing, Crackers	23
<i>Suggested Wine Pairing: 2021 The Little Wine Company Barbera, Hunter Valley, AU</i>	

## SALADS

Mix Leaf Salad, Extra Virgin Olive Oil, Balsamic Dressing (V)	14
<i>Suggested Wine Pairing: 2022 Mezzacorona Pinot Grigio, Trentino, IT</i>	
Rocket, Fennel, Orange, Almond, Orange Vinaigrette (V)	17
<i>Suggested Wine Pairing: 2022 "La Resistance" Organic Rosè, FR (V)</i>	

## PASTAS

Caserecce, Prawns, Saffron Bisque, Zucchini	29
<i>Suggested Wine Pairing: 2022 Ottella Lugana, Turbiana, Veneto, IT</i>	
Gnocchi, Napoli Sauce, Cherry Tomatoes, Fior Di Latte, Basil Oil (Veg)	31
<i>Suggested Wine Pairing: NV Nino Franco "Rustico" DOCG, Veneto, IT</i>	

## PIZZAS

Enjoy our Pizzas with your choice of

- **Classic Pizza Base**
- **Thin And Crispy Pizza Base**
- **"Napoletana" Pizza Base**

**MARGHERITA A MODO NOSTRO (VEG) 29**

Tomato Base, Fior Di Latte Mousse, Basil Oil

*Suggested Wine Pairing: 2021 Feudo Arancio "Queto" Grillo, Organic, Sicily, IT*

**MARGHERITA 80'S (VEG) 29**

Tomato Base, Cooked Fior Di Latte, Basil Oil

*Suggested Wine Pairing: NV Nino Franco "Rustico" DOCG, Veneto, IT*

**DIAVOLA 31**

Tomato Base, Mozzarella, Salame, Jalapeño Gel

*Suggested Wine Pairing: 2020 Ulrich Langguth Riesling, GE*

**CAPRICCIOSA 31**

Tomato Base, Mozzarella, Smoked Ham, Mushrooms, Artichoke,  
Black Olives

*Suggested Wine Pairing: 2022 Ottella Lugana, Turbiana, Veneto, IT*

**ORTOLANA (VEG) 31**

Zucchini Purée, Fior Di Latte, Fresh Tomato, Eggplant,  
Capsicum

*Suggested Wine Pairing: 2021 Anselmi San Vincenzo Garganega-Chardonnay,  
Organic, Veneto, IT*

**FRUTTI DI MARE 34**

Focaccia Base, Tomato Gazpacho, Mixed Seafood, Saffron  
Bisque, Parsley Oil

*Suggested Wine Pairing: 2023 The Little Wine Company Pecorino, Hunter Valley, AU*

**CARBONARA 33**

Focaccia Base, Pecorino Cream, Guanciale, Egg Yolk, Black Pepper

*Suggested Wine Pairing: 2020 Col D'Orcia Rosso Di Montalcino, Organic, Toscana, IT*

**ROMANA 33**

Focaccia Base, Pickled Sardines, Fresh Tomato, Oregano,  
Caperberries, Black Olives

*Suggested Wine Pairing: 2021 Anselmi Capitel Croce, Veneto, IT*

**PROSCIUTTO E BUFALA 34**

Tomato Base, Buffalo Mozzarella, Prosciutto, Rocket, Basil Oil

*Suggested Wine Pairing: 2020 Castel Firmian Pinot Grigio Riserva, Trentino, IT*

**DESSERTS**

**Tiramisù: Mascarpone, Sponge Fingers, Coffee, Cocoa Powder 15**

*Suggested Wine Pairing: 2017 Rotari Brut Metodo Classico, Veneto, IT*

**"Sicily": Lemon Curd, Candy Orange, Pistacchio-Almond Crumble 17**

*Suggested Wine Pairing: 2018 Hekate Passito, Sicily, IT*



50  
TOP  
PIZZA