

PIZZA

GOURMET

SALUTI • 27

Mozzarella, pancetta, smoked scamorza cheese, roasted potatoes & rosemary

SALSICCIA TRUFFLE • 28

Mozzarella, truffle, mixed mushrooms, Italian sausage & Parmesan

3 MUSHROOMS V • 29

Mozzarella, king, oyster & enoki mushrooms, truffle oil, buffalo mozzarella, thyme & rosemary

AI FORMAGGI V • 26

Mozzarella, provolone cheese, Parmesan cheese, gorgonzola cheese, smoked scamorza cheese & balsamic glaze
ADD HOT SALAMI +3.5

FRESCA V • 27

Mozzarella, semi-dried tomatoes, olives, stracciatella & basil oil

GAMBERETTI & ZUCCHINE • 29

Mozzarella, zucchini, prawns, cherry tomatoes, garlic oil, buffalo mozzarella & chilli flakes

SAPORE DI MARE • 30

Mozzarella, mixed seafood, lemon zest & black sesame seeds

TRADITIONAL

MARGHERITA V • 23

San Marzano tomato, mozzarella & basil
ADD FRESH BURRATA (125 gr.) +9

ORTOLANA V • 27

San Marzano tomato, mozzarella, scamorza cheese, pesto, zucchini, capsicum, eggplant & roasted almond flakes
(contains nuts)

NORMA V • 27

San Marzano tomato, mozzarella, eggplant, stracciatella, Parmesan chips & fresh basil

PICCANTINA • 26

San Marzano tomato, mozzarella, onion, sausage & red and green chilli

DIAVOLETTA • 27

San Marzano tomato, mozzarella, hot salami, stracciatella & basil oil

CAPRICCIOSA • 27

San Marzano tomato, mozzarella, leg ham, mushrooms, olives & artichokes

SOPRESSATA • 28

San Marzano tomato, mozzarella, mild salami, olives, pesto & provolone
(contains nuts)

MEXICANA • 28

San Marzano tomato, mozzarella, hot salami, olives, red onion, capsicum & chilli flakes

MEAT LOVERS • 28

San Marzano tomato, mozzarella, pancetta, leg ham, Italian sausage & hot salami

SAN DANIELE • 29

San Marzano tomato, mozzarella, rocket, San Daniele prosciutto & buffalo mozzarella

CALZONI (FOLDED PIZZA)

CALZONE PROSCIUTTO • 27

Mozzarella, smoked scamorza, San Daniele prosciutto & shaved Parmesan

SPICY CALZONE • 27

San Marzano tomato, mozzarella, hot salami, capsicum, onion & chilli flakes

GLUTEN FREE PIZZA AVAILABLE* +5

*Gluten free pizza may contain traces of gluten

VEGAN MOZZARELLA AVAILABLE* +4

Customers please note: *OLIVES MAY PRESENT PITS*

FOOD ALLERGY NOTICE:

NOT ALL INGREDIENTS ARE LISTED ON THE MENU;
IF YOU HAVE ANY SPECIFIC ALLERGY,
PLEASE LET US KNOW!

PLEASE NOTE:

WE ARE NOT AN ALLERGEN-FREE KITCHEN,
WE ARE UNABLE TO GUARANTEE ANY ITEM IS ENTIRELY FREE OF ALLERGENS.
BE ADVISED THAT FOOD PREPARED HERE ON THE PREMISES
MAY CONTAIN THESE INGREDIENTS:
MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH & SHELLFISH.

V = vegetarian

☞ = dairy free friendly

☞ = gluten free friendly

Customers please note:
OLIVES MAY PRESENT PITS

- NOT SUBSTITUTIONS OR CHANGES ON MENU DURING BUSY TIMES, SORRY!

- BYO CAKE: CAKEAGE FEE OF \$15.00 PER CAKE APPLIES
FOR EACH CAKE BROUGHT ON SITE.

- WE DO NOT SPLIT BILLS BY ITEMS WHEN IT IS 5 OR MORE
TRANSACTIONS & ON PUBLIC HOLIDAYS.

- 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

- 1.65% SURCHARGE ON EFTPOS/VISA/MASTERCARD/AMERICAN EXPRESS PAYMENTS

Shop RE12, Pacific Epping Shopping Centre
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Follow us on
Instagram
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STARTERS

CHIPS • 12

Served with rosemary salt & tomato sauce

POLENTA CHIPS • 16

Homemade polenta chips served with goat cheese sauce

MOZZARELLA CHEESE STICKS (4pcs) • 13

Crumbed & fried with Italian herbs, served with aioli

SUMMER BRUSCHETTA (2pcs) • 16

Fresh cherry tomatoes and basil on homemade toasted bread.

ADD BUFFALO MOZZARELLA +4

ARANCINO CLASSICO (2pcs) • 16

Handmade rice arancini with beef Bolognese sauce, peas, saffron and mozzarella, served on Napoli sauce

ARANCINO TRUFFLE & MUSHROOMS (2pcs) • 16

Handmade rice arancini stuffed with mushrooms, truffle sauce & mozzarella, served with cheese sauce

CRUDO & BURRATA • 25

San Daniele Prosciutto & fresh burrata cheese with focaccia

BURRATA CAPRESE • 23

Fresh burrata served with medley tomatoes, basil & focaccia

POLPETTE AL SUGO (6pcs) • 16

Homemade Italian beef meatballs slowly cooked with San Marzano tomato, served with homemade bread

OCTOPUS SALAD • 29

Chargrilled octopus served on a bed of buckwheat salad, with cherry tomatoes, diced potatoes, olives, cucumber, spring onions and fresh herbs

WOODFIRED OLIVES • 18

House marinated woodfired olives served with pizza bread
(may present pits)

FOCACCIA

OLIO E SALE • 12

Sea salt, evoo, oregano

ADD PROSCIUTTO +5

MELTED MOZZARELLA & GARLIC • 19

Mozzarella, garlic, evoo, sea salt & oregano

GLUTEN FREE FOCACCIA AVAILABLE* +5

*May contain traces of gluten

VEGAN MOZZARELLA AVAILABLE* +4

ASK OUR FRIENDLY STAFF
ABOUT OUR WEEKLY SPECIALS!

PASTA & CO.

GNOCCHI SORRENTINA • 28

Homemade potato gnocchi tossed in Napoli sauce, mozzarella, basil oil & Parmesan

PAPPARDELLE AI PORCINI • 29

Tossed in a creamy Porcini mushroom sauce, topped with Parmesan

PENNE ALLA LIGURE • 29

Tossed with basil pesto, stracciatella, toasted pine nuts & Parmesan
(contains nuts)

TORTELLONI WAGYU BEEF • 33

Homemade tortelloni filled with wagyu beef, served with a Parmesan & truffle sauce

TRADITIONAL LASAGNA • 29

Homemade with beef Bolognese sauce, bechamel & Parmesan

PAPPARDELLE BOLOGNESE • 28

Tossed with beef Bolognese sauce & Parmesan

SPAGHETTI MEATBALLS • 28

Tossed with homemade Italian beef meatballs slowly cooked with San Marzano tomato, topped with Parmesan

SPAGHETTI CARBONARA (Italian Style) • 30

Tossed with guanciale, eggs, Pecorino cheese & black pepper

BLACK GNOCCHI WITH CHILLI PRAWNS • 36

Homemade squid ink potato gnocchi tossed with prawns, zucchini, cherry tomato & garlic, cooked in prawns bisque sauce

SPAGHETTI MARINARA • 39

Selection of fresh seafood tossed with cherry tomato, garlic, touch of chilli & parsley served with your choice of sauce: **white wine or Napoli sauce**

SAFFRON RISOTTO • 38

With Italian pancetta-wrapped giant tiger prawns, asparagus & lemon zest

GLUTEN FREE PASTA AVAILABLE* +4

*May contain traces of gluten

VEGAN MOZZARELLA AVAILABLE* +4

WOULD YOU LIKE
SOME HOMEMADE BREAD? +3

SIDE

SAUTÉED BROCCOLINI • 15

With garlic & chilli topped with goat cheese & almond flakes

ROASTED POTATOES • 13

With herbs & garlic

GARDEN SALAD • 13

Mixed leaf salad, cherry tomato, pickled cucumber & dressing

ROCKET SALAD • 15

Rocket, pear, shaved Parmesan, walnuts & dressing

PESCE SEAFOOD

GRILLED CALAMARI • 36

Grilled calamari strips on a bed of rocket & orange

GRIGLIATA DI PESCE • 49

Grilled seafood platter served with citrusy seasonal greens.

(MORETON BAY BUG, BARRAMUNDI FILLET, OCTOPUS, KING PRAWN, CALAMARI, SCALLOP)

PAN-FRIED BARRAMUNDI • 38

Served with roasted potatoes & cherry tomatoes

FILETTO DI SALMONE • 39

Roasted salmon fillet served with sautéed broccolini, grilled asparagus & lemon butter sauce

CARNE MEAT

CHICKEN PARMIGIANA • 36

Crumbed chicken schnitzel covered with Napoli sauce & melted mozzarella, served with chips and mixed salad

PORK RIBS • 39

Slow cooked pork ribs served with chips & mixed salad

LAMB SHOULDER STEAK • 40

Pulled & compressed lamb shoulder steak, served with citrusy seasonal greens & minted yoghurt

PORTERHOUSE TAGLIATA (300 gr.) • 40

Grilled porterhouse -grass fed free range beef- served with roasted potatoes & your favourite choice of sauce included*

GRIGLIATA MISTA (Suggested for 2) • 93

Grilled meat platter served with chips & mixed salad

(RUMP STEAK, PORK RIBS, PORK SAUSAGE, GRILLED CHICKEN BREAST, LAMB CHOPS)

FILETTO AL PEPE VERDE (220 gr.) • 48

Grilled eye fillet cooked in green peppercorn sauce, served with roasted potatoes
-cooked medium-

SAUCE

PORCINI MUSHROOM SAUCE ~ GREEN PEPPERCORN SAUCE

BLUE CHEESE SAUCE ~ GARLIC BUTTER ~ RED WINE SAUCE

EACH 5

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