



COCCODRILLO

PIZZA E VINO

Pizze Bianche e Gourmet (no tomato sauce)

La Gricia tartufata 26

Fior di latte guanciale, black pepper, truffle ricotta and shaved pecorino

Cetara 28

Yellow peeled tomatoes, buffalo mozzarella, cetara anchovies, basil and drizzle of evo

La Marina 28

Fior di latte mozzarella, prawns, zucchini, a touch of garlic oil, toasted pistachios, and lemon zest

Quattro Formaggi 26

Mozzarella, gorgonzola, parmesan, and fresh ricotta

Vulcano 28

Yellow peeled tomatoes, nduja, stracciatella e basil

Salsiccia e Friarelli 28

Fior di latte mozzarella, hot Italian sausages and friarelli

Mozzafiato 28

Fior di latte mozzarella, fresh Italian sausage, and crispy rosemary potatoes and nduja

Trasteverina 30

Artichoke puree', fiordilatte, pancetta, pecorino and black pepper.

Sud Tyrol 30

Fior di latte mozzarella, mushroom champignon and porcini puree', Italian smoked speck

(all our pizzas can be made gluten free NOT suitable for Celiac) Gluten free base \$6 Extra)

Pizza Extras

Ham / salami / hot sausages / cacciatore/ guanciale \$4 Fresh buffalo mozzarella \$8

San Daniele prosciutto \$6

Prawns / anchovies \$ 5

Fior di latte / gorgonzola / ricotta/ truffle ricotta \$3 Vegetables \$3

Pizza Rosse

Arrabiata 24

Pacchetelle Red and yellow cherry tomatoes , garlic, oregano, fresh hot chilli with extra virgin olive oil

Margherita 24

San Marzano DOP tomato, fior di latte , fresh basil, and a drizzle of extra virgin olive oil

Amatriciana 26

San Marzano DOP tomato, guanciale and shaved pecorino and black pepper

Capricciosa 27

San Marzano DOP tomato sauce, mozzarella, cooked ham, mushrooms, artichokes and black olives

Queen 28

San Marzano DOP tomato, buffalo mozzarella and basil

Diavola 27

San Marzano DOP tomato sauce, mozzarella, spicy salami, and chili

Parma DOP 28v

San Marzano DOP tomato sauce, mozzarella, cherry tomatoes, fresh arugula (rocket), prosciutto crudo dop 18 month, and Parmesan shavings

Procida 30

Pacchetelle tomatoes red, Cetara anchovies, capers, black olived dust basil

Vegetariana 26

Fior di latte mozzarella, San Marzano DOP tomato, roasted eggplant, roasted zucchini, roasted capsicum, red onion, and black olives

Siciliana 26

San Marzano DOP tomato sauce, mozzarella, grilled eggplant, salted ricotta, and fresh basil

Napoli 26

San Marzano DOP tomato sauce, mozzarella, anchovies, capers, and black olives

Just Meat 30

San Marzano DOP tomato sauce, mozzarella, ham, sausages and cacciatore

Entree'

HOUSE MADE BREAD 8,50

House made Italian bread served with premium organic EVO imported from Abruzzo Italy

COCCODRILLO GARLIC BREAD 14

House made garlic bread made with our pizza dough

GREEN OLIVES 9

Marinated Sicilian green olives

STRACCIATELLA 25

Stracciatella (la delizia latticini), red onions jam , pickeld bluberry and almond.

POLPETTE DELLA CASA 20

Home made pork and veal meat ball cooked in nap sauce served with house Italian bread..

ARANCINI RAGU 17

Sicilian Rice Balls house made with ragu' sauce and mozzarella

BEEF CARPACCIO 28

Beef eye fillet carpaccio with Cipriani dressing shallots red misuna

CALAMARI FRITTI 26

Lightly fried calamari served with home made mayonnaise

CRUDO DI TONNO 30

Raw tuna served with confict lemon, bottarga yoghurt, chilli oil.

Pasta

GNOCCHI NAPOLETANA 32

House made ricotta gnocchi served with napoletana sauce and parmesan

CASARECCE CARCIOFI & SALSICCIA 34

House made casarecce served with artchoke puree spicy Italian sausages and grated pecorino.*

PAPPARDELLE RAGU' 34

House made pappardelle served with homemade beef ragu' and parmesan

CHITARRINA ZUCCHINE & PRAWNS 39

House Made Chitarra, served with zucchini puree' and prawns.

CAVATELLI ALLO SCOGLIO 39

Cavatelli served with clams, mussels, calamari, prawns, chilli and garlic in light cherry tomato sauce

(Gluten free pasta fresh daily made by Sal's Pasta ask our friendly team for availability \$ 5.00 extra)*

Secondi/ Main Course

GUAZZETTO DI PESCE 64

Traditional mixed seafood stew cooked with garlic and chilli in light cherry tomato sauce served with fresh bread (al cocchio in wood fire oven \$5 extra)

PESCE GRIGLIATO 56

Catch of the day served with grilled broccolini and cauliflower puree.

BISTECCA ALLA GRIGLIA 59

300g Scotch fillet served with broccolini

AGNELLO ALLA GRIGLIA 52

Grilled lamb cutlets served with caponata

COTOLETTA 38

Crumbed Pork cutlet with rocket salad

IMPEPATA DI COZZE 36

Traditional chilli mussels in san marzano Napoletana sauce with garlic and chilli

OPTION EXTRA \$5: Cooked in wood fire in clay pot with pizza dough on top

Salads

ASPARAGI GRIGLIATI 18

Grilled Asparagus with parmesan custard and walnuts

PATATINE FRITTE 12

Hand cut chips

CAPONATA 16

Eggplant, celery, olives , capers and capsicum sweet and sour tomato sauce.

INSALATA VERDE 15

Cos Lettuce cucumber, pear, radish , dill and buttermilk dressing

INSALATA DI RUCOLA 12

Rocket, cherry tomato and parmesan

Dolci / Sweets

TIRAMISU 15

Freshly made tiramisu with mascarpone cheese and coffee.

SICILIAN CANNOLI 15

4 small vanilla custard sicilian cannoli.

PANNA COTTA 13

Vanilla Panna cotta with berry coulis.

GELATO 14

(Vanilla, Chocolate, Pistacchio)

SET MENU 1 - \$50 per head shared

- **Marinated olives**
- **Arancini**
- **Calamari**
- **Caprese or Rocket Salad**

7 pizzas every 10 people

SET MENU 2 - \$70 per head shared 3 course

- **Carpaccio**
- **Arancini**
- **Calamari**
- **Marinated Olives**

4 pizzas every 10 people

MAIN Choose 2 types of pasta for the table to share

- **GNOCCHI napoletna**
- *House made ricotta gnocchi served with napoletana sauce and parmesan*
- **PAPPARDELLE RAGU'**
- *House made pappardelle served with homemade beef ragù and parmesan*
- **Cavatelli ALLO SCOGLIO**

House Made Cavatelli served with clams, mussels, calamari, prawns, chilli and garlic in tomato sauce

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SET MENU 3 - \$90 per head shared 3 course

- Carpaccio
- Marinated olives
- Arancini
- Calamari fritti

3 pizza every 10 people

Main Choose 2 types of pasta for the table to share

- **GNOCCHI** napoletana sauce
- House made ricotta gnocchi served with napoletana sauce and parmesan
- **PAPPARDELLE RAGU'**
- House made pappardelle served with homemade beef ragù and parmesan
- **Cavatelli ALLO SCOGLIO**

House Made Cavatelli served with clams, mussels, calamari, prawns, chilli and garlic in tomato sauce

Secondi Share Platters of:

Grilled Premium Fillet Steak and Cotoletta of the day served with rocket salad and hand cut chips

SET MENU 4 - \$110 per head shared 3 course

- Polpette della casa
- Eye fillet carpaccio
- Arancini
- Marinated olives

3 pizza every 10 people

MAIN Choose 2 types of pasta for the table to share

- **GNOCCHI** Napoletana
- House made ricotta gnocchi served with napoletana sauce and parmesan
- **PAPPARDELLE RAGU'**
- House made pappardelle served with homemade beef ragù and parmesan
- **Cavatelli ALLO SCOGLIO**

House Made Cavatelli served with clams, mussels, calamari, prawns, chilli and garlic in tomato sauce

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Secondi Share Platters of seafood

Mixed Seafood platter served with rocket salad and chips