Pizza'Mare

PIZZERIA BY a'Mare SYDNEY

Menu designed to be shared

TO START

Sydney Rock Oysters: Half dozen 45 | Dozen 86
Australian Pacific Oysters: Half dozen 48 | Dozen 92
Pinot grigio vinegar, shallots, black pepper dressing

Fried pizza dough *panzerotti* filled with smoked mozzarella, tomato 9ea

Brioche with Cantabric anchovies (I), whipped ricotta 12ea

Murray Cod baccalà (A), *pane carasau* 12

Yellowfin Tuna *crudo* (A), spicy Amalfi lemon, lemon zest 36

Buffalo mozzarella with ripe heirloom tomatoes, basil,
extra virgin olive oil and sea salt 29

Premium *culaccia* prosciutto from Emilia-Romagna, finely sliced 32

Slow-braised octopus *luciana* (A) with tomato, garlic, chilli and parsley 32

Calamari *fritti* (I) served with lemon mayonnaise 33

PASTA

Italy's classics, made perfectly

Rigatoni Cacio e Pepe
Rigatoni tossed with Pecorino Romano and cracked black pepper 35

Spaghetti Aglio e Olio
Spaghetti with garlic, chilli and extra virgin olive oil 35

Pennette Arrabbiata
Pennette with tomato, chilli and extra virgin olive oil 35

Maccheroncini alla Bolognese
Maccheroncini with traditional slow-cooked veal, beef, and pork ragù 38

MAINS

Charcoal grilled Yellowfin tuna loin (A), turnip tops, grapefruit, chilli oil 250g 59

Saltimbocca, grass fed beef tenderloin, Parma prosciutto, *parmigiano* cream, sage 62

SIDES

Wood roasted broccolini, chilli, preserved lemon 18

Butter leaf salad, chardonnay vinaigrette, shallots, dill 18

Hot chips 17

Rocket salad, Parmigiano Reggiano, balsamic dressing 18

PIZZA

Our pizzas are made with a biga-based Neapolitan modern dough.
A pre-fermented dough is prepared in advance and slowly matured, then blended into the final dough to create a lighter, more digestible pizza.

Pizza Bianca all'Aglio
Garlic and rosemary 21

Napoletana
San Marzano, yellow and cherry tomatoes, capers, oregano and extra virgin olive oil 29
Add Cantabric anchovies (I) +15

Margherita
San Marzano tomato, fior di latte mozzarella, basil and extra virgin olive oil 29

Acciughe e Macadamia
Confit heirloom cherry tomatoes, macadamia cream, Amalfi lemon,
Cantabric anchovies (I) and basil 32

a'Marinara
Yellowfin Tuna crudo (A), confit cherry tomatoes,
stracciatella, lemon zest and basil 42
Add 5gr Caviar +35

Gamberi e Zucchine
King prawns (I), yellow cherry tomato , fior di latte mozzarella,
zucchini flower and orange zest 36

Culaccia Prosciutto
Confit heirloom cherry tomatoes, fior di latte mozzarella, buffalo ricotta,
premium culaccia prosciutto and rocket 37

Mortadella
Mortadella, smoked provola, fior di latte mozzarella, lemon zest and basil 35

Diavola
Spicy salami, arrabbiata salsa, fior di latte mozzarella,
'nduja and basil 35

Wagyu Carpaccio
Stone Axe MS9+ wagyu beef carpaccio, cherry tomato salsa,
buffalo mozzarella, truffle pecorino and mountain black pepper 52
Add 5gr Caviar +35

Share your experience @pizzamare.sydney

COCKTAILS

Negroni Trastevere 28
Cynar - Professore Vermouth - Carpano Dry - Espolon Blanco - Bay Leaf

Caprese Bloody Mary 28
Malfy Originale - Tomato - Basil - Milk - Spicy Salt

Panarea Spritz 26
Aperol - Grapefruit - Rosemary - Prosecco - San Pellegrino Arancia Rossa

Saffron Margarita 28
Teremana Blanco - Archie Rose White Rum - Cointreau -
Saffron Honey - Orange

BEERS

Peroni Red - Italian Lager 13
Moretti - Italian Lager 13
Peroni Nastro Azzurro - Mid Strength 12
Little Creatures - Pale Ale 12

WINES

2024 Casa Gheller Millesimato Prosecco, Veneto 17 / 90

2024 Terre di Buth Pinot Grigio, Veneto 22 / 95
2024 Sibiliana 'Sensale' Grillo, Sicilia 19 / 85
2024 Le Battistelle 'Montesei' Soave Classico, Veneto 27 / 120
2024 Dominique Portet 'Fontaine' Chardonnay, Yarra Valley 26 / 115

2024 Barbebelle Fleuri Rosé, Provence, France 25 / 110

2024 Provenance 'Golden Plains' Pinot Noir, Geelong, Victoria 25 / 125
2022 Monsalto 'La Commenda' Chianti, Toscana 23 / 100
2022 Sibiliana 'Sensale' Nero d'Avola, Sicilia 19 / 85
2020 Lunaria 'Coste del Moro' Montepulciano d'Abruzzo, Abruzzo 26 / 115

...or ask us for our extended Beverage Menu

Signature Dishes

Seafood origins: (A) Australia, (I) Import, (M) Mixed
Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

A 1.15% surcharge applies for all credit card transactions.
Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies.
A 15% surcharge applies on all Public Holidays.
An additional service fee of 10% applies to bookings of 10 people or more.