Pizza'Mare

PIZZERIA BY a'Mare SYDNEY

Menu designed to be shared

TO START

Sydney Rock or Pacific Oysters: (a) 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

Parma prosciutto croquettes, shaved pecorino *2 pieces* 12

Yellowfin Tuna *crudo*, (a) spicy Amalfi lemon, lemon zest 39

Buffalo mozzarella with ripe heirloom tomatoes, basil,
extra virgin olive oil and sea salt 33

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

Slow-braised octopus *luciana* (a) with tomato, garlic, chilli and parsley 33

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

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

Linguine agli scampi (a)
Linguine with West Australian extra large scampi, zucchini, lemon and dill 79

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

MAINS

O'Connor Superior Black Angus eye fillet MS4, herbs 65

(a)
Aquna Farm Murray cod, black olives, capers, semi-dried tomatoes, elk 59

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

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

Vegetariana
Fior di latte, zucchini, capsicum and marinated eggplant 30

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

Cotto e Funghi
Fior di latte, smoked scamorza, ham, saffron potato,
Chiodini mushrooms and Provolone DOP 36

Diavola
Spicy salami, arrabbiata salsa, fior di latte mozzarella,
'nduja and basil 36

Carbonara
Fior di latte, cured guanciale, carbonara cream and shaved pecorino 36

Dairy free cheese available +5

Share your experience @pizzamare.sydney

COCKTAILS

Negroni Duomo 28
Campari - Punt & Mes - Bulldog Gin - Fernet Branca - Tia Maria

Negroni Rialto 28
Select Aperitivo - Tanqueray Gin - Moutai Baijiu - Antica Formula Radish

Garda Spritz 27
Fiorente Elderflower - Blackberry - Lavender - Prosecco

Ripasso Spritz 27
Select Aperitivo - Cherry - Mint - Prosecco

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

Avola Sour 28
Disaronno Originale - Bulleit Bourbon - Orange - Averna - Marsala

BEERS

Peroni Red - Italian Lager 14
Moretti - Italian Lager 14
Peroni Nastro Azzurro - Mid Strength 13
Little Creatures - Pale Ale 13

MOCKTAILS

Jada 2.0 18
Sammy Piquant Jetsetter- Fever Raspberry Tonic

Pacific Desire 18
Sammy Piquant South Pacific - Passion Fruit - Orgeat - Lemon

No-Groni 18
Sammy Piquant Jetsetter & Oaxacan - Four Pillars Bandwagon Shiraz

Ask our staff for the full a'Mare 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.

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.