

Pizza'Mare



Signature Dishes

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 1.15% surcharge applies for all credit card transactions. A 15% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

TO START

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

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

Brioche with Cantabric anchovies, whipped ricotta 12ea

Murray Cod baccalà, *pane carasau* 12

Yellowfin Tuna *crudo*, spicy Amalfi lemon, lemon zest 34

Buffalo mozzarella with ripe heirloom tomatoes, basil,
extra virgin olive oil and sea salt 26

Premium *culaccia* prosciutto from Emilia-Romagna, finely sliced 30



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

Calamari *fritti* served with lemon mayonnaise 31

PASTA



Italy's classics, made perfectly

Rigatoni Cacio e Pepe

Rigatoni tossed with Pecorino Romano and cracked black pepper 31

Spaghetti Aglio e Olio

Spaghetti with garlic, chilli and extra virgin olive oil 29

Pennette Arrabbiata

Pennette with tomato, chilli and extra virgin olive oil 29

Maccheroncini alla Bolognese

Maccheroncini with traditional slow-cooked veal, beef, and pork ragù 36

MAINS

Charcoal grilled Yellowfin tuna loin, 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 16

Butter leaf salad, chardonnay vinaigrette, shallots, dill 16

Hot chips 16

Rocket salad, Parmigiano Reggiano, balsamic dressing 16

Pizza'Mare

PIZZERIA BY *a'Mare* SYDNEY

Menu designed to be shared



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 26
Add Cantabric anchovies +15

Margherita

San Marzano tomato, fior di latte mozzarella, basil and extra virgin olive oil 26



Acciughe e Macadamia

Confit heirloom cherry tomatoes, macadamia cream, Amalfi lemon,
Cantabric anchovies and basil 29

a'Marinara



Yellowfin Tuna *crudo*, confit cherry tomatoes,
stracciatella, lemon zest and basil 38
Add 5gr Caviar +35

Gamberi e Zucchine

King prawns, yellow cherry tomato, fior di latte mozzarella,
zucchini flower and orange zest 35

Culaccia Prosciutto

Confit heirloom cherry tomatoes, fior di latte mozzarella, buffalo ricotta,
premium culaccia prosciutto and rocket 36

Mortadella

Mortadella, smoked provola, fior di latte mozzarella, lemon zest and basil 31



Diavola

Spicy salami, arrabbiata salsa, fior di latte mozzarella,
'nduja and basil 32

Wagyu Carpaccio

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

FESTA'MARE

For groups of 4 and above

Olives, Parmigiano Reggiano and *pane carasau*
Mozzarella, ripe heirloom tomatoes and basil
Premium *culaccia* prosciutto from Emilia-Romagna, finely sliced

Select One Pasta:

Rigatoni Cacio e pepe
Pennette Arrabbiata

Select Two Pizzas:

Margherita
Napoletana
Gamberi e Zucchine
Diavola

Rocket salad, Parmigiano Reggiano, balsamic dressing

69pp

WINES

2024 Casa Gheller Millesimato Prosecco, Veneto 16 / 85

2024 Terre di Buth Pinot Grigio, Veneto 20 / 90

2024 Sibiliana 'Sensale' Grillo, Sicilia 18 / 80

2024 Le Battistelle 'Montesei' Soave Classico, Veneto 25 / 110

2024 Dominique Portet 'Fontaine' Chardonnay, Yarra Valley 24 / 105

2024 Barbe Belle Fleuri Rosé, Provence, France 24 / 105

2024 Provenance 'Golden Plains' Pinot Noir, Geelong, Victoria 24 / 120

2022 Monsalto 'La Commenda' Chianti, Toscana 22 / 95

2022 Sibiliana 'Sensale' Nero d'Avola, Sicilia 18 / 80

2020 Lunaria 'Coste del Moro' Montepulciano d'Abruzzo, Abruzzo 25 / 110



...or ask us for our extended Beverage Menu



Signature Dishes



Share your experience @pizzamare.sydney