

ANTIPASTI

- PROSCIUTTO E BUFALA (SERVE 2)** \$30
prosciutto di parma aged 24 months, mozzarella di bufala DOP, fried zeppoline, pickled eggplants
- CHEF'S CHARCUTERIE BOARD (SERVE 2)** \$50
chef's selection of premium Italian cheeses, cold cuts, grilled vegetables, olives & truffle honey (GF)
- OLIVE ASCOLANE** \$12
crumbed olives filled with veal mince
- ARANCINI SPINACH (4 PCS)** \$16
spinach arancini served with homemade sugo (V)
- ARANCINI RAGÙ (4 PCS)** \$16
handmade ragù arancini served with bolognese
- POLPETTE AL RAGU** \$22
nonna's veal meatballs in noi slow cooked ragù
- CALAMARI FRITTI** \$24
light, fried salt & pepper calamari
- FOCACCIA** \$18
garlic, salt, oregano, evo (VG)
- PANZEROTTI NAPOLETANI (4 PCS)** \$16
napolitan potato croquettes with mozzarella centre (V)
- NOI CALAMARI AND PRAWN** \$32
grilled calamari & prawn served with romaine lettuce, fennel, orange, chilli, rocket, zesty dressing (GF)
- COZZE ALLA MARINARA** \$25
mussels, cherry tomatoes, parsley, garlic, chilli, white wine, toasted bread
- PATATINE FRITTE** \$10
hot chips (VG)

PASTA

- LINGUINE ALLA PUTTANESCA CON CALAMARI** \$32
calamari, capers, black olives, cherry tomato, chilli
- PAPPARDELLE AI FUNGHI** \$34
egg pappardelle with mushrooms, porcini, black truffle (V)
- SPAGHETTI AL NERO DI SEPIA** \$32
squid ink linguine, fresh cherry tomatoes, garlic, prawns, chilli
- LINGUINE ALLA PESCATORA** \$35
calamari, prawns, mussels, cherry tomatoes, garlic, parsley
- TAGLIATELLE ALLA BOLOGNESE** \$28
tagliatelle with slow cooked traditional bolognese with minced beef (pasta option with no egg: rigatoni)
- RAVIOLI AL PESTO E POMODORINI** \$32
ricotta & mozzarella ravioli served with fresh cherry tomatoes, homemade pesto, shaved parmesan (N) (V)
- GNOCCHI ALLA SORRENTINA** \$28
handmade gnocchi with our house sugo, parmigiano, smoked scamorza, basil (V)

INSALATA

- RUCOLA** \$16
rocket, shaved parmesan, balsamic glaze, evo (V) (GF)
- RADICCHIO** \$16
radicchio, cherry tomatoes, rocket, balsamic glaze, evo (VG) (GF)

DOP: DENOMINAZIONE DI ORIGINE PROTETTA
EVO: EXTRA VIRGIN OLIVE OIL
(V) VEGETARIAN (VG) VEGAN
(GF) GLUTEN FREE (N) CONTAINS NUTS
NO HALF & HALF PIZZA // SOME OLIVE DISHES MAY CONTAIN PIPS
GLUTEN FREE PASTA AND PIZZA AVAILABLE ON REQUEST +\$4
VEGAN CHEESE AVAILABLE ON REQUEST +\$4
15% SURCHARGE ON PUBLIC HOLIDAYS
1.5% SURCHARGE ON ALL CARDS PAYMENTS

Join us at our new venue
La Vineria By Noi
361 Brunswick St, Fitzroy
(03)9495 1516
@LaVineria.ByNoi

Noi Pizzeria
60 High St, Preston
(03)94951516



@Noi.Pizzeria

Tag us in your pictures at Noi!

PIZZE ROSSE

PIZZE BIANCHE

MARGHERITA	\$24	SALSICCIA E FRIARELLI	\$30
san marzano tomatoes, mozzarella, basil, evo (V)		napolitan traditional broccoli, napolitan pork sausage, smoked scamorza, basil, evo	
BUFALA	\$28	QUATTRO FORMAGGI	\$28
san marzano tomatoes, mozzarella di bufala DOP, basil , evo (V)		mozzarella, gorgonzola, parmigiano, provolone, evo (V)	
CAPRICCIOSA	\$28	ORTOLANA	\$27
san marzano tomatoes, mozzarella, champagne ham, mushrooms, black olives, evo		mozzarella, grilled eggplants, grilled zucchini, grilled capsicum, artichokes, cherry tomatoes, basil, evo (V)	
NOI	\$30	SOFIA	\$28
san marzano tomatoes, mozzarella, champagne ham, hot salami, peppers, mushrooms, black olives, evo		mozzarella, grilled zucchini, rosemary potatoes, mushrooms, garlic, chilli, friarielli cream (V)	
SAN NICOLA	\$32	MORTADELLA	\$28
san marzano tomatoes, mozzarella, prosciutto di parma 24 months, rocket, shaved parmesan, evo		smoked scamorza, mortadella, crushed pistachio, balsamic glaze, basil, evo	
QUATTRO STAGIONI	\$28	PORCINA	\$32
san marzano tomatoes, mozzarella, champagne ham, mushrooms, artichokes, black olives, evo		porcini, mixed mushroom, smoked scamorza, pork sausage, black truffle, shaved parmesan, evo	
NAPOLI	\$25	CONTADINA	\$27
san marzano tomatoes, mozzarella, anchovies, black olives, oregano, evo		mozzarella, pancetta, potatoes, rosemary, radicchio, evo	
CALABRESE	\$28	CALZONI	
san marzano tomatoes, mozzarella, radicchio, gorgonzola, parmigiano, calabrian nduja, evo		CALZONE FRITTO	\$30
GAMBERI	\$32	fried calzone filled with ricotta, san marzano tomatoes, mozzarella, hot salami, black pepper	
san marzano tomatoes, mozzarella, prawns, garlic, cherry tomatoes, artichokes, evo		CALZONE AL FORNO	\$32
SALAME	\$25	woodfire calzone filled with mozzarella, ham, mushrooms, ricotta, black pepper topped with san marzano tomatoes, scamorza, parmigiano reggiano	
san marzano tomatoes, mozzarella, hot salami, evo			

60 High St, Preston
(03)94951516



@Noi.Pizzeria

Dolci

Calzone alla Nutella (v-n) Wood fired calzone filled with lots of nutella served with vanilla ice-cream	\$ 16.00
Tiramisu della casa (v) Fresh homemade tiramisu	\$ 15.00
Sorbetto al limone (vg-gf) Fresh lemon sorbet served in a whole lemon peel	\$ 12.00
Affogato al caffè (v) Hot espresso poured on vanilla ice cream (with Frangelico + \$5.00)	\$ 12.00
Cannoli siciliani (v-n) Fresh sicilian cannoli filled with fresh ricotta (2 per serve)	\$ 14.00
Scugnizzi (v-n) Fried donuts with cinnamon sugar, nutella, strawberries & walnuts	\$ 16.00
Crema al caffè' (v-gf) Velvety coffee cream	\$ 6.00

(cakeage \$3pp) (v)vegetarian (vg)vegan (n)contains nuts (gf)glutenfree

Buon Appetito!