

ANTIPASTI

PROSCIUTTO E BUFALA (SERVE 2)	\$26
prosciutto di parma aged 32 months, mozzarella di bufala DOP & fresh focaccia	
CHEF'S CHARCUTERIE BOARD (SERVE 2)	\$45
chef's selection of premium Italian cheeses, cold cuts, grilled vegetables, olives & truffle honey served with fresh focaccia	
OLIVE ASCOLANE	\$ 8
crumbed olives filled with veal & pork mince	
ARANCINI SPINACH (5 PCS)	\$12
spinach arancini served with homemade sugo (V)	
ARANCINI RAGU' (4 PCS)	\$14
handmade ragu' arancini served with bolognese	
FRITTO MISTO	\$18
2 arancini spinach & ragu, 6 olive ascolane, 2 potato croquette, 2 eggplant polpette	
CALAMARI FRITTI	\$20
light, fried salt & pepper calamari	
POLIPETTI ALLA LUCIANA	\$18
baby octopus with black olives, capers & cherry tomatoes, served with toasted bread	
FOCACCIA	\$12
garlic, salt, oregano, evo (VG)	
PANZEROTTI NAPOLETANI (4 PCS)	\$12
napolitan potato croquettes with mozzarella centre (V)	
ZIA'S CALAMARI AND PRAWN	\$28
grilled calamari & prawn served with romaine lettuce, fennel, orange, chilli, rocket, zesty dressing	
BRUSCHETTE (2 PCS)	\$10
tomato, basil, bocconcini (V)	
BACI FRITTI	\$10
fried mini potato croquettes, parmesan, pepper (V)	
PATATINE FRITTE	\$8.5
hot chips (VG)	

PASTA

LINGUINE ALLA PUTTANESCA CON CALAMARI	\$26
calamari, capers, black olives, cherry tomato, chilli	
PAPPARDELLE AI FUNGHI	\$30
egg pappardelle with mushrooms, porcini, black truffle (V)	
LINGUINE AL NERO DI SEPIA	\$28
ink squid linguine, fresh cherry tomatoes, garlic, prawns, chilli	
LINGUINE ALLA PESCATORA	\$28
calamari, prawns, mussels, cherry tomatoes, garlic, parsley	
TAGLIATELLE ALLA BOLOGNESE	\$26
tagliatelle with slow cooked traditional bolognese with minced beef (pasta option with no egg: rigatoni)	
RAVIOLI AL PESTO E POMODORINI	\$28
ricotta & mozzarella ravioli served with fresh cherry tomatoes, homemade pesto, shaved parmesan (N) (V)	
GNOCCHI ALLA SORRENTINA	\$24
handmade gnocchi with our house sugo, parmigiano, smoked scamorza, basil (V)	

INSALATA

RUCOLA	\$15
rocket, shaved parmesan, balsamic glaze, evo (V)	
RADICCHIO	\$15
radicchio, cherry tomatoes, rocket, balsamic glaze, evo (VG)	
CAPRESE	\$20
mozzarella di bufala DOP, cherry tomatoes, basil, evo (V)	

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
10% SURCHARGE ON PUBLIC HOLIDAYS
1.5% SURCHARGE ON ALL CARDS PAYMENTS

60 High St, Preston
(03)94951516



@Noi.Pizzeria

Tag us in your pictures at Noi!

PIZZE

MARGHERITA	\$18	SALAME	\$19
san marzano tomatoes, mozzarella, basil, evo (V)		san marzano tomatoes, mozzarella, hot salami, evo	
MARINARA	\$15	SALSICCIA E FRIARIELLI	\$24
san marzano tomatoes, garlic, oregano, basil, evo (VG)		napolitan traditional broccoli, napolitan pork sausage, smoked scamorza, basil, evo	
BUFALA	\$24	QUATTRO FORMAGGI	\$23
san marzano tomatoes, mozzarella di bufala DOP, basil, evo (V)		white base, mozzarella, gorgonzola, parmigiano, provolone, evo (V)	
CAPRICCIOSA	\$23	ORTOLANA	\$23
san marzano tomatoes, mozzarella, champagne ham, mushrooms, black olives, evo		mozzarella, grilled eggplants, grilled zucchini, grilled capsicum, artichokes, cherry tomatoes, basil, evo (V)	
NOI	\$25	PROSCIUTTO COTTO	\$19
san marzano tomatoes, mozzarella, champagne ham, hot salami, peppers, mushrooms, black olives, evo		san marzano tomatoes, mozzarella, champagne ham, evo	
SAN NICOLA	\$25	PORCINA	\$28
san marzano tomatoes, mozzarella, prosciutto di parma 32 months, rocket, shaved parmesan, evo		porcini, mixed mushroom, smoked scamorza, pork sausage, black truffle, shaved parmesan, evo	
QUATTRO STAGIONI	\$23	PISA	\$23
san marzano tomatoes, mozzarella, champagne ham, mushrooms, artichokes, black olives, evo		san marzano tomatoes, mozzarella, hot salami, gorgonzola, anchovies, evo	
PARMIGIANA DI MELENZANE	\$23	CONTADINA	\$22
san marzano tomatoes, smoked scamorza, eggplant parmigiana, parmesan cheese, basil, evo (V)		white base, mozzarella, pancetta, potatoes, rosemary, radicchio, evo	
NAPOLI	\$20	SPEK & BRIE	\$24
san marzano tomatoes, mozzarella, anchovies, black olives, oregano, evo		san marzano tomatoes, mozzarella, smoked spek, brie, evo	
ASIAGO	\$22	CLASSICA	\$22
san marzano tomatoes, mozzarella, asiago, pancetta, artichokes, evo		fried calzone filled with ricotta, san marzano tomatoes, mozzarella, hot salami, black pepper	
CALABRESE	\$24	POMODORO E MOZZARELLA	\$20
san marzano tomatoes, mozzarella, radicchio, gorgonzola, parmigiano, nduja, evo		fried calzone filled with san marzano tomatoes, mozzarella, black pepper (V)	
SOFIA	\$23	MONTANARA CON BUFALA	\$25
white base, potatoes, friarielli, mushrooms, zucchini, chilli, garlic, evo (V)		fried pizza base topped with our sugo, parmesan cheese, basil & a whole buffalo mozzarella DOP (V)	
GAMBERI	\$25		
san marzano tomatoes, mozzarella, prawns, garlic, cherry tomatoes, artichokes, evo			
MORTADELLA	\$23		
smoked scamorza, mortadella, crushed pistachio, balsamic glaze, basil, evo			

PIZZE FRITTE

Dolci

Calzone alla Nutella (v-n) Wood fired calzone filled with lots of nutella served with vanilla ice-cream	\$ 13.00
Pizzetta (v-n) Wood fired little pizza with strawberries, nutella served with vanilla ice-cream	\$ 16.00
Tiramisu della casa (v) Fresh homemade tiramisu	\$ 13.00
Sorbetto al limone (vg-gf) Fresh lemon sorbet served in a whole lemon peel	\$ 8.00
Affogato al caffè (v) Hot espresso poured on vanilla ice cream (with Frangelico + \$4.00)	\$ 10.00
Cannoli siciliani (v-n) Fresh sicilian cannoli filled with fresh ricotta (2 per serve)	\$ 12.00
Babà napoletano (v) Rum infused babà filled with whipped cream & strawberries	\$ 13.00
Scugnizzi (v-n) Fried donuts with cinnamon sugar, nutella, strawberries & walnuts	\$ 13.00
Crema al caffè' (v-gf) Velvety coffee cream	\$ 5.00
Crema al limone (gf-vg) Fresh lemon cream	\$ 5.00
Cake Of The Day Please ask our friendly staff for cake specials	\$ 13.00

(cakeage \$2pp) (v)vegetarian (vg)vegan (n)contains nuts (gf)glutenfree

Buon Appetito!