

# ANTIPASTI

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|----------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>PROSCIUTTO E BUFALA (SERVES 2)</b>                                                                                                        | \$30 |
| prosciutto di parma aged 24 months, mozzarella di bufala DOP, preserved olives, focaccia strips                                              |      |
| <b>CHEF'S ANTIPASTO ITALIANO (SERVES 2)</b>                                                                                                  | \$55 |
| chef's selection of premium Italian cheeses, cold cuts, italian pickled artichokes, sundried tomatoes, preserved olives & truffle honey (GF) |      |
| <b>OLIVE ASCOLANE</b>                                                                                                                        | \$12 |
| crumbed olives filled with veal mince                                                                                                        |      |
| <b>ARANCINI SPINACH (4 PCS)</b>                                                                                                              | \$17 |
| spinach arancini served with homemade sugo (V)                                                                                               |      |
| <b>ARANCINI RAGÙ (4 PCS)</b>                                                                                                                 | \$17 |
| handmade ragù arancini served with bolognese, parmigiano reggiano                                                                            |      |
| <b>PANZEROTTI NAPOLETANI (4 PCS)</b>                                                                                                         | \$17 |
| neapolitan potato croquettes with mozzarella centre (V)                                                                                      |      |
| <b>POLPETTE AL RAGU</b>                                                                                                                      | \$22 |
| nonna's veal meatballs in noi slow cooked ragù, parmigiano reggiano, focaccia strips                                                         |      |
| <b>NOI CALAMARI AND PRAWN</b>                                                                                                                | \$33 |
| grilled calamari & prawn served with romaine lettuce, rocket, fennel, orange, chilli, parsley, zesty dressing (GF)                           |      |
| <b>CALAMARI FRITTI</b>                                                                                                                       | \$25 |
| light, fried salt & pepper calamari                                                                                                          |      |
| <b>COZZE ALLA MARINARA</b>                                                                                                                   | \$25 |
| mussels, cherry tomatoes, parsley, garlic, chilli, white wine, focaccia strips                                                               |      |
| <b>FOCACCIA</b>                                                                                                                              | \$18 |
| herbs, salt, evo (VG) (add mozzarella +\$4)                                                                                                  |      |
| <b>PATATINE FRITTE</b>                                                                                                                       | \$11 |
| hot chips (VG)                                                                                                                               |      |

# PASTA

|                                                                                                                    |      |
|--------------------------------------------------------------------------------------------------------------------|------|
| <b>SPICY VODKA RIGATONI WITH BURRATA</b>                                                                           | \$35 |
| onion, vodka, rich tomato and cream sugo, calabrian chilli, parsley, topped with burrata (V)                       |      |
| <b>PAPPARDELLE AI FUNGHI</b>                                                                                       | \$35 |
| egg pappardelle with mushrooms, porcini, black truffle, shaved parmigiano reggiano (V)                             |      |
| <b>SPAGHETTI AL NERO DI SEPPIA</b>                                                                                 | \$33 |
| squid ink spaghetti, prawns, fresh cherry tomatoes, garlic, chilli, basil                                          |      |
| <b>LINGUINE ALLA PESCATORA</b>                                                                                     | \$36 |
| calamari, prawns, mussels, cherry tomatoes, garlic, parsley                                                        |      |
| <b>PAPPARDELLE ALLA BOLOGNESE</b>                                                                                  | \$30 |
| egg pappardelle with slow cooked traditional bolognese with minced beef<br>(egg free pasta option - rigatoni)      |      |
| <b>RAVIOLI AL PESTO E POMODORINI</b>                                                                               | \$34 |
| ricotta & mozzarella ravioli served with fresh cherry tomatoes, homemade pesto, shaved parmigiano reggiano (N) (V) |      |
| <b>GNOCCHI ALLA SORRENTINA</b>                                                                                     | \$29 |
| handmade gnocchi with our house sugo, parmigiano reggiano, provola affumicata di napoli, fior di latte, basil (V)  |      |
| <b>LINGUINE ALLA PUTTANESCA</b>                                                                                    | \$26 |
| cherry tomato, capers, black olives, garlic, chilli, parsley (VG)<br>(add calamari +\$7)                           |      |

# INSALATA

|                                                                   |      |
|-------------------------------------------------------------------|------|
| <b>RUCOLA</b>                                                     | \$16 |
| rocket, shaved parmigiano reggiano, balsamic glaze, evo (V) (GF)  |      |
| <b>RADICCHIO</b>                                                  | \$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 PIZZA/PASTA +\$4 VEGAN CHEESE +\$4  
15% SURCHARGE ON PUBLIC HOLIDAYS 1.5% CARD SURCHARGE

Noi Pizzeria **Preston**  
60 High St, Preston  
(03)9495 1516

Noi Pizzeria **Coburg**  
18b Pentridge Blvd, Coburg  
(03)9069 1920

Noi **a Casa**  
Catering service  
0450 342 042



Have your next function con Noi, ask us how!

# PIZZE ROSSE

# PIZZE BIANCHE

|                                                                                                                      |      |
|----------------------------------------------------------------------------------------------------------------------|------|
| <b>MARGHERITA</b>                                                                                                    | \$24 |
| san marzano tomatoes, fior di latte, basil, evo (V)                                                                  |      |
| <b>BUFALA</b>                                                                                                        | \$28 |
| san marzano tomatoes, mozzarella di bufala DOP, parmigiano reggiano, basil, evo (V)                                  |      |
| <b>PROVOLA E PEPE</b>                                                                                                | \$28 |
| san marzano tomatoes, provola affumicata di napoli, black pepper, basil, evo (V)                                     |      |
| <b>NOI</b>                                                                                                           | \$31 |
| san marzano tomatoes, fior di latte, prosciutto cotto(ham), hot salami, peppers, mushrooms, black olives, basil, evo |      |
| <b>SAN NICOLA</b>                                                                                                    | \$33 |
| san marzano tomatoes, fior di latte, prosciutto di parma 24mths DOP, rocket, shaved parmigiano reggiano, basil, evo  |      |
| <b>CAPRICCIOSA</b>                                                                                                   | \$29 |
| san marzano tomatoes, fior di latte, prosciutto cotto(ham), mushrooms, artichokes, black olives, basil, evo          |      |
| <b>NAPOLI</b>                                                                                                        | \$26 |
| san marzano tomatoes, fior di latte, anchovies, black olives, oregano, evo                                           |      |
| <b>CALABRESE</b>                                                                                                     | \$29 |
| san marzano tomatoes, fior di latte, radicchio, gorgonzola, parmigiano reggiano, calabrian nduja, basil, evo         |      |
| <b>GAMBERI</b>                                                                                                       | \$33 |
| san marzano tomatoes, fior di latte, prawns, garlic, cherry tomatoes, zucchini, parsley, evo                         |      |
| <b>SALAME</b>                                                                                                        | \$26 |
| san marzano tomatoes, fior di latte, hot salami, basil, evo                                                          |      |
| <b>PARMIGIANA DI MELANZANE</b>                                                                                       | \$30 |
| san marzano tomatoes, eggplant parmigiana, provola affumicata di napoli, parmigiano reggiano, basil, evo (V)         |      |

|                                                                                                                            |      |
|----------------------------------------------------------------------------------------------------------------------------|------|
| <b>SALSICCIA E FRIARIELLI</b>                                                                                              | \$31 |
| neapolitan traditional broccoli (friarielli), neapolitan pork sausage, provola affumicata di napoli, basil, evo            |      |
| <b>QUATTRO FORMAGGI</b>                                                                                                    | \$29 |
| fior di latte, gorgonzola, parmigiano reggiano, provolone, basil, evo (V)                                                  |      |
| <b>ORTOLANA</b>                                                                                                            | \$27 |
| fior di latte, eggplants, zucchini, roasted capsicum, artichokes, cherry tomatoes, black olive dust, basil, evo (V)        |      |
| <b>SOFA</b>                                                                                                                | \$28 |
| fior di latte, zucchini, potatoes, mushrooms, garlic, chilli, friarielli cream, basil (V)                                  |      |
| <b>MORTADELLA</b>                                                                                                          | \$29 |
| provola affumicata di napoli, mortadella, crushed pistachio, balsamic glaze, basil, evo (add burrata +\$6)                 |      |
| <b>PORCINA</b>                                                                                                             | \$33 |
| provola affumicata di napoli, porcini, mixed mushroom, pork sausage, black truffle, shaved parmigiano reggiano, basil, evo |      |
| <b>CONTADINA</b>                                                                                                           | \$28 |
| fior di latte, pancetta, potatoes, radicchio, basil, evo                                                                   |      |

# PIZZE SPECIALI

|                                                                                                                                                                                    |      |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>PIZZA FRITTA</b>                                                                                                                                                                | \$30 |
| fried calzone filled with ricotta, san marzano tomatoes, fior di latte, mild salami, black pepper                                                                                  |      |
| <b>CALZONE AL FORNO</b>                                                                                                                                                            | \$33 |
| woodfire calzone filled with fior di latte, prosciutto cotto, mushrooms, ricotta, black pepper topped with san marzano tomatoes, provola affumicata di napoli, parmigiano reggiano |      |
| <b>MONTANRA CON BUFALA (DOUBLE COOKED)</b>                                                                                                                                         | \$28 |
| fried & baked base topped with noi sugo, parmigiano reggiano, whole mozzarella di bufala DOP, basil (V)                                                                            |      |
| <b>TOTÒ (DOUBLE COOKED)</b>                                                                                                                                                        | \$35 |
| fried & baked base topped with nonna's veal meatballs in noi's slow cooked ragù, provola affumicata di napoli, parmigiano reggiano, basil                                          |      |

PROUDLY USING NEAPOLITAN PRODUCTS





## CALZONE ALLA NUTELLA (v-n)

16

Woodfired calzone filled with Nutella,  
served with a scoop of vanilla ice cream.

replace with Pistachio spread +\$2

## TIRAMISÙ DELLA CASA (v)

15

House made tiramisù with layers of coffee soaked  
savoardi and mascarpone cream.

## CANNOLI SICILIANI (v-n)

15

Traditional Sicilian cannoli filled with fresh sweet ricotta  
drizzled with honey and pistachio crumb (2 per serve).

## SCUGNIZZI (v-n)

18

Fried Italian donuts tossed in cinnamon sugar, served with  
Nutella, strawberries, and pistachio crumb.

replace with Pistachio spread +\$2

## AFFOGATO AL CAFFÈ (v-gf)

12

Hot espresso poured over vanilla ice cream

Add Frangelico +\$6



## CREMA CAFFÈ (v-gf)

7

Velvety smooth chilled coffee cream

## *digestif*

**AMARI** Averna, Montenegro, Del Capo

13

**SILVIO CARTA 1929 AMARI SARDINIA**

14

Bomba Carta, Bomba Carta Caffè Tustatu, Mirto Ricetta Storica

**LIMONCELLO ITALIA**

13

**GRAPPA DI ERBALUCE ITALIA**

15

**GRAPPA NEBBIOLO DA BAROLO BARRIQUE**

20

**ESPRESSO MARTINI**

19

Cakeage \$3PP (v)Vegetarian (vg)Vegan (n)Contains Nuts (gf)Gluten-Free

