

# 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, bread
- PATATINE FRITTE** \$10  
hot chips (VG)

# PASTA

- LINGUINE ALLA PUTTANESCA CON CALAMARI** \$32  
calamari, capers, black olives, cherry tomato, chilli
- PAPPADELLE AI FUNGHI** \$34  
egg pappardelle with mushrooms, porcini, black truffle (V)
- SPAGHETTI AL NERO DI SEPIA** \$32  
squid ink spaghetti, 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

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

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



@Noi.Pizzeria  
Have your next function con Noi, ask us how!

# PIZZE ROSSE

# PIZZE BIANCHE

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

