

ANTIPASTI

PROSCIUTTO E BUFALA (SERVES 2)	\$35
prosciutto di parma aged 24 months DOP, mozzarella di bufala DOP, preserved olives, focaccia strips	
CHEF'S ANTIPASTO ITALIANO (SERVES 2)	\$60
chef's selection of premium imported Italian cheeses, cold cuts, italian assorted pickles, preserved olives & truffle honey (GF) add whole focaccia +18	
OLIVE ASCOLANE	\$12
crumbed olives filled with veal mince	
ARANCINI FUNGHI (4 PCS)	\$18
wild mushroom, porcini arancini served w truffle mayo (V)	
ARANCINI RAGÙ (4 PCS)	\$18
handmade ragù arancini served w bolognese, parmigiano reggiano	
PANZEROTTI NAPOLETANI (4 PCS)	\$18
neapolitan potato croquettes with mozzarella centre (V)	
POLPETTE AL RAGU	\$22
nonna's veal meatballs in noi slow cooked ragù, parmigiano reggiano, focaccia strips	
NOI CALAMARI AND PRAWN	\$35
grilled calamari & prawn served with romaine lettuce, rocket, fennel, orange, chilli, parsley, zesty dressing m(GF)	
CALAMARI FRITTI	\$25
light, fried salt & pepper calamari i	
COZZE ALLA MARINARA	\$28
steamed mussels, cherry tomatoes, parsley, garlic, chilli, white wine, focaccia strips a	
FOCACCIA	\$18
herbs, salt, evo (VG) (add mozzarella +4)	
PATATINE FRITTE	\$11
hot chips (VG)	

PASTA

SPICY VODKA RIGATONI WITH BURRATA	\$38
onion, vodka, rich tomato and cream sugo, calabrian chilli, parsley, topped with burrata (V)	
PAPPARDELLE AI FUNGHI	\$37
egg pappardelle with mushrooms, porcini, black truffle, shaved parmigiano reggiano (V)	
SPAGHETTI AL NERO DI SEPPIA	\$35
squid ink spaghetti, prawns, fresh cherry tomatoes, garlic, chilli, basil i	
LINGUINE ALLA PESCATORA	\$38
calamari, prawns, mussels, cherry tomatoes, garlic, parsley m	
PAPPARDELLE ALLA BOLOGNESE	\$32
egg pappardelle with slow cooked traditional bolognese with minced beef (egg free pasta option - rigatoni)	
RIGATONI ALLA GENOVESE	\$38
classic neapolitan ragù of beef and sweet caramelised onions slow cooked in our woodfire oven over 15hrs	
GNOCCHI ALLA SORRENTINA	\$30
handmade gnocchi with our house sugo, parmigiano reggiano, provola affumicata di napoli, fior di latte, basil (V)	
LINGUINE ALLA PUTTANESCA	\$28
cherry tomato, capers, black olives, garlic, chilli, parsley (VG) (add calamari +7)	
gluten free pasta available on request +4	

MAINS

NOI COTOLETTA DI VITELLO	\$38
crumbed and fried veal cotoletta served with chips and radicchio, rocket, cherry tomato salad	
BARRAMUNDI ALL'AMALFITANA	\$38
barramundi fillet, lemon zest, thyme on parmigiano reggiano potato puree, paprika infused extra virgin olive oil, seasonal vegetable a (GF)	

INSALATA

RUCOLA	\$16
rocket, shaved parmigiano reggiano, balsamic glaze, evo (V) (GF)	
RADICCHIO	\$16
radicchio, cherry tomatoes, rocket, balsamic glaze, evo (VG) (GF)	

no split bills | 15% surcharge on public holidays

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



@NOI.PIZZERIA



Host your next function con Noi, ask us how!

PIZZE ROSSE

PIZZE BIANCHE

MARGHERITA	\$25
san marzano tomatoes, fior di latte, basil, evo (V)	
BUFALA	\$30
san marzano tomatoes, mozzarella di bufala DOP, parmigiano reggiano, basil, evo (V)	
NOI	\$33
san marzano tomatoes, fior di latte, prosciutto cotto(ham), hot salami, peppers, mushrooms, black olives, basil, evo	
SAN NICOLA	\$35
san marzano tomatoes, fior di latte, prosciutto di parma 24mths DOP, rocket, shaved parmigiano reggiano, basil, evo	
CAPRICCIOSA	\$30
san marzano tomatoes, fior di latte, prosciutto cotto(ham), artichokes, mushrooms, black olives, basil, evo (add italian anchovies +3)	
NAPOLI	\$28
san marzano tomatoes, fior di latte, italian anchovies, black olives, oregano, evo (add hot salami +4)	
CALABRESE	\$30
san marzano tomatoes, fior di latte, radicchio, gorgonzola, parmigiano reggiano, calabrian nduja, basil, evo	
GAMBERI	\$35
san marzano tomatoes, fior di latte, prawns, garlic, cherry tomatoes, zucchini, lemon zest, parsley, evo	
SALAME	\$28
san marzano tomatoes, fior di latte, hot salami, basil, evo (add hot honey +2 ricotta +4)	
TONNO E CIPOLLA ROSSA	\$30
san marzano tomatoes, fior di latte, italian tuna, red onion, cherry tomatoes, olives, oregano, evo (add calabrian nduja +4)	

SALSICCIA E FRIARIELLI	\$33
neapolitan traditional broccoli (friarielli), neapolitan pork sausage, provola affumicata di napoli, basil, evo	
QUATTRO FORMAGGI	\$30
fior di latte, gorgonzola, parmigiano reggiano, provolone, basil, evo (V)(add hot honey +2)	
ORTOLANA	\$28
fior di latte, eggplants, zucchini, roasted capsicum, artichokes, cherry tomatoes, black olive dust, basil, evo (V)	
SOFIA	\$30
fior di latte, zucchini, potatoes, mushrooms, garlic, chilli, friarielli cream, basil (V)	
MORTADELLA	\$30
provola affumicata di napoli, mortadella, crushed pistachio, balsamic glaze, basil, evo (add burrata +6)	
PORCINA	\$34
provola affumicata di napoli, porcini, mixed mushroom, pork sausage, black truffle, shaved parmigiano reggiano, basil, evo	
CONTADINA	\$30
fior di latte, pancetta, potatoes, radicchio, basil, evo	

PIZZE SPECIALI

PIZZA FRITTA	\$32
fried calzone filled with ricotta, san marzano tomatoes, fior di latte, mild salami, black pepper	
CALZONE AL FORNO	\$35
woodfire calzone filled with fior di latte, prosciutto cotto, mushrooms, ricotta, black pepper topped with san marzano tomatoes, provola affumicata di napoli, parmigiano reggiano	

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 +4 VEGAN CHEESE +4 HALAL SALAMI AND HAM AVAILABLE

