

Let Papi decide \$40 feed me

Includes selection of bits and pizzas



Bottomless brunch \$59 per person

90 minutes of selected booze & food
for the whole table (until 5pm)



Bits

House marinated olives	GF, V	8
Pancetta & parmesan arancini (4)	GF	14
Papi's prawn roll, brioche, crunchy lettuce		16
Squid fritti, Papi's tartar, lemon	GF	16
Rocket, parmesan & pear salad	GF, V, VGO	12
Crunchy Iceberg & blue cheese salad	GF, V, VGO	12
Stracciatella, fresh tomato, dukkah, basil	GF, V, VGO	15
Cheesy garlic pizzette		14
Fries, Papi's special sauce	GF, V, VGO	12

Pizzas

Classic margherita, scamorza, fresh basil		25
+ Add fresh buffalo mozzarella		5
Spicy sopressa salami, red onion, scamorza, parmesan		27
+ Add olives		3
Prosciutto cotto, Golden Circle pineapple, scamorza		25
Buttered mushroom, thyme, taleggio, balsamic		27
+ Add crispy prosciutto		4
Prawns, capers, tomatoes, chilli, scamorza, salsa verde		27
Triple cheese, scamorza, gorgonzola dolce, parmesan & caramelised onion		24
Zucchini, garlic, scamorza, caper raisin dressing, stracciatella & mixed herbs		25
Baked potato, taleggio, sour cream, chives		26
+ Add crispy prosciutto		4
Italian sausage, sautéed spinach, scamorza, parmesan oil		28
Fresh prosciutto, rocket, pear, parmesan		28



Pimp your Papi's

Make it salty - add olives OR anchovies	3
Make it meaty - add sopressa salami	4
OR crispy prosciutto	
Make it cheesy - add buff mozz	5
Make it vegan - add vegan cheese	4
Make it gluten free	5
Make it 'healthy' - add fresh rocket	3

Sweet things

Tiramisu	16
Tirami- <u>spoon</u> (just a spoon full)	4
Local choc tops - rotating flavours	9
Caramelised strawberry & hot Nutella pizzette	12

Crust Dippers 2.5 each

Sauce to dip your crust in

Papi's special sauce | Frank's hot sauce |
kewpie mayo | Papi's tartar | Blue cheese

www.papispizza.com.au

 [papispizzapeninsula](https://www.instagram.com/papispizzapeninsula)

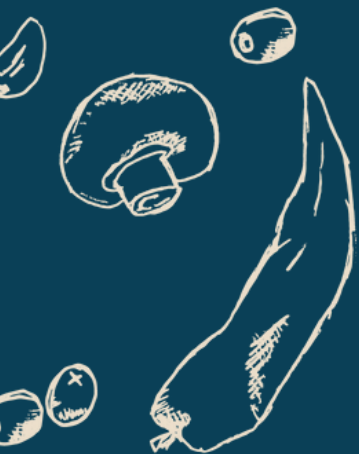
 [PapisPizzaPeninsula](https://www.facebook.com/PapisPizzaPeninsula)

Dietaries - while we have extensive GF0s, ours is a pizza kitchen full of flour, so there may be some traces. Please note a 15% surcharge will be added to final bills on public holidays, to cover our higher staff rates.



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Cocktails

Aperol spritz	17
Papi's 'Peninsulada' frozen pina colada	17
Curatif Never Never Distilling negroni	22
Curatif Disaronno amaretto sour	20
Curatif Tommy's margarita	20
Curatif Plantation Pineapple daiquiri	20
Curatif Archie Rose espresso martin	20

Bubbles | Rosé

Dal Zotto NV prosecco	12 60
Rameau d'Or rose	15 75

Whites

Cloud Street pinot grigio	11 50
Monte Tondo Mito soave	12 54
Crittenden Estate chardonnay	15 72

Reds

Red Claw pinot noir	15 72
Trediberri barbera d'Alba	16 75
Head Red shiraz	12 60

Baller bottles (for fancier folks)

Champagne Taittinger	120
Shaw + Smith sauvignon blanc	79
Yabby Lake chardonnay	99
Quealy Musk Creek pinot noir	99
Heathcote Estate museum shiraz	99
Vietti Perbacco Langhe nebbiolo	99



Taps

Papi's crisp lager	12
Banks Brewing 'Day Trip' Pale Ale	13
Quiet Deeds apple cider	13

Tinnies

Peroni Red	12
Andrew's Beach Brewery session ale	12
Jetty Road IPA	13
Wilde gluten free lager	12
Little Dragon ginger beer	12
Heaps Normal XPA non alc (0.5% abv)	10

Not booze

Kirks classic range: Pasito Lemon squash Ginger Beer Creaming Soda	6
Coke Coke Zero 375ml cans	6
Orange juice Pineapple juice	8
San Pellegrino mineral water 250ml 750ml	6 15
San Pellegrino chinotto 330ml	7