



Have you tried our Espresso Bar 4 doors down from our Pizzeria. Check it out. @espresso_albertpark

ITALIAN ARTISANO

Benvenuti @iITALIAN ARTISANS, the offering of Tony Nicolini, founder of the Espresso & DOC brands.

This pizzeria pays homage to Nicolini's father who introduced him to the beautiful world of Pizza.

Our mission is clear - to produce a pizza that makes you feel good. We use a blend of "TYPE 0" and "ALTERNATIVE GRAIN FLOURS" for our pizza bases.

The result is a pizza that is lighter, tastier, more digestible and has a higher nutritional content. Wow, a healthy pizza - we call it NiCOLiNi PiZZA 3.0

- INCLUDED IN BROADSHEET GUIDE TO THE BEST ITALIAN RESTAURANTS IN MELBOURNE -
- INCLUDED IN BROADSHEET GUIDE TO THE BEST PIZZA IN MELBOURNE NOV 2022 -

ANTIPIASTI

Oven Baked Focaccia (add stracciatella + 6)	13
Warm Olives from Sicily & Liguria	12
Amalfi Coast Anchovies	16
Tomatoes & Burrata	26
Mortadella x Princi	13
Prosciutto San Daniele Riserva 24 mth Board	19
Buffalo Mozzarella 125gm	16
Piccolo Antipasto	1-2 people 26
Vegetable Caponata	18
Piccolo Salumi Board	1-2 people 26
Maxi Salumi Board	4-5 people 46

LASAGNE

Lasagne - bechamel, bolognese, parmesan	29
Vegetable - parmigiana style w/ eggplant, tomato, mozzarella GF*	28

PIZZA

MARGHERITA w/ San Marzano tomato, mozzarella, basil	24
CACIO e PEPE w/ pecorino, parmigiano, mozzarella, black pepper	21
DOP w/ San Marzano tomato, buffalo mozzarella, basil, EVO oil	29
VEGANO w/ Yellow Tomato, Veggie Caponata, Pantelleria Capers	26
PORCINI w/ wild mushroom, mozzarella, pecorino, truffle oil in bianco	30
2002 w/ chicory, mozzarella, lemon, gorgonzola (THIS PIZZA WAS AWARDED MELBOURNE'S BEST PIZZA IN 2002, THE AGE CHEAP EATS GUIDE)	26
MR CETARA w/ yellow tomato, Cetara anchovies, basil (add buffalo mozzarella +7)	23
TIGER PRAWN w/ tomato, mozzarella, rocket pesto, chilli	33
RISERVA w/ mozzarella, prosciutto San Daniele 24mth, burrata	32
SALSICCIA w/ yellow tomato, Italian sausage, Asiago, pancetta	29
SAN DANIELE w/ tomato, buffalo mozzarella, prosciutto San Daniele 18mth	32
CAPRICCIOSA w/ tomato, mozzarella, leg ham, mushroom, artichoke, olives	27
CORNUTO w/ tomato, provolone, soppressa, roasted red pepper, 'nduja	29
CALZONE w/ leg ham, fontina, mozzarella	26
Add Buffalo Mozzarella +7	
Add Vegan Mozzarella +3	
GF Base +5	
SCUSA - no changes to pizze	

ITALIAN TASTING - eat like an Italian family. Designed for groups of 14 or more.
Menu will showcase all our hero items. \$69 per person. \$25 per little person (under 12)

SALADS

Mixed Leaf GF*	13
Rocket - Pecorino Sardo, pear, honey GF*	(15 Takeaway) 18
Radicchio - fennel, orange, gorgonzola GF*	(16 Takeaway) 20

DESSERTS

Nutella Calzoncino w/ vanilla bean gelato	Small 16 / Grande	24
Sweet Pizzetta w/ Nutella, strawberry & Jock's vanilla bean ice cream		18
Tiramisu' w/ sweet goats cheese, Montenegro, savoiardi	(12 Takeaway)	16
Coppa Gelato - Old school mixed gelati	(5.5 Single Scoop)	14
Caffe Speciale - Upscale affogato		13

135 Victoria Avenue, Albert Park

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Wed - Sat: 5.30pm - 9.30pm Sun: 5pm - 9pm

Credit card will incur surcharge Public Holiday Surcharge 15% SCUSA Sunday Surcharge 10% SCUSA AGAIN

ITALIAN ARTISANO ENOTECA

WE HAVE OPENED UP OUR CELLAR, SO PLEASE CHOOSE
AT YOUR LEISURE ANY BOTTLE ON DISPLAY.
BRING IT BACK TO THE TABLE FOR YOUR WAITER TO OPEN.

MOST ITALIAN ARTISANS WINES ARE
CERTIFIED ORGANIC, BIO DYNAMIC OR ENGAGE IN
ORGANIC AND SUSTAINABLE FARMING PRACTICES.

APERITIVI / COCKTAILS

Bianco Negroni - Americano Bitter Bianco, Scarpa Vermouth Bianco, Sardinian Gin	19
Prosecco brut Marsuret DOCG - Veneto	15 / 69
Spritz Classico	17
Limoncello Spritz - Prosecco, Soda, Rocket	18
Italian G & T - Pink Sardinian Gin, Strawberry, Basil	18
Negroni - Campari, Sardinian Gin, Scarpa Vermouth Rosso	19

BIANCHI / WHITE WINES

ITALIAN ARTISANS Pinot Grigio	14 / 30 500ml
Catarratto Bianco - Vicoletto (Unfiltered, vegan, low sulphite)	14 / 70
Vino of the Day	16 / 78
Premium Vino of the Day	95

ROSSI / RED WINES

ITALIAN ARTISANS Sangiovese	14 / 30 500ml
Montepulciano Zaccagnini - Abruzzo	16 / 78
Vino of the Day	16.5 / 80
Premium Vino of the Day	95

ROSATI – ROSÉ

Cerasuolo Zaccagnini - Abruzzo	16 / 79
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BiRRE / BEER

Peroni - Lazio	<i>The original Italian lager, refreshing and smooth</i>	12.5
Menabrea Tinny - Piemonte	<i>'Arte in Lattina' Blonde Pils (unfiltered)</i>	14
Rock n Roll by Baladin - Piemonte	<i>American Pale Ale</i>	14.5
L'Ipà by Baladin - Piemonte	<i>India Pale Ale All'Italiana</i>	14.5
Nazionale by Baladin - Piemonte	<i>Blonde Ale, simple and 'molto bella'</i>	14.5

BiBiTE / SOFT DRINKS

Chinotto, Limonata, Aranciata Rossa, Gazzosa - by Lurisia, slow food partner	7.5
Baladin artisanal range (adult soft drink)	
- Cola (the real cola treat)	8.9
- Ginger (bitter, sweet, orange peel from Puglia, spices & vanilla tea)	8.9
- Cedrata (citron based aperitivo)	8.9
Coca Cola, Coke No Sugar	6.9
Acqua minerale Lurisia bolle 750ml, or Lurisia still 750ml	9.9