

# PIZZA MENU



WE WERE  
MAKING PIZZA  
IN MELBOURNE  
BEFORE IT  
WAS COOL

WITH LOVE,  
THE CANNATA  
FAMILY  
XOXO



LA PIZZA È VITA  
Tony Cannata  
Australian Pizza Champion

Our pizzas are naturally proved in a three-stage process over 60 hours, 100% handmade by Italians & cooked to perfection in the classic Roman tradition.

CIAO BELLA!  
WOODSTOCKPIZZA.COM.AU  
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@WOODSTOCKPIZZICHERIA

## FOCACCIA

<b>BRUSCHETTA PIZZA</b>	15.9
Diced vine ripened tomato, red onion & basil V	
<b>CLASSICA</b>	12.9
Garlic, herbs & salt flakes V	
<b>GARLIC CRUST</b>	13.9
Garlic & mozzarella V	
<b>SAN DANIELE</b>	17.9
18 month aged prosciutto	

## RED BASE PIZZE ROSSE

<b>REGINA MARGHERITA</b>	20.9
Pomodoro, mozzarella di bufala, basil & extra virgin olive oil V	
<b>NORMA</b>	22.9
Pomodoro, mozzarella, salted ricotta, fried eggplants & basil V	
<b>SAN DANIELE</b>	25.9
Pomodoro, mozzarella, prosciutto, shaved parmesan & rocket	
<b>NAPOLI</b>	21.9
Pomodoro, mozzarella, anchovies, capers & oregano V	
<b>MINCHIA</b>	22.9
Pomodoro, mozzarella, hot salami, roasted peppers & n'duja	
<b>CAPRICCIOSA</b>	24.9
Pomodoro, mozzarella, smoked ham, mushrooms, artichokes & olives	
<b>WOODSTOCK</b>	23.9
Pomodoro, mozzarella, eggplants, caramelised onion, zucchini, potatoes, pecorino & oregano V	
<b>BUNGA BUNGA</b>	23.9
Pomodoro, mozzarella, pork sausage, spanish onions, potatoes, rosemary & pecorino	
<b>GAMBERI PICCANTE</b>	25.9
Pomodoro, mozzarella, tiger prawns, cherry tomatoes, fresh chilli & basil	
<b>TONNARA</b>	24.9
Pomodoro, mozzarella, tuna, red onion, olives & oregano	
<b>SFIZIOSA</b>	25.9
Pomodoro, mozzarella, gorgonzola, speck & fresh chilli	

## WHITE BASE PIZZE BIANCHE

<b>QUATTRO FORMAGGI</b>	22.9
Mozzarella, taleggio, gorgonzola & stracciatella drizzled with balsamic glaze V	
<b>PORCINI MUSHROOMS</b>	24.9
Mozzarella, porcini, shaved parmesan & truffle oil V	
<b>BULGARI</b>	25.9
Asparagus cream, prawns, mozzarella, zucchini & sundried tomatoes	
<b>GUCCI</b>	25.9
Rocket, mozzarella, ricotta, sundried tomatoes & olive V	
<b>SPECK &amp; MASCARPONE</b>	24.9
Mozzarella, mascarpone, speck, rocket	
<b>PULCINELLA</b>	26.9
Artichoke cream, mozzarella, hot salami, cherry tomatoes, mozzarelline & rocket	
<b>SOFIA LOREN</b>	28.9
Mozzarella, shaved parmesan, bresaola, cherry tomatoes, crushed pepper & lemon	

## FOLDED CALZONI

<b>RIPIENO</b>	22.9
Pomodoro, smoked ham, mozzarella, mushrooms & basil	
<b>FARCITO</b>	24.9
Pomodoro, salami, mozzarella, olives, fresh ricotta & basil	
<b>VEGETARIAN</b>	24.9
Pomodoro, mozzarella, potato, zucchini, caramelised onions & parmigiano	

ALL DAY  
WE DREAM  
ABOUT  
PIZZA

NEED HELP  
DECIDING?  
LET US  
KNOW!



LET OUR  
FAMILY LOOK  
AFTER YOUR  
FAMILY

## FANCY STUFF PIZZE GOURMET

<b>J-LO</b>	22.9
Pomodoro, mozzarella, triple smoked ham & Queensland pineapple	
<b>MEAT LOVERS</b>	25.9
Pomodoro, mozzarella, ham, salami, diced bacon, sausage & BBQ sauce	
<b>VEGAN</b>	25.9
Pomodoro, vegan mozzarella, mushrooms, cherry tomatoes, olives, avocado, red onion & oregano VG	
<b>MARE E MONTI</b>	25.9
Pomodoro, mozzarella, prawns, porcini, rocket & cherry tomatoes	
<b>G'DAY</b>	22.9
Pomodoro, mozzarella, egg & diced bacon	
<b>MISS ITALIA</b>	27.9
Pomodoro, mozzarella, prosciutto, shaved parmesan, cherry tomatoes, mozzarelline & truffle oil	



GLUTEN FREE OR VEGAN?

ADD 4.5

Due to large amount of flour used in our kitchen cross contamination can't be avoided. Please inform our waiter of any allergies. Olives may have pips.

# NOT-PIZZA MENU

## APPETISERS ASSAGGINI

<b>NONNO'S TASTING PLATTER</b> A selection of various appetisers V0	2p-42.9 4p-77.9
<b>ASCOLANE (6 PIECES)</b> Crumbed Sicilian olives filled with veal & parmigiano	12.9
<b>ARANCINI (3 PIECES)</b> Southern Italian rice balls with mozzarella peas & sugo V	14.9
<b>CROCCHIE DI PATATE (3 PIECES)</b> Potato croquettes filled with provolone V	14.9
<b>POLPETTE DELLA NONNA (5 PIECES)</b> My Grandmother's traditional meatballs, simmered in Napoli sugo	15.9
<b>PATATINE</b> Shoe-string fried potatoes with sea salt flakes V DF	8.9

## ENTREE ANTIPASTO

<b>BUFFALO MOZZARELLA E PROSCIUTTO DI PARMA</b> Prosciutto matured for 18 months with Buffalo Mozzarella from Vale del Sele (Salerno) GF	23.9
<b>COZZE SICILIANA</b> Steamed Portarlington mussels with tomato, chilli, olives served with house baked bread GF	17.9
<b>SALSICCE</b> Home made pure pork sausages	16.9
<b>PARMIGIANA DI MELANZANE</b> Layers of Eggplant, Mozzarella, tomato sugo, fresh basil, oven baked & served in a terra cotta dish V GF	17.9
<b>CALANARI FRITTI</b> Squid dusted in semolina with lime & black pepper spices, served with aioli DF	21.9
<b>CARPACCIO DI BRESAOLA</b> Wagyu beef air cured with a rocket salad, goats cheese & a lemon olive oil dressing GF	21.9

## PASTA & RICE PRIMI PIATTI

<b>GNOCCHI ALLA SORRENTINA</b> Potato gnocchi in a tomato sugo with torn Buffalo Mozzarella & basil V GF	27.9
<b>SPAGHETTINI CON COZZE E VONGOLE</b> Portarlington mussels and S.A. clams simmered with vine ripened tomato, spanish onion, garlic and a touch of chilli	32.9
<b>PENNE ALLA CALABRESE</b> Pasta tossed in tomato sugo with salami, black olives, N'duja (spicy salami mince), red onion, garlic & basil	27.9
<b>PASTA RIPIENA</b> Home made pasta filled with ricotta & spinach V	27.9
<b>RISOTTO CON FUNGHI SELVATICI</b> Risotto with wild mushrooms & topped with parmesan shavings V0	28.9
<b>PAPPARDELLE CON WAGYU BOLOGNESE</b> Minced beef slowly cooked in a rich tomato sugo	28.9

Gluten free homemade pasta available  
Additional charge 5.0

## MAIN COURSE SECONDI PIATTI

<b>PETTO DI POLLO</b> Free range Chicken breast crumbed & filled with Taleggio & spinach, served with Napoli sugo and mixed vegetables	30.9
<b>TAGLIATA DI MANZO</b> Grain fed 250g porterhouse steak served with truffle mash potato & red wine jus	35.9
<b>COSTATA DI MAIALE</b> Murray Valley slow cooked pork ribs with a smoked tomato barbeque glaze and French fries	33.9
<b>PESCE</b> Hounville (TAS) Salmon fillet resting on ribbon zucchini & semi dried tomato salad	34.9



FROM  
SICILY  
TO MELBS



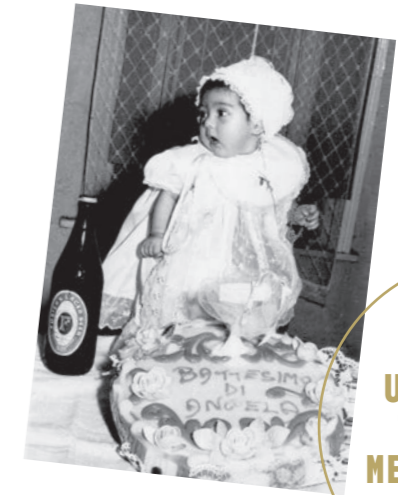
## SALAD & SIDES INSALATE E CONTORNI

<b>INSALATA DI AGNELLO</b> Grilled grass fed lamb fillets tossed with mixed garden leaves, roasted beetroot, goats cheese & pumpkin seed	22.9
<b>SALMONE AFFUMICATO</b> Smoked Tasmanian salmon tossed with mixed garden leaves, avocado, cherry tomato, mozzarelline & pomegranate dressing	21.9
<b>RUCOLA E GRANA</b> Rocket leaves dressed with extra virgin olive oil, Grana Padana & drizzled with balsamic glaze V	14.9
<b>CONTADINA</b> Mixed Garden salad with tomato, cucumber & olives VG	14.9
<b>BROCCOLI CON PECORINO ROMANO</b> Steamed broccoli with grated pecorino & extra virgin olive oil V GF	12.9
<b>CAPRESE</b> Mozzarella di Buffalo ripened tomatoes fresh basil & extra virgin olive oil V GF	15.9
<b>PURÉE DI PATATE</b> Truffle infused mashed potato GF	11.9
<b>VERDURE MISTE</b> Mixed veggies of the day VG	12.9

## KIDS BINBI

<b>PENNE WITH BOLOGNESE</b>	17.9
<b>MACCARONI &amp; CHEESE</b>	15.9
<b>HOME-MADE CHICKEN NUGGETS &amp; CHIPS</b>	15.9
<b>CALAMARI &amp; CHIPS</b>	16.9
<b>MARGHERITA PIZZA (20CM) V</b>	15.9
<b>HAWAIIAN PIZZA (20CM)</b>	16.9

Woodstock Pizzicheria is a showcase of traditional Sicilian Italian food. That tradition has been passed on to the owner Tony Cannata, from his family, since their migration to Australia dating back to the early 1920's.



IT'S  
UN-ITALIAN  
TO HAVE A  
MEAL WITHOUT  
DESSERT

## DESSERT DOLCE

<b>HOME-MADE ITALIAN DOUGHNUTS</b> Dusted with cinnamon sugar and topped with Nutella & fresh strawberries	16.9
<b>TIRAMISU</b> Pavesini biscuits soaked in coffee layered with cold white Sambuca & marscapone zabaglione, topped with chocolate curls	15.9
<b>PANNA COTTA</b> Chocolate tart case filled with vanilla bean panna cotta, raspberry gel & finished with berry pearls	15.9
<b>CALLEBAUT CHOCOLATE MOUSSE</b> Decadent Callebaut chocolate & Frangelico infused mousse topped with a Baci & strawberry stick... a chocolate lovers delight	15.9
<b>TORTA DI LIMONE</b> Lemon curd encased in a shortcrust pastry served with candied orange & double cream	15.9

## SWEET PIZZA PIZZE DESSERT

<b>RAFFAELLO</b> Nutella, raffaello pralines, strawberries & mint	17.9
<b>BANANA</b> Banana, cinnamon, ricotta & edible flowers	15.9

V-Vegetarian V0-Vegetarian Option  
GF-Gluten Free GFO-Gluten Free Option  
VG-Vegan DF-Dairy Free

Dishes can be modified to be vegan on request