

Pinsa Rossa

WITH TOMATO SAUCE

MARGHERITA (v) Tomato sauce, mozzarella and fresh basil	\$16
TRICOLORE (v) Tomato sauce, buffalo mozzarella (uncooked), fresh basil	\$20
SICILIANA (v) Tomato sauce, mozzarella, grilled eggplant, salted ricotta and fresh basil	\$19
NAPOLI Tomato sauce, mozzarella, anchovies, olives and capers	\$18
MARINARA (v) Tomato sauce, oregano, garlic and EVOO	\$15
CALABRESE Tomato sauce, mozzarella, spicy nduja (Calabrese sausage), red capsicum and red onion	\$20
AMATRICIANA Tomato sauce, pancetta and pecorino	\$20
DIAVOLA Tomato sauce, mozzarella, ventricina salami, fresh Italian sausage, mushroom and chilli	\$22
NEW DIAVOLA Tomato sauce, ventricina salami & gorgonzola cheese	\$20
CAPRICCIOSA Tomato sauce, mozzarella, leg ham, mushroom, artichoke and olives	\$22
PARMA Tomato sauce, mozzarella, fresh rocket, imported Italian prosciutto, cherry tomato and shaved Parmesan	\$24
SEMPLICE Tomato sauce, mozzarella, ham and mushrooms	\$19
SUPREMA Tomato sauce, mozzarella, salami, ham, Italian sausage, pancetta	\$25
BURRATA ROSSA Tomato sauce, burrata cheese and imported Italian prosciutto	\$24
MR TL Tomato sauce, fresh Italian sausage, stracciatella cheese and fresh basil	\$20
NUOVA CAPRESE (v) Tomato sauce, stracciatella cheese, cherry tomatoes and fresh basil	\$18

Pinsa Bianca

WITHOUT TOMATO SAUCE

PINSA BIANCA (v) E.V. Olive oil, sea salt, garlic and mixed herbs	\$14
UGHETTO Mozzarella, friarelli (broccoli flowers), potato and Italian sausage	\$22
MISTO DI BOSCO (v) Mozzarella, porcini cream, mushroom and truffle ricotta	\$22
4 CHEESE (v) Mozzarella, parmesan, gorgonzola and provolone	\$20
CAMPAGNOLA (v) Mozzarella, grilled eggplant, grilled zucchini, roasted capsicum, red onion, cherry tomato and parsley	\$18
PAPPAGALLO Mozzarella, mushroom, fresh rocket, imported Italian prosciutto and truffle ricotta	\$24
TONNO E CIPOLLA Mozzarella, tuna, red onions, black olives	\$20
QUASI GENOVESE (v) Roasted eggplant, cherry tomatoes, basil pesto and fresh buffalo mozzarella	\$22
PINSA TOMMASINOS prosciutto, rocket and stracciatella cheese	\$20
PISTACCHIO LOVER Mortadella, stracciatella cheese and pistacchios	\$20
TARTUFATA Mozzarella, fresh Italian sausage, mushrooms, scamorza cheese and black truffle sauce	\$24
CREMA DI ZUCCA Pumpkin cream, pancetta and provola cheese	\$20
UMBRA Mozzarella, porcini mushrooms, guanciale and smoked scamorza cheese	\$24
GAMBERI LOVER Tiger prawns, zucchini puree and stracciatella cheese	\$20
SALMONE Smoked salmon, grilled zucchini, burrata cheese and lemon zest	\$24
BURRATA VERDE Zucchini puree, anchovies and burrata cheese, lemon EVOO	\$24

FREE BYO

Tommasino's

P I N S A E P A S T A

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MENU

Salads and Starters

OLIVE SICILIANE (v) Sicilian green olives	\$8
TAGLIERE DI FORMAGGI Pecorino, gorgonzola, parmigiano, honey and walnut ricotta, homemade jam served with pinsa focaccia bread	\$18
TAGLIERE DI SALUMI Prosciutto, mortadella, salami served with pinsa focaccia bread	\$18
PATATE AL TARTUFO Handcut chips with truffle mornay sauce	\$12
SEMPLICE (v) Rocket, cherry tomatoes, pine nuts and shaved parmesan	\$10
ARANCINI Arancini of the day - 3 balls per serve	\$12
NUOVA CAPRESE Cherry tomatoes confit, buffalo mozzarella and fresh basil served with pinsa focaccia bread	\$14
INSALATA SEMPLICE Rocket, cherry tomatoes, pine nuts and shaved parmesan	\$10
INSALATA MEDITERRANEA Rocket, red onions, red capsicum, cucumber, olives, ricotta cheese and citronette dressing	\$12

Did you know that the name Pinsa comes from the latin word "Pinsere", which in Italian means stretch-spread out, which makes sense as it is shaped like an oval. Pinsa is far more digestible than pizza due to its different dough hydration and the water used in the dough is always cold. On top of that, the dough has less carbohydrates and fats... in other words you can leave the guilt at home! The main ingredients of the dough is wheat, soya and rice. It was invented before pizza thanks to an old Roman recipe. What we can properly call "Pinsa Romana moderna" is the revisitation of an ancient Roman recipe, revised by new ingredients and modern working techniques. The original idea of the recipe takes its shape from an ancient product that came from the peasant populations living right outside the walls of Rome. These populations used to cook "schiacciatine" (or "focacce") by grinding cereal grains (millet, barley and spelt) and adding salt and aromatic herbs as well. The word Pinsa comes from the latin "Pinsere" which means to lay or stretch. The classic recipe has been revised (over the centuries) several times until today.

Pasta

ALL OUR PASTAS ARE HANDMADE

TAGLIATELLE AL RAGU Tagliatelle with slow cooked beef ragu	\$20
GNOCCHI POMODORO E BUFFALO (v) Potatoes gnocchi with cherry tomatoes confit, san Marzano dop tomatoes sauce and fresh buffalo mozzarella	\$22
RAVIOLI TOMMASINOS Ravioli of the day	\$22
TAGLIATELLE AMATRICIANA Tagliatelle with san marzano tomato sauce, pancetta and pecorino cheese	\$20
STRANGOZZI ALLA SPOLETINA (v) Strangozzi with san marzano DOP tomato sauce, garlic, chilli and parsley	\$15
STRANGOZZI CACIO E PEPE (v) Strangozzi with pecorino cheese fondue and black pepper	\$20
LASAGNA CLASSICA Lasagna with slow cooked beef ragu'	\$18
TAGLIATELLE CON GAMBERI Tagliatelle with tiger prawns, cherry tomato confit, chilli, garlic and parsley	\$26
STRANGOZZI ALLA NORCINA Strangozzi with fresh Italian sausage, mushrooms, pecorino cheese fondue and black truffle sauce	\$28

Strangozzi is a handmade pasta, typical from our hometown Spoleto, in the green heart of Italy, the Umbria region. The name Strangozzi comes from a particular cut of pasta dough that recalls the form of the 'stringa', the laces of the Roman sandals. The traditional recipe: egg whites, water, flour, salt, extra virgin olive oil and white wine make it look like a linguine but a bit more twisted.

Desserts

TIRAMISU	\$10						
AFFOGATO	\$6.5						
NUTELLA CANNOLI	\$6.5						
FRITTELLE (ricotta doughnuts served with icecream and choc sauce)	\$10						
NUTELLA PINSA (v) Nutella and pistacchios	\$19						
ICE CREAM	Scoops						
Vanilla/ Chocolate/ Pistacchio/ Strawberry	<table border="1"> <tr> <td>1</td> <td>2</td> <td>3</td> </tr> <tr> <td>\$4</td> <td>\$7.5</td> <td>\$10</td> </tr> </table>	1	2	3	\$4	\$7.5	\$10
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(v) vegetarian
Vegan cheese available +\$3