



COCCODRILLO
PIZZA E VINO

Pizze Bianche (no tomato sauce)

La Gricia tartufata	26
<i>Fior di latte guanciale, black pepper, truffle ricotta and shaved pecorino</i>	
Quattro Formaggi	26
<i>Mozzarella, gorgonzola, parmesan, and fresh ricotta</i>	
Delle Alpi	28
<i>Fior di latte mozzarella, smoked provola, bresaola, arugula (rocket), and a drizzle of extra virgin olive oil</i>	
Salsiccia e Friarelli	27
<i>Fior di latte mozzarella, hot Italian sausages and friarelli</i>	
La Marina	28
<i>Fior di latte mozzarella, prawns, zucchini, a touch of garlic oil, toasted pistachios, and lemon zest</i>	
Mozzafiato	28
<i>Fior di latte mozzarella, fresh Italian sausage, and crispy rosemary potatoes and nduja</i>	
Peppy Grove	28
<i>Chickpea puree', Italian sausages, roasted capsicum, saffron fresh ricotta and thyme</i>	
The Mosman	28
<i>Buffalo mozzarella, nduja, medley tomatoes confit, cherry in syrup and fresh fennel</i>	

(all our pizzas can be made gluten free NOT suitable for Celiac) Gluten free base \$6 Extra)

Pizza Extras

<i>Ham / salami / hot sausages / chorizo/ guanciale</i>	<i>\$4</i>
<i>Burrata Fresh buffalo mozzarella</i>	<i>\$8</i>
<i>Prwans San Daniele prosciutt</i>	<i>\$6</i>
<i>Fillet Anchovies</i>	<i>4</i>
<i>Fior di latte / gorgonzola / ricotta/ truffle ricotta</i>	<i>\$3</i>
<i>Vegetables</i>	<i>\$3</i>

Pizza Rosse

Arrabiata	20
<i>Roasted cherry tomatoes , garlic, oregano, fresh hot chilli with extra virgin olive oil</i>	
Margherita	24
<i>San Marzano DOP tomato, fior di latte , fresh basil, and a drizzle of extra virgin olive oil</i>	
Amatriciana	26
<i>San Marzano DOP tomato, guanciale and shaved pecorino and black pepper</i>	
Capricciosa	26
<i>San Marzano DOP tomato sauce, mozzarella, cooked ham, mushrooms, artichokes and black olives</i>	
Queen	28
<i>San Marzano DOP tomato, buffalo mozzarella and basil</i>	
Diavola	26
<i>San Marzano DOP tomato sauce, mozzarella, spicy salami, and chili</i>	
Parma DOP	28
<i>San Marzano DOP tomato sauce, mozzarella, cherry tomatoes, fresh arugula (rocket), prosciutto crudo dop 18 month, and Parmesan shavings</i>	
Vegetariana	26
<i>San Marzano Dop, Fior di latte mozzarella, roasted eggplant, roasted zucchini, roasted capsicum, red onion, and black olives</i>	
Siciliana	26
<i>San Marzano DOP tomato sauce, mozzarella, grilled eggplant, salted ricotta, and fresh basil</i>	
Napoli	26
<i>San Marzano DOP tomato sauce, mozzarella, anchovies, capers, and black olives</i>	
Just Meat	28
<i>San Marzano DOP tomato sauce, mozzarella, ham, sausages and cacciatore</i>	

Entree'

HOUSE MADE BREAD 7

House made Italian bread served with EVO Dop

COCCODRILLO GARLIC BREAD 14

House made garlic bread made with our pizza dough

GREEN OLIVES 8

Marinated Sicilian green olives

BRUSCHETTA DEL GIORNO 22

Daily Chef's creation prepared each day with seasonal ingredients

ARANCINI RAGU 16

Sicilian Rice Balls house made with ragu' sauce and mozzarella

BEEF CARPACCIO 28

Beef eye fillet carpaccio with capers, green olives, cherry tomatoes

CALAMARI FRITTI 25

Lightly fried calamari served with home made mayonnaise

CAPRESE 22

Medley cherry tomato with fresh Burrata la Delizia latticini and basil

PROSCIUTTO & MOZZARELLA DI BUFALA 26

Imported Prosciutto di Parma 18mth served with Buffalo mozzarella campana

POLPETTE DELLA CASA 20

House made pork and veal meat balls served with bread

CRUDO DI PESCE 30

Thinly sliced King Fish with passion fruit, lime, yellow capsicum and touch of chilli and pickle onions.

Pasta

GNOCCHI NAPOLETANA 30

House made ricotta gnocchi served with napoletana sauce and parmesan

PAPPARDELLE RAGU' 32

House made pappardelle served with homemade beef ragu and parmesan

STRANGOZZI ALLO SCOGLIO 36

House Made strangozzi served with clams, mussels, calamari, prawns, chilli and garlic in tomato sauce

COCCODRILLO PASTA DEL GIORNO mp

*Gluten free pasta fresh daily made by Sal's Pasta
ask our friendly team for availability \$ 5.00 extra**

Secondi/ Main Course

GUAZZETTO DI PESCE 58

Traditional mixed seafood stew cooked with garlic and chilli in light cherry tomato sauce served with fresh bread (al cocchio in wood fire oven \$5 extra)

PESCE GRIGLIATO 52

Catch of the day served charcoal grilled broccolini garlic lemon chilli

BISTECCA ALLA GRIGLIA 54

300g premium scotch fillet mbs 3plus served with broccolini

AGNELLO ALLA GRIGLIA 48

Grilled lamb cutlets served with radicchio salad

COTOLETTA DI POLLO 34

House made free range chicken cutlet served with cabbage salad

IMPEPATA DI COZZE 34

*Traditional chilli mussels in san marzano napoletana sauce with garlic and chilli (1kg)
OPTION EXTRA \$5: Cooked in wood fire in clay pot with pizza dough on top*

Sides/Salads

BROCCOLINI 14

Charcoal grilled broccolini garlic lemon chilli

PATATINE FRITTE 12

Hand cut chips

INSALATA DI VERZA BIANCA 14

Cabbage , parmesan , capers, onions and mint.

INSALATA DI RADICCHIO 14

Radicchio with shaved fennel, fresh orange dressed in dill citrus vinaigrette

Dolci / Sweets

TIRAMISU 14

Freshly made tiramisu with mascarpone cheese and coffee.

PANNA COTTA 12

Creamy Basil Panna cotta with fresh peach and prosecco reduction.

GELATO 14

(Vanilla, Chocolate, Pistacchio)

SET MENU 1 - \$50 per head shared

- **Marinated olives**
- **Arancini**
- **Calamari**
- **Caprese or Radicchio Salad**

7 pizzas every 10 people

SET MENU 2 - \$70 per head shared 3 course

- **Impepata di Cozze** (Chilli mussels)
- **Arancini**
- **Calamari**

4 pizzas every 10 people

MAIN Choose 2 types of pasta for the table to share

-
- **GNOCCHI Alla spoletina**
- *House made ricotta gnocchi served with napoletana sauce and parmesan*
- **PAPPARDELLE RAGU'**
- *House made pappardelle served with homemade beef ragù and parmesan*
- **STRANGOZZI ALLO SCOGLIO**

House Made strangozzi served with clams, mussels, calamari, prawns, chilli and garlic in tomato sauce

SET MENU 3 - \$90 per head shared 3 course

- Antipasto della casa
- Marinated olives
- Arancini
- Calamari fritti

3 pizza every 10 people

Main Choose 2 types of pasta for the table to share

GNOCCHI Alla spoletina

- House made ricotta gnocchi served with napoletana sauce and parmesan

- PAPPARDELLE RAGU'

- House made pappardelle served with homemade beef ragù and parmesa

- STRANGOZZI ALLO SCOGLIO

House Made strangozzi served with clams, mussels, calamari, prawns, chilli and garlic in tomato sauce

Secondi Share Platters of:

Grilled Premium Fillet Steak and Cotoletta of the day served with rocket salad and hand cut chips

SET MENU 4 - \$110 per head shared 3 course

- Antipasto della casa
- Eye fillet carpaccio
- Caprese salad with burrata
- Marinated olives

3 pizza every 10 people

MAIN Choose 2 types of pasta for the table to share

- GNOCCHI Alla spoletina

- House made ricotta gnocchi served with napoletana sauce and parmesan

- PAPPARDELLE RAGU'

- House made pappardelle served with homemade beef ragù and parmesan

- STRANGOZZI ALLO SCOGLIO

House Made strangozzi served with clams, mussels, calamari, prawns, chilli and garlic in tomato sauce

Secondi Share Platters of seafood

Mixed Seafood platter served with rocket salad and chips