



COCCODRILLO
PIZZA E VINO

Pizza Rosse

Arrabiata 24

Pacchetelle Red and yellow cherry tomatoes , garlic, oregano, fresh hot chilli with extra virgin olive oil

Margherita 24

San Marzano DOP tomato, fior di latte , fresh basil, and a drizzle of extra virgin olive oil

Amatriciana 26

San Marzano DOP tomato, guanciale and shaved pecorino and black pepper

Capricciosa 26

San Marzano DOP tomato sauce, mozzarella, cooked ham, mushrooms, artichokes and black olives

Queen 28

San Marzano DOP tomato, buffalo mozzarella and basil

Diavola 26

San Marzano DOP tomato sauce, mozzarella, spicy salami, and chili

Parma DOP 28

San Marzano DOP tomato sauce, mozzarella, cherry tomatoes, fresh arugula (rocket), prosciutto crudo dop 18 month, and Parmesan shavings

Procida 30

Pacchetelle tomatoes red, Cetara anchovies, capers, black olived dust fried basil

Vegetariana 26

Fior di latte mozzarella Mixed pacchetelle cherry tomatoes, , roasted eggplant, roasted zucchini, roasted capsicum, red onion, and black olives

Siciliana 26

San Marzano DOP tomato sauce, mozzarella, grilled eggplant, salted ricotta, and fresh basil

Napoli 26

San Marzano DOP tomato sauce, mozzarella, anchovies, capers, and black olives

Just Meat 30

San Marzano DOP tomato sauce, mozzarella, ham, sausages and cacciatore

Pizze Bianche e Gourmet (no tomato sauce)

La Gricia tartufata 26

Fior di latte guanciale, black pepper, truffle ricotta and shaved pecorino

Cetara 28

Yellow peeled tomatoes, buffalo mozzarella, cetara anchovies, basil and drizzle of evl

La Marina 28

Fior di latte mozzarella, prawns, zucchini, a touch of garlic oil, toasted pistachios, and lemon zest

Quattro Formaggi 26

Mozzarella, gorgonzola, parmesan, and fresh ricotta

Vulcano 28

Yellow peeled tomatoes, nduja, stracciatella e basil

Salsiccia e Friarelli 28

Fior di latte mozzarella, hot Italian sausages and friarelli

Mozzafiato 28

Fior di latte mozzarella, fresh Italian sausage, and crispy rosemary potatoes and nduja

Trasteverina 30

Artichoke puree, fiodilatte, pancetta, shaved pecorino black pepper

Gialloverde 30

Asparagus puree, Pacchetelle yellow tomatoes, Spicy Italian sausages, zucchini, black olives dust

Sudtiroi 30

Porcini puree fior di latte Italian smoked Speck and mushroom

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

Pizza Extras

Ham / salami / hot sausages / cacciatore/ guanciale \$4 Fresh buffalo mozzarella \$8

San Daniele prosciutto \$6 Prawns / anchovies \$ 6

Fior di latte / gorgonzola / ricotta/ truffle ricotta \$3 Vegetables \$3

Entree'

HOUSE MADE BREAD 8

House made Italian bread served with EVO Dop

COCCODRILLO GARLIC BREAD 15

House made garlic bread made with our pizza dough

GREEN OLIVES 8

Marinated Sicilian green olives

BRUSCHETTA DEL GIORNO- 23

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 29

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

CALAMARI FRITTI 26

Lightly fried calamari served with home made mayonnaise

CAPRESE 23

Medley cherry tomato with fresh Burrata la Delizia latticini and basil

POLPETTE DELLA CASA 21

Home made pork and veal meat ball cooked in nap sauce served with house Italian 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' 34

House made pappardelle served with homemade beef ragu' and parmesan

STRANGOZZI ALLO SCOGLIO 38

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

SPAGHETTI VONGOLE E ZAFFERANO 35

Saffron Spaghetti served with clams, lemon zest garlic and chilli.

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 60

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 56

Catch of the day served with grilled broccolini garlic lemon chilli with cherry tomato reduction.

BISTECCA ALLA GRIGLIA 58

Premium Scotch Fillet 300 gr served with broccolini

AGNELLO ALLA GRIGLIA 48

Grilled lamb cutlets served with rocket 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 RUCOLA 12

Rocket, cherry tomato and parmesan

Dolci / Sweets

TIRAMISU 14

Freshly made tiramisu with mascarpone cheese and coffee.

PANNA COTTA 12

Vanilla Panna cotta with berry coulis.

GELATO 14

(Vanilla, Chocolate, Pistacchio)

SET MENU 1 - \$50 per head shared

- Marinated olives
- **Cocodrillo Garlic Bread**
- Arancini
- Calamari
- Caprese Salad

6 pizzas every 10 people

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

- **Impepata di Cozze (Chilli mussels) or Prosciutto and Buffalo**
- Arancini
- Calamari

4 pizzas every 10 people

MAIN Choose 2 types of pasta for the table to share

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- **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 38**

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

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

- **Carpaccio or Prosciutto Buffalo**
- **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 parmesan*
- **STRANGOZZI ALLO SCOGLIO 38**

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

- **Calamari**
- **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 38**

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

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Secondi Share Platters of seafood

Mixed Seafood platter served with rocket salad and chips