



COCCODRILLO
PIZZA E VINO

Pizza Rosse

Arrabiata <i>Roasted cherry tomatoes , garlic, oregano, fresh hot chilli with extra virgin olive oil</i>	20
Margherita <i>San Marzano DOP tomato, fior di latte , fresh basil, and a drizzle of extra virgin olive oil</i>	24
The Queen <i>San Marzano DOP tomato, Buffalo mozzarella and basil</i>	28
Capricciosa <i>San Marzano DOP tomato sauce, mozzarella, cooked ham, mushrooms, artichokes and black olives</i>	26
Diavola <i>San Marzano DOP tomato sauce, mozzarella, spicy salami, and chili peppers</i>	26
Parma DOP <i>San Marzano DOP tomato sauce, mozzarella, cherry tomatoes, fresh arugula (rocket), prosciutto crudo dop 18 month, and Parmesan shavings</i>	28
Siciliana <i>San Marzano DOP tomato sauce, mozzarella, grilled eggplant, salted ricotta, and fresh basil</i>	26
Napoli <i>San Marzano DOP tomato sauce, mozzarella, anchovies, capers, and black olives</i>	24
Just Meat <i>San Marzano DOP tomato sauce, mozzarella, ham, sausages, chorizo</i>	28

Pizza Extras

<i>Ham / salami / hot sausages / chorizo/ guanciale</i>	<i>\$4</i>
<i>Fresh buffalo mozzarella</i>	<i>\$8</i>
<i>San Daniele prosciutto</i>	<i>\$6</i>
<i>Prawns / anchovies</i>	<i>\$ 6</i>
<i>Fior di latte / gorgonzola / ricotta/ truffle ricotta</i>	<i>\$3</i>
<i>Vegetables</i>	<i>\$3</i>

Pizze Bianche (no tomato sauce)

La Gricia tartufata	26
<i>Fior di latte guanciale, black pepper, truffle ricotta and shaved pecorino</i>	
Vegetariana	26
<i>Fior di latte mozzarella, roasted eggplant, roasted zucchini, roasted capsicum, red onion, and black olives</i>	
La Marina	28
<i>Fior di latte mozzarella, prawns, zucchini, a touch of garlic oil, toasted pistachios, and lemon zest</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>	
Mozzafiato	28
<i>Fior di latte mozzarella, fresh Italian sausage, and crispy rosemary potatoes and nduja</i>	

Pizze Gourmet

Western suburb	28
<i>For di latte, roasted cauliflower, with smoked paprika, guanciale and mustard sauce and thyme</i>	
Golden Triangle	30
<i>Carrot puree, grilled zucchini, medeley cherry tomatoes, home made soy ricotta , black sesame seeds basil olive oil and lemon zest (vegan)</i>	
The Cott	28
<i>Beetroot puree', gorgonzola cheese, stracciatella, toasted walnut sesame seeds and orange zest</i>	
Peppy Grove	28
<i>Chickpea puree', Italian sausages, roasted capsicum, saffron fresh ricotta and thyme</i>	
The Mosman	28
<i>Buffalo mozzarella, nduja, medeley tomatoes confict, Cherry in syrup and Fresh fennel</i>	

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

ENTREE

PANE E FOCACCIA	14
<i>Housemade Italian bread and focaccia served with Italian extra virgin olive oil DOP</i>	
COCCODRILLO GARLIC BREAD	14
<i>House made garlic bread made with our pizza dough</i>	
OLIVE MARINATE	8
<i>Marinated Sicilian Green Olives</i>	
ARANCINI RAGU	16
<i>Sicilian rice balls house made with ragù sauce and mozzarella</i>	
CARPACCIO	28
<i>Beef eye fillet carpaccio with rocket & shaved parmesan</i>	
CALAMARI FRITTI	24
<i>Lightly fried baby calamari served with home made mayonnaise</i>	
CAPRESE	22
<i>Heirloom Tomato with fresh burrata la delizia latticini and basil</i>	

PASTA

GNOCCHI ALLA SPOLETINA	28
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House made ricotta gnocchi served with napoletana sauce and parmesan

PAPPARDELLE RAGU'	30
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House made pappardelle served with homemade beef ragù and parmesan

STRANGOZZI ALLO SCOGLIO	36
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House made strangozzi served with clams, mussels, calamari, prawns, chilli and garlic in tomato sauce

COCCODRILLO PASTA OF THE DAY	mp
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**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	52
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*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	46
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Catch of the day served with charcoal grilled broccolini garlic lemon chilli

BISTECCA ALLA GRIGLIA	46
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300g Premium grass scotch fillet served with Charcoal grilled broccolini garlic lemon chilli

IMPEPATA DI COZZE	34
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*Traditional chilli mussels in san marzano napoletana sauce with garlic and chilli (1kg)
(cooked in wood fire in clay pot with pizza dough on top extra \$5)*

SIDES / SALAD

BROCCOLINI	14
<i>Charcoal grilled broccolini garlic lemon chilli</i>	
PATATINE FRITTE	12
<i>Hand cut chips</i>	
INSALATA DI VERZA BIANCA	14
<i>Cabbage , parmesan , capers, onions and mint.</i>	
INSALATA DI RUCOLA	12
<i>Rocket, cherry tomato and parmesan</i>	

DOLCI

TIRAMISU	14
PANNA COTTA	12
GELATO	12

SET MENU - 1

\$70 per head shared 2 course

- Antipasto della casa
- Marinated olives
- Arancini
- Calamari

3 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 - 2

\$90 per head shared 3 course

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

3 pizza every 10 people

Secondi 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

Main Share Platters of:

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

SET MENU - 3

\$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

Main Share Platters of seafood

Mixed Seafood platter served with rocket salad and chips