

DRINKS

BONTEMPO

Woodfired Pizza and pasta

Cocktails + Spritz

Espresso Martini
Espresso, Vodka, Coffee Liqueur 18

Negroni
Gin, Campari, Red Vermouth 17

Montenegroni
Gin, Amaro Montenegro, Red Vermouth, Bitters 17

Old Fashioned
Whiskey, Sugar syrup, Bitters 17

Peach Bellini
Peach puree, Prosecco 14

Spritz
Aperol Spritz 14
Campari Spritz 14
Limoncello Spritz 14

Spirits

Vodka, Gin, Tequila, Bourbon, Irish Whiskey, Scotch 10

Digestifs 45ml

Amaro Averna 11
Amaro Montenegro 11
Limoncello 8
Frangellico 8
Amaretto 8

Non-alcoholic drinks

Soft drink 4.5
Espresso 4
Apple/Orange Juice 5

San Pellegrino
• Sparkling 6
• Limonata 5
• Aranciata Rossa 5
• Chinotto 5

White

Mancini Sem Sav Blanc (NSW) 7/26

Mancini Chardonnay (NSW) 7/26

Whitehaven Sav Blanc (NZ) 9/40

Whitehaven Pinot Gris (NZ) 9/40

Carpene Malvolti Prosecco (Italy) 11/42

Alexander Hill Moscato (NSW) 7/26

Signor Vino Rose (NSW) 8/36

Red

Alexander Hill Cab Sav (NSW) 7/26

Taylor Ferguson Shiraz (SA) 8/36

Stefani Estate Pinot Noir (Vic) 9/40

Chianti (Tuscany) 8/36

Sangiovese (Italy) 8/36

Coonawarra Cab Sav (SA) 40

Hamelin Bay Shiraz (WA) 42

Beer

Tap

Collingwood Draught 6/12

Pacific Ale 6/12

Bottle

Victoria Bitter 8

Peroni Red 8

Peroni Nastro Azero 8

Little Creatures Pale Ale 9

Menabrea 9

Corona 8

Light Beer 6

Cider

Apple / Pear 9

BYO wine only Corkage \$8 per bottle

416-418 Brunswick St. Fitzroy

Open 7 nights from 5pm

Web: bontempo.com.au

@bontempo_pizzeria

Ph: 9417 7052

Entree

Bruschetta (2 pieces) (v) (vg) 10

Wood fired bread topped with diced tomato, red onion, basil, garlic, balsamic vinegar & olive oil

Focaccia Bianca (v) (vg) 8

Pizza base with olive oil & rock salt

Olive Rustiche (v) (vg) 12

Wood fired olives with chilli, olive oil & parsley served over focaccia bianca

Antipasti platter 21

A selection of Italian meats & vegetables with a focaccia bianca.

Patatine Fritte (v) (vg) 8

Bowl of fries

+ Ketchup / Aioli / Chipotle Mayo 1

Chorizo Arancini (3 pieces) 13

Chorizo, mozzarella, garlic, red peppers, parmesan, onion, arborio rice

Pumpkin and Feta Arancini (3 pieces) 13

Pumpkin, feta, mozzarella, garlic, onion, arborio rice

Insalata

Ruchetta (v) (vg) (gf) 11

Rocket, shaved parmesan & balsamic dressing

Mista (v) (vg) (gf) 11

Mixed lettuce, tomato, onion, cucumber, balsamic & olive oil

Greko (v) (gf) 12

Mixed lettuce, fetta, tomato, onion, cucumber, olives, lemon & olive oil

Caprese (v) (gf) 16

Tomato, buffalo mozzarella, basil, balsamic & olive oil

Calamari (gf) 23

Char-grilled calamari, with a mista salad

Le Focacce sm/lge

Garlic (v) (vg) 10/14

Garlic, drizzle of napoli, oregano & parsley

Sage and Rosemary (v) (vg) 10/14

Sage, rosemary, rock salt & olive oil

Potato (v) 12/16

Potato, garlic, mozzarella, rosemary & parsley

Licensed and BYO wine only

Corkage: \$8 per bottle

All prices subject to change

Bank surcharge applies to all card transactions

10% public holiday surcharge

All dishes may contain traces of nuts, shellfish, dairy, egg, soy, wheat (gluten). Please inform your server if you have any allergies.

(v) Vegan (vg) vegetarian (gf) gluten free

BONTEMPO

Woodfired Pizza and pasta



Le pizza sml 9"/lrg 12"

Gluten free base (Large) +4

Vegan cheese +3

Buffalo Mozzarella +6

Margherita (v) 13/18.5

Tomato, mozzarella, basil, oregano & olive oil (Add Buffalo Mozzarella +5)

Napoletana 14.5/20.5

Tomato, mozzarella, olives, anchovies, oregano & olive oil

Capricciosa 15.5/22

Tomato, mozzarella, ham, mushrooms, olives, oregano & olive oil (Add artichoke +1)

Fratellino 16/23

Tomato, bocconcini, hot salami, olives, basil & oregano

The Bont 16.5/24

Tomato, mozzarella, pulled pork, basil, garlic & sage

Tropical 14.5/20.5

Tomato, mozzarella, ham, pineapple & extra cheese

Al Prosciutto 16.5/24

Tomato, bocconcini, prosciutto, olives, rocket, parmesan, oregano & olive oil

Al Francesco 16.5/24

Tomato, mozzarella, prosciutto, roasted red capsicum, olives, feta, pesto (cashews, pine nuts) & oregano

Volcaneno 16.5/24

Bocconcini, hot salami, gorgonzola, feta, olives, anchovies, chilli & oregano

The Fitzroy 16.5/24

Tomato, mozzarella, ham, hot salami, mushrooms, capsicum, olives, onion, pineapple & oregano

Mexican 16/23

Tomato, mozzarella, ham, hot salami, capsicum & chilli

Di Mare 16.5/24

Mozzarella, prawn cutlets, scallops, shrimp, mussels, vongole, garlic, parsley & drizzle of napoli

Salsicce & Fungi 16.5/24

Mozzarella, mushroom, pork & fennel sausage, garlic & parsley

Agnello 16.5/24

Slow cooked lamb, feta, mozzarella, red onion, rosemary, garlic & parsley

Ortolana (v) 16/23

Bocconcini, grilled eggplant, zucchini, red capsicum, potato, pesto (cashews, pine nuts), garlic & oregano

Zucca (v) 16/23

Tomato, mozzarella, roasted pumpkin, feta, basil, spinach, rosemary & garlic

Vegetariana (v) 15/21

Tomato, mozzarella, mushrooms, capsicum, onion, olives, garlic & parsley

Alle Melanzane (v) 15/21

Tomato, mozzarella, grilled eggplant, basil, garlic, parmesan cheese & parsley

Formaggi (v) 16/23

Mozzarella, Gorgonzola, feta, bocconcini & cracked pepper

Mains

Calamari fritti 24

Deep fried calamari with a mista salad & tartar sauce

Pesce spada (gf) 29

Char-grilled swordfish steak served on a crisp salad

Pescatora 30

King prawns, scallops, prawn cutlets, mussels & vongole cooked in a rich napoli sauce, topped with feta and parsley & side of bread

Cotoletta 28

Panko-crumbed veal schnitzel with Italian slaw and chips

Le Pasta entree/main

Gluten free pasta +3

House made gnocchi +4

Rigatoni Napoli (v) (vg) 14/18 Spaghetti Di Mare 20/26

Napoli sauce & basil

Prawn cutlets, scallops, shrimp, mussels & vongole tossed in olive oil, white wine & garlic

Spaghetti Bolognese 16/20 Spaghetti Calabrese (v) (vg) 19/23

Minced beef in a rich napoli sauce

Broccoli, cherry tomatoes, onion, olives, chilli, basil, garlic & napoli sauce

Fettuccine Carbonara 19/23 Fettuccine Gamberoni 20/26

Bacon, cream, spring onions, egg, parmesan cheese & garlic

King prawns, white wine, garlic, cream & a dash of napoli

Rigatoni Panna e Avocado 19/23 Gnocchi ai Quattro Formaggi (v) 20/26

Chicken, mushrooms, avocado, cream, parmesan cheese & garlic

House made gnocchi, cream, gorgonzola, feta, pecorino, parmesan cheese & garlic

Fettuccine Pesto (cashews, pine nuts) (v) 16/20 Lasagna al Forno 21

Basil sauce, cream & pine nuts + Chicken 5

Traditional with béchamel & bolognese sauce

Rigatoni Matriciana 19/23 Cannelloni (v) 20

Bacon, hot salami, olives, spring onions, chilli & napoli sauce

Filled with spinach & ricotta cheese & napoli sauce

Add ons:

Mushroom \$2 Ham \$2.50 Hot Salami \$2.50 Feta \$2 Rocket \$2 Olives \$1 Prosciutto \$4

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Add ons:

Broccoli \$2 Avocado \$3 Mushroom \$2 Prosciutto \$4 Chicken \$5 Prawn cutlets \$6

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