



## 72 Hours of Love

We proof our dough for 72 hours before it is ready to serve, enhancing the flavour and producing the optimal texture to be paired with our fresh, Italian-sourced artisan produce.

## The Hotter, The Better

We cook our pizza at 450 degrees in only 90 seconds.

This authentic method creates a crust that is crispy and lightly charred, with a soft, airy interior.

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[www.ilbirrificio.com.au](http://www.ilbirrificio.com.au)

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1385 Toorak Rd, Camberwell

### MASCARPONE

An Italian cheese made from cream, which we use in our tiramisu (Lombardia)

### PROSCIUTTO SAN DANIELE

A dry cured ham is usually thinly sliced and served uncooked (Friuli-Venezia Giulia)

### FLOUR

Our flours come all the way from Veneto region (Veneto)

### GORGONZOLA

A Veined Italian blue cheese made from unskimmed cow's milk (Milan)

### BIRRA DEL BORGO

A craft brewery in Borgonose where some of our favourite beers are brewed (Borgonose)

### PANCETTA

Italian bacon made of pork belly meat, salt cured and spiced with black pepper (Piacenza)

### PARMIGIANO

(or Parmesan cheese) a hard granular cheese also known as the king of cheeses (Emilia Romagna)

### BURRATA

Basically consisting of a shell of mozzarella, filled in with a mix of strands of mozzarella and cream.

### FIOR DI LATTE MOZZARELLA

Made from fresh pasteurized (usually) cow's milk (Lazio)

### SAN MARZANO TOMATOES

A variety of plum tomatoes DOP. (Protected Designation of Origin) first grown in volcanic soil (Naples)

### OLIVES AND ARTICHOKE

Our green olives are harvested by hand at the opportune time when they are ripe with a naturally vivid green hue. (Sicily)

### PANE CARASAU

Flat bread with a crisp, cracker-like texture that is seasoned with aromatic rosemary and coarse sea salt. (Sardinia)

### NDUJA

A spreadable type of air-cured soft spicy salami (Calabria)

Most of the



stuff comes from here. BUON APPETITO !!

## ENTRÉE

• GARLIC FOCACCIA VG	\$12
• Add Cheese \$3	
• ROSEMARY FOCACCIA VG	\$12
• PROVOLONE FOCACCIA V	\$15
• MOZZARELLA STICK V	\$20
• Folded pizza filled with double mozzarella and fresh herbs	
• CLASSIC BRUSCHETTA VGO	\$16
• Toasted bread with fresh diced tomato, goat's cheese, garlic, olive oil, basil & oregano	
• ARANCINI AL TARTUFO V	\$18
• Homemade arancini balls with black truffle, mixed mushrooms, parmesan and aioli	
• CALAMARI FRITTI GFO	\$24
• Flour dusted calamari strips with chips and salad, side of aioli	
• POLPETTE AL SUGO	\$18
• Pork and veal meatballs with Neapolitan sauce and homemade bread	
• ANTIPASTO MISTO FOR TWO GFO	\$36
• Selection of Italian cured meat, Italian soft cheese and grilled vegetables	
• PROSCIUTTO AND BUFALA	\$18
• Buffalo mozzarella, prosciutto and rucola	
• PATATE FRITTE V	\$12
• Classic chips, aioli/tomato Sauce	

## SALADS

• INSALATA RUCOLA V	\$16
• Rocket, sliced pears, parmesan, honey glaze and walnut	
• INSALATA CAPRESE V	\$20
• Vine-ripened Roma tomato, buffalo mozzarella, basil, olive oil	
• INSALATA PUMPKIN & FENNEL V	\$16
• Roasted butternut pumpkin, fennel, mixed leaf, roasted almonds and goat cheese	
• INSALATA MISTA	\$16
• Mix salad, green beans, cherry tomatoes, olives, grilled capsicum and house dressing	
• Add Grilled Chicken	\$7



Due to large amount of flour used in our kitchen cross contamination can't be avoided. Please let our staff know if you have any intolerances or allergies. 10% surcharge on public holidays.

Our gnocchis are gluten free. All pizzas are available on our home made Gluten free base extra \$4 | Vegan Cheese available \$3 | Buffalo Mozzarella \$5 GF - Gluten free | GFO - Gluten free option | V - Vegetarian | VG - Vegan | VGO - Vegan option | W - White base



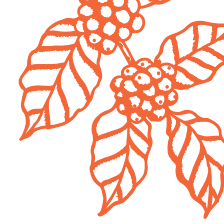
## PIZZA

MARINARA VG	\$18
Double San Marzano tomato sauce, garlic, oregano, basil	
MARGHERITA V	\$21
Mozzarella, San Marzano tomato, basil	
BUFALINA V	\$26
125 grams Italian buffalo mozzarella, cherry tomatoes, San Marzano tomato, basil and oregano	
DIAVOLA	\$26
Hot Salami, roasted peppers, olives, mozzarella, San Marzano tomato (Mild salami available)	
NAPOLETANA	\$25
Anchovies, olives, mozzarella, San Marzano tomato, oregano & basil	
SAN DANIELE	\$28
Prosciutto 20 months aged, mozzarella, San Marzano tomato, fresh buffalo mozzarella, rocket, parmesan	
VULCANO W	\$27
King oyster mushroom, nduja (soft spicy salami), mozzarella, garlic and pecorino	
CAPRICCIOSA	\$26
Smoked ham, mushroom, artichokes, olives, mozzarella, San Marzano tomato	
POLPETTE E PECORINO	\$26
Veal and pork meatballs, cherry tomatoes, mozzarella, San Marzano tomato, pecorino	
PORCELLINA W	\$28
Prosciutto 20 months aged, mushrooms, rocket, mozzarella, truffle oil & parmesan	
GORGONZOLA & PEAR W V	\$25
Gorgonzola, sliced pear, mozzarella, rocket	
TARTUFATA W V	\$27
Mixed mushroom, black truffle cream, mozzarella pecorino, parsley	

IL BIRRIFICIO	\$27
Italian sausage, nduja (soft spicy salami), gorgonzola, mozzarella, San Marzano tomato, basil	
RUSTICA W	\$27
Pancetta, roasted potatoes, caramelised onion, mozzarella, rosemary, parmesan	
QUATTRO FORMAGGI W	\$26
Four cheeses: fior di latte, provolone, gorgonzola, parmesan, herbs	
FINOCCHIO W	\$26
Mild salami, roasted fennel, provolone, red onion and mozzarella	
VEGETARIANA W V VGO	\$25
Roasted pumpkin, grilled zucchini and eggplant, mozzarella, goat cheese	
GAMBERI W	\$29
Marinated king prawns, roasted zucchini, cherry tomatoes, mozzarella, garlic	
MEATLOVERS	\$27
Smoked ham, mild salami, Italian sausage, mozzarella, San Marzano tomato	
HAWAIIAN	\$25
Ham, pineapple, tomato sauce and mozzarella	
CALZONE	\$25
Ham, mushrooms, San Marzano tomato, mozzarella, basil	

## KIDS

BABY MARGHERITA	\$12
With olives/mushroom/ham \$2	
BOLOGNESE	\$14
Gnocchi or spaghetti	
POMODORO VG	\$14
Gnocchi or rigatone	



POMODORO VGO	\$22
Rigatone pasta/homemade gnocchi with Neapolitan sauce, basil, parmesan	
BOLOGNESE	\$26
Hand made fettuccine/gnocchi, slow cooked pork and beef bolognese, pecorino	
LAMB RAGÙ	\$28
Handmade fettuccine/gnocchi, slow cooked lamb, rich tomato sauce, olives, mushrooms and shaved Parmesan	
BOSCAIOLA	\$28
Rigatone pasta, Italian sausage, mushroom, creamy sauce, and touch of tomato sauce	
ORTOLANA VGO	\$25
Spaghetti pasta/gnocchi with grilled eggplant, zucchini and capsicum, oregano, parmesan	
GAMBERI E PESTO	\$29
Hand made fettuccine pasta, marinated king prawns, broccoli and homemade pesto	
AMATRICIANA	\$27
Hand made fettuccine pasta served in a fiery tomato sauce, with smoked pancetta, onions, garlic and chilli flakes	
SPAGHETTI PESCATORE	\$32
Spaghetti pasta tossed with mussels, scallops, king prawns, clams, squid, cherry tomato, white wine sauce, garlic, chilli	
WOODFIRED LASAGNA	\$26
Layers of homemade pasta with beef bolognese, béchamel, fior di latte, parmesan	
RISOTTO CON POLLO	\$28
Carnaroli rice, chicken thigh fillet, mushroom, spinach, touch of cream, parmesan cheese	
SCALOPPINE	\$27
Grilled Chicken thigh fillet, mix mushroom, creamy sauce, and veggies	

TIRAMISU	\$12
Coffee soaked savoiardi biscuits, mascarpone cream and chocolate	
NUTELLA PIZZA	\$15
Pizza smothered with nutella, slices of strawberry on top	
GELATO	\$12
Please ask waiters for flavour	
ZEPPOLE	\$15
Cinnamon dusted housemade Italian doughnuts with nutella	
AFFOGATO	\$12
Scoop of vanilla topped with a shot of hot coffee Add Frangelico \$6	

## PASTA AND PANS

## DESSERT

