

BEVANDE FREDE COLD BEVERAGE

| | |
|---|-----|
| SAN PELLEGRINO SPARKLING 500ML | 800 |
| ACQUA PANNA STILL 500ML | 800 |
| APPLE JUICE, ORANGE JUICE, PINEAPPLE JUICE 250ML | 600 |
| SANBITTER | 400 |
| CHINOTTO, LIMONATA, ARANCIATA ROSSA | 600 |
| COKE, COKE ZERO, LIFT, SPRITE, TONIC, SODA WATER, GINGER ALE | 500 |

FRIZZANTE SPARKLING

| | | |
|----------------------------|------|------|
| MASCARERI PROSECCO | 950 | 4600 |
| Veneto Italia | | |
| DAL ZOTTO VINTAGE PROSECCO | 1100 | 5600 |
| King Valley VIC | | |

BIANCO WHITE

| | | |
|---------------------------|------|------|
| MANDOLETO PINOT GRIGIO | 900 | 4200 |
| Veneto Italia | | |
| FONTANAFREDDA ARNEIS | 1150 | 5800 |
| Roero Italia | | |
| MONTE TONDO 'MITO' SOAVE | 950 | 4600 |
| Veneto Italia | | |
| POSTCARD TREBBIANO | 1000 | 4800 |
| King Valley VIC | | |
| LA RAIA GAVI | 1250 | 6800 |
| Piemonte Italia | | |
| QUEALY WINES PINOT GRIGIO | 1100 | 5600 |
| Mornington Peninsula VIC | | |

ROSSO RED

| | | |
|---|------|------|
| FOSTER E ROCCO SANGIOVESE ROSE | 1050 | 5400 |
| Heathecote VIC | | |
| MANDOLETO NERO D'AVOLA | 900 | 4200 |
| Erice Sicily | | |
| SAVE OUR SOULS SAGRANTINO | 1050 | 5400 |
| Merbein VIC | | |
| CASCINA FONTANA DOLCETTO D'ALBA | 1100 | 5600 |
| Piemonte Italia | | |
| MALLALUKA SANGIOVESE | 1000 | 4800 |
| Canberra District NSW | | |
| RICATTO CHIANTI CLASSICO | 1050 | 5400 |
| Toscana Italia | | |
| ROCCA DELLA MACIE CHIANTI TENUTA SANT'ALFONSO DOCG | 7800 | |
| Toscana Italia | | |
| MARETTI LANGHE ROSSO BARBERA NEBBIOLO | 1000 | 4800 |
| Piemonte Italia | | |

SPIRITI SPIRITS

| | | | |
|-------------------|------|-------------------------------|------|
| APERITIVI | | RUM | |
| Aperol | 800 | Bacardi Superior | 800 |
| Campari | 800 | Captain Morgan Spiced Gold | 800 |
| Limoncello | 800 | Matusalem Reserva | 1200 |
| Pimms | 800 | BRANDY/COGNAC | |
| VODKA | | Delord Bas | 900 |
| Sky Vodka | 800 | Armagnac VSOP | 1400 |
| Grey Goose | 1000 | Hennessy XO | 1400 |
| TEQUILA | | FORTIFIED WINES | |
| Herradura Anejo | 900 | Penfolds Club Tawny | 800 |
| GIN | | Penfolds Grandfather Port | 1200 |
| Bombay Sapphire | 1000 | DIGESTIVI | |
| Tanqueray 10 | 1200 | Amaro Montenegro | 700 |
| Hendricks | 1200 | Disaronno Amaretto | 700 |
| WHISKY | | Amaro Averna | 700 |
| Canadian Club | 800 | GRAPPA/ACQUAVITE | |
| Jack Daniels | 800 | Sambuca | 800 |
| Chivas Regal | 900 | White & Black | 800 |
| Monkey Shoulder | 1000 | Carpene Malvoti | 800 |
| Glenfiddich 12YO | 1400 | Grappa Riserva | |
| Lagavulin 16YO | 1400 | | |
| Glenmorangie 10YO | 1200 | | |
| Makers Mark | 900 | | |
| Wild Turkey | 900 | | |

BIRRE BEER

| | |
|-----------------------|------|
| PERONI LEGGERA MID | 700 |
| Lombardia | |
| PERONI NASTRO AZZURRO | 800 |
| Lombardia | |
| PERONI ROSSO | 900 |
| Lombardia | |
| PERONI GRAN RISERVA | 1300 |
| Lombardia | |
| THERSIANER | 900 |
| Friuli Venezia Giulia | |
| MENABREA | 900 |
| Biella | |
| ICHNUSA | 1000 |
| Sardegna | |
| BIRRA MORETTI | 900 |
| Udine Trentino | |
| APPLE THIEF CIDER | 900 |
| Batlow | |
| REKORDELIG | 1050 |
| Sweden | |

| | | |
|--|------|------|
| TARANGA 'SMALL BATCH' FIANO | 1150 | 5800 |
| McLaren Vale SA | | |
| MARCHESI MAZZEI BELGUARDO VERMENTINO IGT | 1100 | 5600 |
| Toscana Italia | | |
| BORGO MARAGLIANO "LA CALIERA" MOSCATO D'ASTI DOCG | 1000 | 4800 |
| Piemonte Italia | | |
| QUEALY FRIULANO | 1300 | 7200 |
| Mornington Peninsula VIC | | |
| GROSSET 'APIANA' FIANO/SEMILLION | 8600 | |
| Clare Valley SA | | |

| | | |
|--------------------------------------|-------|------|
| HERESY NEBBIOLO | 1300 | 7200 |
| Heathecote VIC | | |
| VIETTI 'PERBACCO' NEBBIOLO | 9600 | |
| Piemonte Italia | | |
| FONTANAFREDDA BRICCATONDO BARBERA | 1050 | 5400 |
| Roero Italia | | |
| CONTESA MONTEPULCIANO D'ABRUZZO | 1250 | 6800 |
| Abruzzo Italia | | |
| MONTE TONDO VALPOLICELLA | 1250 | 6800 |
| Verona Italia | | |
| KOLTZ THE WIZARD 'RIPASSO' SHIRAZ | 9600 | |
| McLaren Vale SA | | |
| SATORI AMARONE | 16800 | |
| Veneto Italia | | |
| VIETTI BAROLO | 21200 | |
| Piemonte Italia | | |

COCKTAILS

| | |
|--|------|
| NEGRONI | 1200 |
| Red vermouth, Campari & gin w/ a burnt orange twist | |
| APEROL SPIRITZ | 1400 |
| Aperol, prosecco topped w/ soda & finished w/ fresh orange | |
| CAPRI | 1600 |
| Tangy lemon sorbet, limoncello, prosecco & fresh orange zest | |
| GHIACCIOLO DI LOCALE | 1600 |
| Fresh strawberry, lime, mint & gin flavoured icy-pop | |

 **FACEBOOK**
Like us on Facebook

 **INSTAGRAM**
Follow us
@localepizzeriadeakin
#localepizzeria

PER NINE P A

ANTIPASTI STARTERS

| | |
|--|----|
| OLIVE MARINATE marinated mixed Italian olives, wood fired focaccia | 10 |
| POLENTA FRITTA truffled polenta chips, gorgonzola fondue | 14 |
| POLPETTE pot braised veal and pork meatballs, tomato sugo, basil, grated Grana Padano | 16 |
| ARANCINI prosciutto, pea, Parmigiano-Reggiano cheese | 18 |
| VITELLO TONNATO poached veal, fried capers, tuna aioli, baby rocket | 21 |
| CALAMARI FRITTI lightly floured salt & pepper calamari | 17 |
| BLACK COZZE black mussels, Napoli sugo, white wine, chilli | 19 |
| PESCE AZZURRI Tuscan spiced whitebait, lime aioli, crispy herbs | 17 |
| GAMBERI TIGRE pan roasted tiger prawns, garlic, chilli | 21 |
| TAGLIERE DI SALUMI selection of Italian cured meats, wood fired focaccia | 24 |
| TAGLIERE DI ANTIPASTI selection of Italian cured meats, marinated olives, cheeses, arancini, wood fired focaccia | 26 |

VECCHI SAPORI OLD FAVOURITES

| | |
|---|----|
| PAPPARDELLE ALLA BOLOGNESE ribbon egg pasta, slow braised veal & pork bolognese | 28 |
| PENNE ALL' ARRABBIATA chilli, parsley, garlic, Napoli sugo, EVOO | 24 |
| SPAGHETTI ALLE VONGOLE white wine, garlic, vongole, chilli, parsley | 32 |
| RIGATONI ALLA NORMA roasted eggplant, red onion, fresh basil, Liguirian olives, Napoli sugo, ricotta salata | 26 |
| STROZZAPRETI AL LOCALE tiger prawns, Calabrese salami, Napoli sugo, mascarpone, fresh basil | 34 |
| COSTOLETTA parmesan crumbed pork cutlet, Italian broccolini, fresh lemon, parsley | 35 |
| SALTIMBOCCA ALLA ROMANA Roman style beef scallops, sage, prosciutto, white wine, asparagus, potatoes GLUTEN FREE PASTA AVAILABLE ON REQUEST, EXTRA \$2.5 | 34 |

BAMBINI KIDS MENU

| | | |
|---|----|--|
| PENNE ALLA POMODORO slow cooked napoli sugo | 14 | BAMBINI PIZZA |
| SPAGHETTI ALLA BOLOGNESE classic bolognese ragù | 14 | MARGHERITA San Marzano, fior di latte, EVOO |
| CRUMBED COTOLETTA CON PATATINE FRITTE crumbed chicken tenderloin, fries | 14 | HAM & PINEAPPLE San Marzano, fior di latte, ham, pineapple |
| | | DESSERT |
| | | GELATO vanilla ice-cream, chocolate wafer |

CONTORNI SIDES

| | |
|---|----|
| PATATE FRITTE handcut chips, aioli | 10 |
| VERDI broccolini, chilli, garlic | 14 |
| INSALATE DI CAVALO BIANCO shredded white cabbage, aged balsamic, parmesan | 12 |

made with love

Cakeage \$3.5 per person. NO BYO
Sunday 10% surcharge applies.
Public holidays 15% surcharge applies.
At Locale we do not split bills.
GST prices inclusive.
VISA/Mastercard 1% surcharge
applies. AMEX 3% surcharge applies.

FORNO A LEGNA WOOD FIRED PIZZA



| | |
|---|----|
| ALL'AGLIO garlic, sea salt, parsley | 10 |
| FORNARINA olives, feta, sea salt, EVOO | 12 |
| PIZZE ROSSE (TOMATO BASE) | |
| MARGHERITA buffalo mozzarella, fresh basil, EVOO | 22 |
| CAPRICCIOSA fior di latte, mushrooms, Italian ham, artichoke hearts, roasted vine peppers | 24 |
| NAPOLETANA fior di latte, capers, olives, oregano, anchovies | 23 |
| DIABOLO ROSSO fior di latte, hot salami, roasted vine peppers, olives | 24 |
| CALABRESE fior di latte, Calabrese salami, spanish onion, gorgonzola, chilli oil | 24 |
| LOCALE fior di latte, salami, gorgonzola, mascarpone | 23 |
| GAMBERI buffalo mozzarella, onion, prawns, wild rocket, cherry tomatoes | 25 |
| PROSCIUTTO E RUCOLA fior di latte, San Daniele prosciutto, wild rocket, parmesan | 25 |
| SERENA TUNA fior di latte, tuna, olives, onion, parsley, chilli oil | 24 |
| ROMANA fior di latte, cooked prosciutto, shaved parmesan, EVOO | 24 |
| VEGETARIANA fior di latte, mushrooms, grilled zucchini, grilled eggplant, Spanish onion, roasted vine peppers | 23 |
| PIZZA BIANCA (WHITE BASE) | |
| RUSTICA fior di latte, potato, Italian sausage, rosemary, gorgonzola, truffle oil | 24 |
| FUNGHI fior di latte, wild mushrooms, parmesan, truffle oil, parsley | 24 |
| QUATTRO FORMAGGI fior di latte, gorgonzola, buffalo mozzarella, parmesan | 25 |
| <small>GLUTEN FREE* QUINOA PIZZA BASE AVAILABLE ON REQUEST, EXTRA \$4. *MAY CONTAIN TRACES OF GLUTEN EXTRA MEAT/PRAWNS \$4 OTHER TOPPINGS \$2.5</small> | |

INSALATA SALADS

| | |
|--|----|
| CAPRESE DI BUFALA heirloom tomatoes, buffalo mozzarella, fresh basil, EVOO | 23 |
| INSALATA DI RADICCHIO radicchio, gorgonzola, roasted walnuts, fresh corella pear | 22 |
| INSALATA DI CROSTACEI marinated Balmain bugs & king prawns, crispy potato, heirloom tomatoes, Liguirian olives, lemon oil dressing | 26 |

DOLCI DESSERT

| | |
|--|-----------|
| BOMBOLONI chocolate filled warm doughnuts | 14 |
| TIRAMISU house made tiramisu, espresso, savoiardi biscuits, amaretto, mascarpone | 14 |
| NUTELLA PIZZA nutella, fresh strawberries, icing sugar | 14 |
| TORTINO AL CIOCCOLATO warm Perugia chocolate pudding, salted peanut gelato | 16 |
| AFFOGATO DEL LOCALE espresso, Ferrero Rocher gelato, Nocello liqueur | 14 |
| CRÈME BRULEE vanilla bean baked custard, almond biscotti | 14 |
| GELATI ask our staff for flavours | p/scoop 5 |