

AL TAGLIO

THE ART OF PIZZA

ME NU

ANTIPASTI

**BUFALA & PROSCIUTTO
PLATE** 20

served with rocket salad

BREAD & DIP 8

Homemade sourdough bread
with homemade dip

AL TAGLIO ANTIPASTO 10
PP

Mix of salami and cheese served
with our homemade focaccia

FOCACCIA

Garlic, butter, thyme 12

Prosciutto 15

PASTA

GNOCCHI "ALLA ROMANA" 20
with chef choice of the week

SALADS

CAPRESE SALAD 12
Mozzarella, fresh tomatoes
and oregano

MIX GARDEN 8
Mix of leafs salad

PEAR SALAD 10
Rocket salad with pear
and balsamic vinegar

Help a small business grow, share the quality
with your friends.

@altaglio_theartofpizza

#theartofpizza

PIZZA

All the pizza \$23
Gluten free available +\$5

MARGHERITA "A MODO NOSTRO"

Tomato polpa, homemade style mozzarella and
greek oregano. + prosciutto \$5

Recommended beer: La Bionda

DIAVOLA

Tomato polpa, salame di casa, roasted leek,
tougarashi (japanese chili) and mozzarella cheese

Recommended wine: Pinot Noir

4 CHEESE + TRUFFLE

Blue cheese, mascarpone, mozzarella and parmigiano

Recommended beer: L'Ambrata

ORTOLANA

Seasonal local vegetables

Recommended wine: Prosecco

AL TAGLIO

Tomato polpa, mozzarella cheese,
organic Bangalow ham and whipped cream peas

Recommended beer: La Bianca

PICK-IT

Potatoes, truffle and mozzarella cheese

Recommended wine: Sauvignon Blanc

ALBION 102

Stir-fry "spicy" Broccoli, pancetta/lardo and
mozzarella cheese

Recommended wine: Shiraz

IWASHI E NASHI

Tomato polpa, sardines, pear and ponzu
dressing.

Recommended wine: Pinot Grigio

DESSERT

SALAME AL CIOCCOLATO 10
"Chocolate salami" made with grappa

BIRRAMISÙ 10
A re-invented tiramisu' made
with dark beer instead of coffee