



Cooked to perfection in a wood-fired oven, these handmade pizzas have a puffed up pillowy edge that is fluffy and light, blistered from the intense heat.

Every pizza is made on the spot and is a testament to Jeremy Barragan's dedication for fresh produce.

A selection of 10 pizzas have been curated for dining from the comforts of your home.

La Pizza

ROSSA & BIANCA



AVAILABLE ON DAILY | 1130AM - 11PM

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La Pizza Rossa

RED BASE PIZZA (TOMATO)

-  **MARGHERITA** \$20
Mozzarella, tomato sauce, & basil
-  **DIAVOLA** \$22
Mozzarella, spicy salami, pickled Calabrian chillies
-  **HAWAIIAN** \$20
Mozzarella, thin slice pineapple, jalapeno, pancetta
-  **CRUDO** \$22
Mozzarella, prosciutto, arugula
- FRUTTI DI MARE** \$24
Mozzarella, prawn, calamretti, clams, roasted capsicum, taggiasca olives



La Pizza Bianca

WHITE BASE PIZZA

-  **FUNGHI** \$20
Mozzarella, taleggio, mixed mushrooms, garlic shoots
-  **CACIO E PEPE** \$20
Pecorino, parmesan, crushed peppercorns
-  **SUNRISE** \$20
Mozzarella, truffle cheese, spring onion, fingerling potatoes, bacon, sunnyside egg
-  **FENNEL SAUSAGE** \$22
Mozzarella, panna, spring onion, fennel sausage, fennel pollen
- TONNO PICANTE** \$24
Mozzarella, tuna, red onion, chilli flake, garlic confit, capers
- CHEF'S SPECIAL PIZZA OF THE DAY** \$22
Let culinary maestro Chef Jeremy surprise you with a handmade pizza



Make it a Set

- 12-INCH PIZZA + 2 BOTTLES OF BEER** \$30
Peroni, Heineken, Corona, Tiger