

STARTERS

ITALIAN MARINATED OLIVES

\$10.00

FOCACCIA ALL'AGLIO

Garlic focaccia with fresh local Fior di Latte, sea salt & organic extra virgin olive oil

\$18.00

BRUSCHETTA

Yellow Vesuvio tomatoes, home-made basil pesto, fresh local Buffalo Stracciatella, basil & organic extra virgin olive oil

\$24.00

FOCACCIA DI RECCO

Creamy Crescenza cheese, home-made basil pesto

\$19.00

WOOMBYE BRIE & PANE AL LIEVITO MADRE

Woombye triple cream brie & home-made sour dough bread

\$22.00

BURRATA AL FORNO

Home- made basil pesto, semi dried tomatoes, Burrata, parmesan & basil

\$24.00

SURIANO'S BOARD FOR 2

Parma Ham 30 Months, Organic Wagyu Bresaola, rocket, Buffalo Mozzarella, mixed olives & sour dough bread

\$46.00

LE NOSTRE INSALATE

Belin che Insalata

Fresh rocket, semi-dried tomatoes, Taggiasche Olives, Meredith Goats Cheese, fresh basil & organic extra virgin olive oil \$22.00

Insalata di Verdure

Roasted eggplants, zucchini, capsicum, Porcini mushrooms & fresh local Burrata \$24.00

Caprese A modo Mio

Yellow Vesuvio tomatoes, home-made basil pesto, fresh local Buffalo Mozzarella, fresh basil & organic extra virgin olive oil \$24.00

KIDS' PIZZA MENU

Bambino Margherita

Tomato and cheese \$14.00

Bambino Cotto

Tomato, ham & cheese \$16.00

Bambino Salsiccia

Tomato, cheese & sausage \$16.00

Bambino Salame

Tomato, cheese & salami \$16.00



PIZZA MENU

MARGHERITA

San Marzano tomato sauce, fresh local Fior di Latte Mozzarella, Parmesan D.O.P., fresh basil & organic extra virgin olive oil

\$24.00

MARINARA 3.0

San Marzano tomato sauce, Cetara anchovies, Taggiasche olives, fresh local Buffalo Stracciatella, fresh basil & organic garlic extra virgin olive oil

\$29.00

IMBUFALITA

San Marzano tomato sauce, fresh local Buffalo Mozzarella, free range N'duja, yellow Vesuvio tomatoes, fresh basil & organic extra virgin olive oil

\$29.00

I CAPRICCI DI GIANNA

San Marzano tomato sauce, fresh local Fior di Latte Mozzarella, free range smoked ham, chargrilled artichokes, mix Porcini mushrooms, Taggiasche olives, fresh basil & organic extra virgin olive oil

\$31.00

TARTUFO

Fresh local Fior di Latte Mozzarella, Porcini mushrooms, free range smoked pancetta, truffle pecorino & organic extra virgin olive oil

\$29.00

CAPONATA

San Marzano tomato sauce, fresh local Fior di Latte Mozzarella, wood-fired zucchini, wood-fired eggplant, wood-fired capsicum, fresh basil & organic extra virgin olive oil

\$29.00

CACIO & PEPE

Fior di Latte Mozzarella, Parmesan D.O.P., truffle Pecorino, creamy Gorgonzola, Meredith Goats Cheese, fresh basil, organic extra virgin olive oil

\$29.00

Suriano's

ARRABBIATA

\$29.00

San Marzano tomato sauce, fresh local Fior di Latte Mozzarella, free range salami, free range N'duja, wood-fired capsicum, creamy spicy Gorgonzola, fresh basil & homemade organic chilli oil

PARMIGIANA

\$29.00

Double San Marzano tomato sauce, fresh local Buffalo Ricotta crust, fresh local Buffalo Straciatella, wood-fired eggplants, Parmesan D.O.P., fresh basil, organic extra virgin olive oil

ARICCIA

\$30.00

San Marzano tomato sauce, fresh local Fior di Latte Mozzarella, wood-fired pork belly, chargrilled artichokes, Provolone, fresh basil & extra virgin olive oil

MAIALINO

Fresh local Fior di Latte Mozzarella, Provolone, free range Italian fennel sausage, yellow Vesuvio tomatoes, fresh basil & organic extra virgin olive oil

CALZONE NAPOLETANO

San Marzano tomato sauce, fresh local Fior di Latte, free range salami Napoli, Porcini Mushrooms, fresh local Buffalo Ricotta, Parmesan D.O.P., fresh basil & organic extra virgin olive oil

\$31.00

POLPETTA

San Marzano tomato sauce, fresh local Fior di latte, wood-fired capsicum, home-made pork & beef meatballs, fresh local Buffalo Ricotta, Provolone, fresh basil & organic extra virgin olive oil

\$31.00

GAMBERO

San Marzano tomato sauce, fresh local Fior di Latte Mozzarella, fresh local Mooloolaba prawns, wood-fired zucchini, fresh local Buffalo Straciatella, fresh basil, homemade organic chilli oil & garlic oil

\$32.00

Suriano's

SALUMI

\$32.00

San Marzano tomato sauce, fresh Local Fiordilatte Mozzarella, free range smoked ham, free range Italian sausage, free range salami Napoli, smoked pancetta, fresh basil & organic extra virgin olive oil.

DONDER

\$33.00

San Marzano tomato sauce, fresh Local Fiordilatte Mozzarella, Wood-fired Pork Belly, Home-made Pork & Beef Meatballs, Provolone, Fresh Basil, organic extra virgin olive oil

SURIANO'S

\$32.00

Home-Made basil pesto, fresh Local Fior di latte, fresh local Burrata, San Daniele Prosciutto 30 months, fresh Basil & organic extra virgin olive oil

FICHISSIMA

\$32.00

Fresh local Fior di Latte Mozzarella, Meredith Goats cheese, fresh figs, San Daniele Prosciutto 30 Months, fresh basil & organic extra virgin olive oil

NONNO ANTONINO

\$32.00

Fresh local Fior Di latte Mozzarella, organic Wagyu Bresaola, yellow Vesuvio tomatoes, truffle Pecorino, rocket & organic extra virgin olive oil

NONNA MARISA

\$32.00

San Marzano tomato sauce, fresh local Buffalo Mozzarella, organic Wagyu Bresaola, fresh basil, organic extra virgin olive oil

DON'T TELL NONNA!

\$50.00!

San Marzano tomato sauce, fresh local fiordilatte Mozzarella, free range smoked ham, Fresh Pineapple, Fresh Basil, Organic extra virgin olive oil

SCARPETTA: Don't leave your crusts, add a dip to it.

Homemade basil pesto, Buffalo Ricotta or Buffalo Stracciatella

\$4.00

Suriano's

For our Gluten Free customers please be aware of the following:

Gluten Free Pizza bases are made in house at Suriano's. We cannot guarantee that there has not been any cross contamination during the preparation and cooking of the pizza.

Unfortunately, we cannot cater for any coeliac customers. The risk of cross contamination is too high in our pizzeria.

PIZZA ADD ONS

Home- made organic Gluten free \$5.00

Organic low carb base	\$4.00	Beef & pork Meatballs	\$6.50
Provolone	\$4.50	Italian sausage	\$4.50
Parmesan	\$3.50	Porchetta	\$6.50
Truffle Pecorino	\$4.50	Wagyu Bresaola	\$8.50
Gorgonzola	\$4.00	Free Range Salami	\$4.50
Vegan cheese	\$4.50	San Daniele Prosciutto	\$8.50
Basil Pesto	\$4.50	Free Range Pancetta	\$4.00
Fior Di Latte	\$4.00	Free Range N'Duja	\$4.00
Burrata	\$10.00	Free range ham	\$4.00
Buffalo Mozzarella	\$9.50	Olives	\$5.00
Buffalo Stracciatella	\$6.50	Artichokes	\$5.00
Buffalo Ricotta	\$6.50	Semi dried tomatoes	\$4.50
Goats cheese	\$5.50	Roasted Eggplant	\$4.50
Prawns	\$9.00	Roasted Zucchini	\$4.50
Anchovies	\$7.50	Roasted capsicum	\$4.50
		Porcini mushrooms	\$5.00
		Vesuvio tomatoes	\$4.50



Lunch Time Specials

11.30a.m. to 2.30pm

Home-made Fresh Organic Wood – Fired Paninis

Rocket, Parma Ham, Buffalo Stracciatella & Organic extra virgin olive oil	\$22.90
Rocket, free range smoked ham, Buffalo Mozzarella & organic extra virgin olive oil	\$20.90
Rocket, free range salami, creamy gorgonzola & organic extra virgin olive oil	\$20.90
Rocket, wood-fired roast pork, Provolone & organic extra virgin olive oil	\$22.90
Rocket, free range beef meatballs, Buffalo Stracciatella & organic extra virgin olive oil	\$22.90
Rocket, Organic Wagyu Bresaola, Meredith goats' cheese & organic extra virgin olive oil	\$22.90