

Suriano's

STARTERS

MARINATED OLIVES (Organic Mount Zero)	\$9.00
FOCACCIA ALL'AGLIO	
Wood-fired roasted garlic, oregano & Sicilian sea salt	\$12.00
<i>Add Parmesan or Fior di Latte</i>	\$3.50
BRUSCHETTA	
Noosa red tomatoes, garlic, onions, Sicilian sea salt, oregano, basil & extra virgin olive oil	\$14.00
<i>Add Parmesan or Fior di Latte</i>	\$3.50
FOCACCIA BARESE	
Noosa red tomatoes, organic olives, oregano, Sicilian sea salt	\$16.00
<i>Add Parmesan or Fior di Latte</i>	\$3.50
TOMINO AL FORNO	
Wood-fired creamy Tomino cheese with sourdough bread & extra virgin olive oil	\$16.00
FOCACCIA GENOVESE	
Wood-fired onions, Sicilian sea salt & extra virgin olive oil	\$14.00
<i>Add Parmesan or Fior di Latte</i>	\$3.50
GAMBERONI AL FORNO	
Wood-fired Mooloolaba Prawns (2) with home-made woodfired sourdough bread	\$20.00
FOCACCIA DI RECCO	
Creamy Stracchino cheese, home-made basil pesto, Sicilian sea salt & extra virgin olive oil	\$16.00
SURIANO'S BOARD FOR TWO	
(extra person \$16.00)	
Prosciutto di Parma, fresh local Burrata cheese, rocket, organic Mount Zero olives, wood fired sourdough bread & extra virgin olive oil	\$38.00

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LE NOSTRE INSALATE

LA CAPRESE

Noosa red cherry tomatoes, fresh local buffalo mozzarella, fresh basil, oregano, Sicilian sea salt & extra virgin olive oil \$18.00

GIANNA'S

Fresh spinach, woodfired roasted pumpkin, organic Mount Zero olives, woodfired onions, Gympie goat's cheese, 12-year-old balsamic vinegar, Sicilian sea salt & extra virgin olive oil \$18.00

SURIANO'S

Fresh local Burrata cheese, Noosa red tomatoes, rocket, parmesan, 12-year-old balsamic vinegar & extra virgin olive oil \$20.00

KIDS' PIZZA MENU

(choose a bunny or bear shape for your pizza)

Bambino Margherita

Tomato and cheese \$12.00

Bambino Cotto

Tomato, ham & cheese \$14.00

Bambino Salsiccia

Tomato, cheese & sausage \$14.00



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PIZZA MENU

MARGHERITA

San Marzano, fresh local Fior di Latte Mozzarella, parmesan, fresh basil & extra virgin olive oil \$22.00

GAMBERI & CHORIZO

San Marzano, fresh local Fior di Latte Mozzarella, fresh garlic, Mooloolaba Prawns, local chorizo, Noosa red tomatoes, basil & extra virgin olive oil \$29.00

BUFALA & PACHINO

San Marzano, fresh local Buffalo Mozzarella (D.O.P.), N'Duja, Noosa red tomatoes, fresh basil & extra virgin olive oil \$27.00

CHORIZO & N'DUJA

San Marzano, fresh local Fior di Latte Mozzarella, Chorizo, N'duja, woodfired Hinterland mushrooms, goat's cheese, basil & extra virgin olive oil \$27.00

SALSICCIA & ZUCCA

San Marzano, fresh Fior di Latte Mozzarella, pork & fennel sausage, wood-fired pumpkin, roasted onions, smoked provola, basil & extra virgin olive oil \$27.00

FINOCCHIONA & FUNGHI

San Marzano, fresh local Fior di Latte Mozzarella, fennel salami, woodfired Hinterland mushrooms, charred artichokes, aged parmesan (30 months), basil & extra virgin olive oil \$27.00

COTTO & PATATE

San Marzano, fresh local Fior di Latte Mozzarella, local smoked ham, woodfired potatoes, charred artichokes, smoked provola, basil & extra virgin olive oil \$27.00

PANCETTA & CIPOLLE

San Marzano, fresh local Fior di Latte Mozzarella, smoked pancetta (14-month), wood-fired roasted onions, woodfired potatoes, gorgonzola, basil & extra virgin olive oil \$27.00

SURIANO'S PIZZA

Mozzarella Di Bufala, Prosciutto San Daniele (36 month), home-made basil pesto, basil & extra virgin olive oil \$28.00

FICHI & PROSCIUTTO

Fresh local Fior di Latte Mozzarella, fresh figs, gorgonzola, Prosciutto San Daniele (36 Month), basil & extra virgin olive oil \$29.00

SALUMI

San Marzano, fresh local Fior di Latte Mozzarella, ham, salami, pork sausage, pancetta, fresh basil & extra virgin olive oil \$30.00

FORMAGGI

Fresh local Fior di Latte Mozzarella, gorgonzola, parmesan, smoked provola, goat's cheese, local organic honey & fresh basil \$28.00

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PIZZA MENU (continued)

VERDURE

Fresh local Fior di Latte Mozzarella, fresh spinach, Gympie farm goat's cheese, wood-fired Hinterland mixed mushrooms, wood-fired onions, basil & extra virgin olive oil \$28.00

Half & Half Pizza

Extra

Fancy trying two different toppings on one pizza?

\$6.00

METRE PIZZAS

Choose any two pizzas and these will be your pizza toppings. (For up to four people)

\$90.00

Select a third pizza topping for your metre pizza

\$15.00

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 a pizzeria.

EXTRAS

Gluten Free	\$4.00	Fennel Salami	\$4.00
Low-carb organic flour (must be pre-ordered)	\$3.50	Pork Sausage	\$4.00
Vegan Cheese	\$4.00	Smoked Ham	\$4.00
Fior di Latte Mozzarella	\$3.50	Pancetta	\$4.00
Buffalo Mozzarella	\$8.00	N'Duja	\$4.00
Burrata	\$9.00	Olives	\$4.00
Goat's Cheese	\$4.00	Spinach	\$3.00
Gorgonzola	\$3.50	Mushrooms	\$3.50
Parmesan	\$3.50	Potatoes	\$3.00
Parma Ham	\$8.00	Wood-fired Artichokes	\$3.00
Chorizo	\$4.00	Wood-fired Pumpkin	\$3.00
Smoked provola	\$3.50	Noosa Red Tomatoes	\$3.50