

## Entree

**Antipasto (For two) 28**  
Classic selection of fresh & seasonal Italian antipasto including cured meats, vegetables & cheese.

**Garlic bread 8**  
2pc Italian Bread with Butter, Garlic & Parsley.

**Tomato bruschetta 16**  
Italian bread served with Roma tomatoes, onion, basil, balsamic glaze & buffalo mozzarella.

**Prosciutto e mozzarella 16**  
Prosciutto, buffalo mozzarella, rocket, evoo & balsamic.

**Fior di zucca 18**  
Zucchini flower filled with four cheeses & flash fried.

**Arancini ball 16**  
Served with Picante sauce.

**Gamberi al aglio 21**  
Prawns, garlic, white wine, olive oil & parsley.

**Calamari fritti 21**  
Floured and lightly fried with aioli & lemon wedge.

All our dough that has been leavened for 48h with natural fresh yeast will make our pizza light, fragrant and aromatic... just like in Italy. Natural yeast has been used for generations in Italy. In fact, back in the day, only one person in the village would have natural yeast and they would use it to barter goods with. Bread was made once a week, and in some villages, just once a month, so natural yeast had to be bartered or families would go without their bread... a sacrilegious thought to any food-respecting Italian! At PBS, we want to respect and maintain these traditions and introduce you to true Italian flavours.

**Kids pasta 10**  
kids pasta in a cream cheese  
Napoletana sauce

**Kids Ice Cream 5**  
Served with Strawberry or chocolate  
topping

## Pasta

**Pappardelle ragu 27**  
House pappardelle, slow cooked lamb shoulder in red wine sauce, lemon oil, fried sage.

**Rigatoni n'duja 25**  
House rigatoni, spicy n'duja, red onion, fresh burrata.

**Pappardelle ai funghi (veg) 25**  
House pappardelle, mushrooms, truffle oil, truffle pecorino.

**Linguine Boscaiola 25**  
Mushroom, bacon, cream and parmigiano reggiano.

**Linguine Marinara 27**  
Mix seafood in Napoletana sauce.

**Linguine ai gamberi 27**  
Prawns, white wine, garlic, cherry tomatoes, spinach, oregano, parmesan, touch of sugo.

**Gnocchi pomodoro 25**  
Slow-cooked napoletana sauce.

**Gnocchi quattro formaggi 25**  
Cooked in 4 cheese. Fior di latte, scamorza, parmigiano, gorgonzola cheese.

**Gnocchi Pesto 25**  
House creamy pesto Genovese & cherry tomatoes.

## Salad

**Caprese (veg) 16**  
Buffalo mozzarella, sliced tomatoes, extra virgin olive oil and basil.

**Rucoletta (veg) 14**  
Wild rocket, parmesan, pear & balsamic vinaigrette.

## Dessert

**Panna cotta 12**  
Vanilla bean, raspberries coulis and vanilla syrup

**Tiramisù 14**  
Sponge finger biscuits soaked in coffee and liqueur, layered with sweetened Mascarpone espresso.

## Pizza

**Margherita (veg) 22**  
San Marzano tomato base, fior di latte, basil, evoo.

**Rucola e prosciutto 25**  
San Marzano tomato base, prosciutto, buffalo mozzarella, fior di latte, rocket.

**Capricciosa 25**  
San Marzano tomato base, double smoke leg ham, mushroom, olive, smoked artichoke, fior di latte.

**Doppio salame 25**  
San Marzano tomato base, hot salame, fior di latte.

**Ortolana (veg) 25**  
San Marzano tomato base, fior di latte, roasted eggplant, zucchini, onion, capsicum.

**Calabrisella 27**  
San Marzano tomato base, fior di latte, olives, anchovies, spicy nduja.

**Portofino 27**  
San Marzano tomato base, prawns, fior di latte, rocket, garlic, chilli.

**Volcano 27**  
San Marzano tomato base, fior di latte, spicy salame, spicy nduja, onion, pecorino and hot honey.

**Diavola 26**  
San Marzano tomato base, fior di latte, spicy salami, eggplant and rocket.

**Supreme 27**  
San Marzano tomato base, fior di latte, ham, salame, capsicum, mushroom, olives, onions.

**Very vegan (v) 25**  
San Marzano tomato base, eggplant, capsicum, zucchini, fresh basil.

**BBQ pollo 25**  
BBQ base, fior di latte, chicken, mushroom & onions.

**Tartufo (veg) 26**  
Fior di latte, Italian sausage, truffle pecorino, basil, mushroom & truffle oil.

**Pesto (veg) 25**  
Fior di latte, cherry tomato, pesto, burrata.

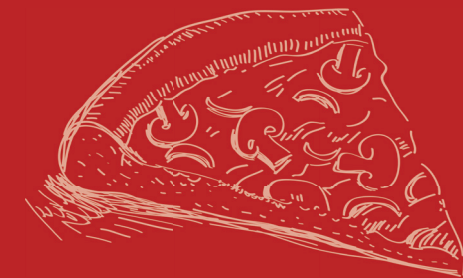
**Patate e salsiccia 26**  
Fior di latte, potato, Italian sausage, rosemary, and red onion.

**Formaggi (veg) 25**  
Fior di latte, scamorza, parmigiano, gorgonzola & basil.

**Rustica 26**  
Fior di latte, porcini mushrooms, Italian sausage, gorgonzola, prosciutto.



Opening Hours  
Wednesday - Sunday  
5pm - 9:30pm



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