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izza - The way it should be

Our authentic Italian pizzas come from where pizza began in Naples in the early 1900's.

They rely on a wood oven of 400-degrees plus - and cook in less than two minutes preserving the natural flavours of the simple ingredients.

Just as in Naples, our dough is leavened naturally for a day, our tomato sauce uses San Marzano tomatoes from the hills near Naples. Our Buffalo mozzarella cheese is from Campania and the recipe and technique for making our dough are precisely those used in the most revered Neapolitan pizzerias, with no sugar or oil.

So how do they taste? How the pizzas that started it all should taste: Bellissimo!

Our Ingredients

Caputo Flour, San Marzano Tomatoes, Campania Buffalo Mozzarella are sourced from in and around Naples.

Our Fior di latte Mozzarella is a blend of Italian and local cows' milk.

PIZZAS

Regina Margherita

Tomato base, Buffalo Mozzarella, Basil \$19.50

Margherita

Tomato base, Mozzarella, Basil \$17.50

Gamberetto

Napoli sauce base, Prawns, Longaniza Sausage, Pesto, Garlic, Chilli \$19.50

Napoli

Tomato base, Mozzarella, Olives, Onions, Capers, Anchovies, Basil \$18.50

Capricciosa

Tomato base, Mushrooms, Olives, Artichokes, Smoked ham, Mozzarella, Basil \$19.50

Vesuvio

Tomato base, Hot Salami, Smoked Mozzarella, Basil, Pepperoni, Chilli, Onions \$19.50

Quattro Carne

Tomato base, Salami, Pepperoni, Meatballs, Onions, Longaniza Sausage \$19.50

Pepperoni

Mild Pepperoni, Mozzarella, Garlic, Oregano \$18.50

Salsiccia

Napolitana sauce, Longaniza Sausage, Garlic, Onions, Capsicum, Manchego Cheese \$19.50

Tropicale

Tomato base, Caramelized Pineapple, Basil, Smoked ham \$18.50

Agnello

Harrissa base, Lamb, Onions, Capsicum, Spinach, Mint Yoghurt \$19.50

Polpetta

Napolitana sauce, Meatballs, Mozzarella, Onions \$18.50

VEGETARIAN PIZZA

Quattro Formaggi

Garlic confit base, Mozzarella, Smoked Buffalo, Basil, Ricotta, Parmesan \$19.50

Fungi di Bosco

Wild Mushrooms, Ricotta, Smoked Mozzarella, Parmesan, Garlic, Rosemary \$19.50

Zucca e Ricotta

Tomato base, Wood-fired Pumpkin, Capsicum, Ricotta, Onions, Garlic, Pesto \$18.50

(Gluten-free bases \$4 extra when available)

WOOD-FIRED PIZZA BREADS

Roast Garlic and Oregano	\$12
Pesto and Parmesan	\$12
Parma ham, Tomato, Garlic & Rocket	\$14.50
Antipasto Platter	\$20

SALADS

Caprese

Sliced Mozzarella, sliced Tomato, Basil, Olive oil	\$14
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Panzanella

Tomatoes, Onions, Olives, Italian Parsley, Capers, Wood-fired bread	\$14
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HOUSE PASTAS

Polpetta Napoletana

Wood-fired Meatballs in Napoli sauce with Spaghetti, melted Mozzarella	Piccolo \$12 Grande \$19
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Spaghetti Boscaiola

Bacon, Cream, Mushrooms, Onion, Garlic, Parmesan	Piccolo \$12 Grande \$19
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Beef Lasagne

Beef Ragout, creamy Béchamel Ricotta, Napoli sauce with side Caprese salad	\$21.50
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DESSERT PIZZAS

Nutella Pizza Plain

Nutella base, Icing sugar, Berry coulis	\$12
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Nutella Pizza

Nutella base, seasonal fruit, Icing sugar with a scoop of Vanilla Gelato	\$15
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Vanilla Panna Cotta

Served with Berry compote, Cinnamon crisp	\$12
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GELATO

1 scoop	\$3.50
2 scoops	\$6.50
Bowl (3 scoops)	\$9.50

The Imperial Hotel
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