



Tipica is an Italian word used to describe ingredients or traditional cooking methods from a particular region. For us, the region is Tuscany, Italy.

Stefano and Juri are two Tuscan born Italians who share the same philosophy for how to make the perfect pizza; love and respect for your dough, a lot of time and patience and sourcing quality ingredients produced by those who know best.

**All Tipica dough is left to rise for 48 hours,
it's our dough that makes the difference.**

APERITIVO

Pre-dinner drinks, the perfect accompaniment for Antipasti

Americano - Campari, Sweet Vermouth, Club Soda

An IBA Official Cocktail, the Americano was first served in creator Gaspare Campari's bar Caffè Campari, in the 1860s. 12

Negroni - Tanqueray Gin, Campari, Martini

The most widely reported account of this drink's origins is that it was first mixed in Florence, Italy, in 1919, at Caffè Casoni. Count Camillo Negroni concocted it by asking the bartender, Fosco Scarselli, to strengthen his favourite cocktail, the Americano. 12

Prosecco DOC

The name is derived from that of the Italian village of Prosecco near Treviso, from where the grape and wine originate. 9

Aperol Spritz - Prosecco, Aperol, Soda Water

Inspired by the Venetian mix of white wine and soda, this drink became popular in the 1950s. It incorporates the Italian aperitif Aperol, which originated in Padua, Italy, in 1919 as a light liqueur alternative. 12

Menabrea 8

Moretti 8

Peroni 8

Glass of House

Tuscan Red 9

White 8

Rose' 9

ANTIPASTI

Perfect for sharing with a pre-dinner drink or Aperitivo

Tagliere Toscano *Tipica Tuscan Cured Meat and Cheese Board*

Tuscan Salami, San Daniele Prosciutto, Bresaola, Mortadella, Pancetta, Chamomile Pecorino, Barolo Cheese, Truffle Cheese, Tomato Bruschetta, Handmade Grissini 30

Tagliere di Formaggi - *Five Cheeses Board*

Grana Padano Cheese, Truffle Cheese, Barolo Cheese, Chamomile Pecorino, Gorgonzola Truffle Honey, Red Onion Marmalade, Pear Chutney, Handmade Grissini Bread. 26

Prosciutto e Grana Croccante - *Pan Fried Cheese and Prosciutto Plate*
Aged San Daniele Prosciutto, Grana Padano Cheese, Balsamic Vinegar Glaze 24

Sunday surcharge 10% - Public Holiday surcharge 15%

Tipica™

PASTA

All of our pasta is handmade at Tipica made fresh everyday

Tortelli Burro e Salvia

*Maremma-style Ravioli ricotta cheese and spinach with a soft touch of butter and sage
Typical first course loved all over the Maremma
The name "Tortelli" is misleading given that they are actually "ravioli" in varying sizes* **24**

"His Majesty the Ragù" - Hand Made pasta with Ragù' 24

From Bologna our Nonna Tilde traditional recipe since 1891

Choose your daily hand made pasta:

Spaghetti – Fusilli – Gnocchi – Pappardelle

Pappardelle al Ragù di Cinghiale - Wild Boar Ragù with hand made Pappardelle *Wild Boar Meat, Tomato*

Pappardelle are broad, flat pasta noodles, similar to wide fettuccine.

*Deriving from the verb "pappare" meaning to gobble up,
fresh pappardelle is usually two to three centimetres wide and may have fluted edges.* **29**

Gnocchi di Nonna Margherita

Our Nonna Margherita potato gnocchi old recipe (Gluten Free gnocchi)

One of the most popular dishes from Sorrento on the Amalfi coast.

Cherry Tomato Sauce, Buffalo mozzarella cheese and Basil **24**

Fusilli & Gamberi - Prawns and hot chilly with hand made Fusilli

Cherry Tomato Sauce, Prawns, Extra Virgin Olive Oil, Chilly oil and Parsley

*Fusilli pasta were originally developed in Southern Italy by rolling fresh spaghetti
around a thin rod and letting it dry.* **28**

SALADS

Insalata Caprese Rivisitata - Caprese Salad 2.0

Ox-heart Tomato Hearts, Buffalo di Mozzarella, Pesto Genovese, Toasted Garlic Bread. **16**

Insalata di Rucola e Pera - Rocket and Pear Salad

Rocket Salad, Pear, Grana Padano Cheese, Balsamic Vinegar Glaze. **14**

Caponata e Burrata

*Mix of vegetables slow cooked
in the oven with Burrata Cheese.* **19**

Sunday surcharge 10% - Public Holiday surcharge 15%

Tipica™

PIZZA TIPICA

These pizzas have been uniquely created to give you the true Tipica experience - enjoy new combinations created by our chef Juri.

Bologna *Mortadella, Provola Cheese, Cherry Tomato, Pistacchio.* 25

Dolomite *Speck, Burrata Cheese, Black Pepper, Yellow Tomato Sauce, Mozzarella fior di latte.* 26

Maremma *Eggplant, Ricotta, Basil, Black Pepper, Mozzarella fior di latte, San Marzano Tomato Sauce.* 22

Cinque Terre *Basil Pesto, Buffalo Bocconcini, Bresaola, Golden Cherry Tomato, Basil.* 25

Pumpkin *Pumpkin Cream, Pancetta, Scamorza, Fried Onion.* 24

Croche *Smashed Potato, Scamorza, Ham, Breadcrumbs..* 24

PIZZA TRADIZIONALE

Bufalina *Mozzarella di Buffalo, San Marzano Tomato Sauce, Basil, Golden Cherry Tomato.* 24

Margherita *Mozzarella fior di latte, San Marzano Tomato, Basil.* 18

Diavola *Hot Salami Cacciatore, Sicilian Olives, Chilli, Mozzarella fior di latte, San Marzano Tomato Sauce.* 24

Prosciutto and Rucola *Aged San Daniele Prosciutto, Grana Padano Cheese, Rocket, Mozzarella fior di latte, San Marzano Tomato Sauce.* 26

Gamberi *Prawns, Cherry Tomato, Mozzarella fior di latte, Chilli, San Marzano Tomato Sauce.* 26

Calzone *Mild Salami, Ricotta, Black Pepper, Mozzarella fior di latte, San Marzano Tomato Sauce.* 23

Vegetarian *Capsicum, Zucchini, Eggplant, Cherry Tomato, Mozzarella fior di latte.* 22

Four Formaggi *Gorgonzola, Smoked Buffalo, Grana Padano Cheese, Mozzarella fior di latte.* 22

Capricciosa *Ham, Artichokes, Sicilian Olives, Mushrooms, Mozzarella fior di latte, San Marzano Tomato Sauce.* 23

PIZZA VEGANA

My Garden *Capsicum, Zucchini, Eggplant, Cherry Tomato, San Marzano Tomato Sauce.* 22

Potato *Potato, Rosemary, Truffle Oil.* 19

Spicy Vegan *Chilli, Garlic, Sicilian Olives, Yellow Tomato Sauce, Broccoli, Endive, Raisins, Pine Nuts, Basil.* 23

Vegan Calzone *Calzone, Endive, Raisins, Pine Nuts.* 22

Gluten free pizza available: \$4 extra

Sunday surcharge 10% - Public Holiday surcharge 15%

Tipica™

KIDS MENU

Pizza Margherita

Special Mickey mouse margherita pizza. 12

Pizza Ham and Mozzarella

Special Mickey mouse ham and mozzarella pizza with tomato base. 12

Focaccia and San Daniele Prosciutto

Very simple tasty focaccia with the top quality San Daniele prosciutto. 14

Focaccia Garlic Bread 12

Fusilli al Pomodoro

Hand made Fusilli with Italian Tomato sauce, basil and cheese on top. 12

Gnocchi al Ragu

Hand made Gluten free gnocchi with Nonna Tilde's recipe traditional beef ragu'. 14

NON-ALCOHOLIC BEVERAGES

San Felice – Acqua di Toscana – Still 6

San Felice – Acqua di Toscana – Sparkling 6

Coke, Coke Zero, Aranciata, Limonata 4

Nudie Orange or Apple Juice 6

Moka Espresso Coffee 3 per person (min 2)

DESSERTS

Tiramisù di Nonna Tilde

Our Nonna Tilde's Tiramisù.

Tiramisu (from the Italian language, meaning "pick me up" or "lift me up") is a popular coffee-flavoured Italian dessert. It is made of ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar, and mascarpone cheese, flavoured with cocoa. 12

Cantuccio e Vin Santo

Tuscan Almond Biscotti with Italian Dessert Wine to be dunked in the wine and eaten. 12

Nutella Pizza 12

Nutella fried Gnocchi 10

LIQUEURS

Montenegro - Vin Santo 10

Limoncello - Averna - Grappa - Sambuca Sambuca Black or Jägermeister 12

Sunday surcharge 10% - Public Holiday surcharge 15%

Tipica™

CARTA DEI VINI

BOLLICINE - Sparkling Wine

Prosecco DOC Treviso “Il Fresco” Villa Sandi

9 glass 40 bottle

Very pale straw yellow and fine, persistent perlage.

The aroma is fruity and flowery with hints of ripe golden apple and small mountain flowers.

The dry, fresh and flavoursome sensation on the palate is followed by a fruity and harmonious aftertaste.

Franciacorta Bellavista Gran Cru

89 bottle

Chardonnay and Pinot Nero. Bouquet characterised by strong minerality. Full and inviting, it embraces hints of sweet ripe fruit, meringue, pastries and candied citrus peel.

Franciacorta Bellavista Rose

130 bottle

A pale and lively mousse, while its perlage consists of small, densely packed and persistent bubbles.

It has an enchantingly elegant pale pink colour that over time takes on aristocratic antique rose hues.

We are overwhelmed by its bouquet that starts off with faint sensations of white peach as its intense yet mellow character reveals the pleasing fragrances of wild strawberries, citrus fruit, golden delicious apples, and dog rose, with a lingering hint of toasted bread. Austere, yet very classy, the develops with a pleasingly dry sensation, yet devoid of all sharpness. The freshness is supported by the wine's grace. Harmonious notes feature an elegant undertone of blackcurrant and sweet almond, and there is a clear sensation of small wood berries.

VINO ROSE' - Rose' Wine

Sangiovese – Poggiotondo Rosato 2016

9 glass 42 bottle

Bright perfumes of red raspberries and watermelon are supported by delicate herbal notes.

Hints of tannin ever so slightly grip the tongue and sides of mouth. The nish is long and savoury

VINO BIANCO - White Wine

Bianco Toscana IGT - Villa Antinori 2016

8 glass 39 bottle

*Trebbiano Toscano and Malvasia Toscana for the most part, Pinot Blanc, Pinot Grigio and a small percentage of Riesling
Straw yellow in color with greenish highlights, the wine is elegant and delicate in its aromas, which recall fresh fruit, lemon, oranges, and grapefruit. The flavors are balanced, with good length and a savory finish and aftertaste*

Pinot Bianco DOC Vigneti le Monde Friuli 2015

10 glass 54 bottle

100% Pinot Bianco - Aroma of exotic aged fruit, yellow peach, notes of sweet spices

Smooth and warm in the mouth while also enveloping, balanced and rich in aroma

Straw yellow laden with bright golden tints.

Pinot Grigio DOC Vigneti le Monde Friuli 2015

10 glass 54 bottle

100% Pinot Bianco - Aroma of exotic aged fruit, yellow peach, notes of sweet spices

The fragrance of this wine leaps out of the glass, drawing you in.

Both the nose and palate display flowers and minerals – influenced by the stony profile of the vineyard. It has a good structure and is nicely textured..

Tipica™

VINO ROSSO TOSCANO - Tuscan Red Wine

Sangiovese - Chianti DOCG Organic - Poggiotondo 2016

9 glass 49 bottle

100% Sangiovese

Deep garnet red. On the nose, dried oregano aromas are entwined with dark and red cherries. Ripe cherries on the palate are balanced with grainy tannins so typical of traditional Chianti, with a vibrant, fresh acidity on the finish.

Rosso di Montepulciano DOC - Fattoria la Braccasca. 2015

12 glass 54 bottle

100% Sangiovese

Nose of fresh floral and fruity sensations with its notes of red currants and violets. The palate is vibrant and savoury with a sweet, fruity and persistent finish and aftertaste.

Bolgheri IGT - Tenuta San Guido "Le Difese" 2014

14 glass 58 bottle

70% Cabernet Sauvignon – 30% Sangiovese

The wine is distinguished by a good structure and is extremely supple making it very pleasant and drinkable.

Rosso di Montalcino DOC - Argiano 2015

58 bottle

100% Sangiovese

It is medium bodied with a good concentration on the mid-palate. Elegant in the mouth, it is well balanced with tempting flavours of red berries, violets, menthol and earthiness. A generous wine with smooth, velvety tannins that will satisfy all Sangiovese lovers.

Bolgheri IGT - Ornellaia "Le Volte dell'Ornellaia" 2015

79 bottle

Merlot - Sangiovese - Cabernet Sauvignon

Combines the Mediterranean expression of opulence and generosity with structure and complexity.

Brunello di Montalcino DOCG – Argiano 2012

95 bottle

100% Sangiovese

Distinguished by its elegance and its deep ruby red colour. It presents a good concentration on the mid-palate and a persistent aftertaste, with a rounded and voluptuous body, and interesting, silky tannins. It unites potency and elegance and looks like having a promising future. With its tempting perfumes of red berries and its clean freshness, the complexity of this wine presents an excellent balance.