



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

*Giulio and Anthony are two Italian chefs who share the same philosophy for how to make the perfect pizza and pasta; love and respect for your dough, a lot of time and patience and sourcing quality ingredients produced by those who know best.*

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## APERITIVO

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*Pre-dinner drinks, the perfect accompaniment for Antipasti*

**Americano** - Campari, Red Martini, Club Soda

*An IBA Official Cocktail, the Americano was first served in creator Gaspare Campari's bar Caffè Campari, in the 1860s. Originally called "Milan-Turino".*

*Gaspare was a master drink maker and founder of the Campari company* **14**

**Negroni** - Tanqueray Gin, Campari, Red 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.* **14**

**Negroni Sbagliato** - Campari, Red Martini, Prosecco

*"I mistakenly poured champagne into your Negroni, instead of gin, by mistake. (Mama Mia!)"* **14**

**Gin Tonic** - Tanqueray Gin and Tonic **14**

**Prosecco di Treviso DOC**

*The name is derived from that of the Italian village of Prosecco near Treviso, from where the grape and wine originate.* **10**

**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.* **14**

**Campari Spritz** - Prosecco, Campari, Soda Water **14**

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## ANTIPASTI

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*Perfect for sharing with a pre-dinner drink or Aperitivo*

**Tagliere Toscano** *Tipica Tuscan Cured Meats, Cheese Board with Bruschetta and Woodfire Grissini. Perfect for two to share* **34**

**Crostini misti Toscani** - Tuscan tradition Crostini. **16**

**Polenta Fritta with ...** *Stick Fried Polenta with a selection of a sauce:*

**Sweet Gorgonzola – Arrabbiata – Bolognese Ragù – Stracciatella** **12**

**Cerignola Green Olives** **10**

**Carciofi Grigliati** - Grilled Italian artichokes. **10**

**Tagliere di Formaggi** - Five Cheeses Board with honey and Woodfire Grissini Bread **26**

*Sunday surcharge 10% - Public Holiday surcharge 15%*

# Tipica™

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## PASTA

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Made freshly at Tipica daily

High Quality Free Range Eggs

### **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 **26**

### **Lasagna al Forno di Nonna**

Traditional homemade lasagne made with fresh egg pasta and  
delicious Nonna Tilde's Bolognese ragu' **26**

### **"His Majesty the Ragù"**

Hand Made pasta with Ragù'  
From Bologna our Nonna Tilde traditional recipe since 1891  
Choose your daily hand made pasta:  
**Spaghetti – Fusilli – Gnocchi – Pappardelle 26**

### **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**

### **Fusilli & Gamberi**

Australian King prawns and hot chilly with fresh 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**

### **Sorrento Gnocchi**

One of the most popular dishes from Sorrento on the Amalfi coast.  
Cherry Tomato Sauce, Buffalo mozzarella cheese and Basil **26**

Gluten Free/Vegan Gnocchi available: **\$4 extra**

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## PIZZA TIPICA

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These pizzas have been uniquely created to give you the true Tipica experience - enjoy new combinations created by our chefs –

**All Tipica dough is left to rise for 48 hours**

**Bologna** Mortadella, Scamorza, 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, Mozzarella **25**

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

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

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## PIZZA TRADIZIONALE

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**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 Scamorza, Grana Padano Cheese, Mozzarella fior di latte. **22**

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

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## PIZZA VEGANA

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

**Gluten free pizza available: \$5 extra**

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## KIDS MENU

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### **Mickey Mouse Margherita Pizza**

*Special Mickey mouse margherita pizza. 12*

### **Mickey Mouse Ham and Mozzarella Pizza**

*Special Mickey mouse ham and mozzarella pizza with tomato base. 14*

### **Focaccia and San Daniele Prosciutto**

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

### **Focaccia Garlic Bread 12**

### **Tomato Fusilli**

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

### **Bolognese beef ragu' with Gnocchi**

*Hand made Gluten free gnocchi with Nonna Tilde's recipy traditional beef ragu'. 16*

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## SALADS

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### **Caprese - Caprese Salad**

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

### **Insalata di Rucola e Pera - Rocket and Pear Salad**

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

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## DRINKS

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**Glass of House**

**Tuscan Red 10**

**White 10**

**Rose' 10**

**Menabrea 8**

**Moretti 8**

**Peroni 8**

**Gluten Free 14**

*San Felice – Acqua di Toscana – Still or Sparkling 6*

*Coke, Coke Zero, Aranciata, Limonata 4*

*Nudie Orange or Apple Juice 6*

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# Tipica™

## CARTA DEI VINI

### BOLLICINE - Sparkling Wine

#### **Prosecco DOC Treviso "Il Fresco" Villa Sandi**

**10 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**

**10 glass 49 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 2017**

**10 glass 45 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 2017**

**12 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 2016**

**12 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.*

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## VINO ROSSO TOSCANO - Tuscan Red Wine

### **Sangiovese - Chianti DOCG Organic - Poggiotondo 2017**

**10 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 Braccessa. 2016**

**12 glass 56 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" 2015**

**14 glass 60 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 2016**

**60 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 2013**

**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.