

Tipica is an Italian word used to describe ingredients or traditional cooking methods from a particular region.

For us, the region is Tuscany, Italy.



TAKE AWAY MENU

Summer 2019 - 2020

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Tipica Pizza Bondi



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ANTIPASTO

Tagliere Toscano

Tipica Tuscan Cured Meats, Cheese Board with Bruschetta and Woodfire Grissini **34**

Tagliere Formaggi

Five Cheeses Board with honey with Woodfire Grissini - (V) **26**

Prosciutto e Melone

Fresh Australian rocket melon with DOP San Daniele prosciutto **14**

Prosciutto e Bufalo Mozzarella

Fresh Buffalo Mozzarella with DOP San Daniele prosciutto **18**

Cerignola Green Olives - (V) (VG) (DF) **10**

Carciofi Grigliati

Grilled Italian artichokes - (V) (VG) (DF) **10**

Focaccia Garlic Bread - (V) (VG) (DF) **12**

INSALATA

Novità Panzanella -

Panzanella or Panmolle is a Tuscan chopped salad made with dried bread, soaked in tomato, onions and cucumber. Dressed with a touch of basil, Extra virgin olive oil and vinegar. A fresh and popular summer delight - (V) (VG) (DF) **16**

Insalata Caprese

Caprese Salad
Ox-heart Tomato, Buffalo Mozzarella,
Toasted Garlic Bread **16**

Insalata Rucola e Pera

Rocket and Pear Salad
Rocket Salad, Pear, Grana Padano Cheese, Balsamic
Vinegar Glaze - (V) **14**

Sunday surcharge 10% - Public Holiday surcharge 15%

KIDS MENU

Mickey Mouse Margherita Pizza

Special Mickey mouse margherita pizza - (V) **12**

Mickey Mouse Margherita with Ham 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**

Kids Fusilli al Pomodoro

Hand made Fusilli with Italian Tomato sauce, basil and cheese on top - (V) (VG) (DF) **12**

Kids Gnocchi al Ragù

Hand made gnocchi with Nonna Tilde's recipe traditional beef ragu' - (DF) **16**

DESSERTS

Tiramisu' di Nonna Tilde

Our Nonna Tilde's Tiramisù **12**

Nutella Pizza 12

Nutella fried Gnocchi 10

(V) Vegetarian - (VG) Vegan - (GF) Gluten Free - (DF) Dairy Free

Made freshly at Tipica daily

High Quality Free Range Eggs

PASTA

^{Novita'} **Spaghetti alle Vongole**
Fresh hand made Spaghetti
with Clams and Parsley – (DF) **28**

^{Novita'} **Raviolini ripieni di Barramundi**
Fresh Australian Barramundi filled Ravioli with a
hint of orange zest, served with cherry tomatoes.
Served with Olive Oil, Red Cherry Tomatoes and
Parsley – (DF) **28**

Fusilli & Gamberi

Cherry Tomato Sauce, Prawns, Tipica's Chilly oil
and Parsley – (DF) (SPICY) **28**

Tortelli Burro e Salvia

Maremma-style Ravioli ricotta cheese and
spinach with a soft touch of butter and sage
Loved all over the Maremma – (V) **26**

Gnocchi Arrabbiata Sauce

Arrabbiata sauce, is a spicy tomatoes sauce,
garlic and dried red chilli peppers cooked in
Extra Virgin Olive oil – (VG) (DF) (SPICY) **24**
Gluten Free Gnocchi available \$4 extra

Pappardelle al Ragù di Cinghiale -

Pappardelle with Wild Boar Ragù
Wild Boar Meat, Tomato – (DF) **28**

“His Majesty the Ragù”

Hand Made pasta with Ragù' – (DF)
Choose your daily hand made pasta:
Spaghetti – Fusilli – Gnocchi – Pappardelle **26**
Gluten free Gnocchi: \$4 extra

Tipica™

PIZZA TIPICA

^{Novita'} **Amalfi** Cetrara Anchovies, Ricotta, Lemon,
Rocket, Cherry Tomato **24**

Bologna Mortadella, Scamorza, Cherry Tomato,
Pistacchio **25**

Cinque Terre Basil Pesto, Buffalo Bocconcini,
Bresaola, Golden Cherry Tomato, Basil,
Mozzarella fior di latte **25**

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

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 – (V) **24**

Pumpkin Pumpkin Cream, Pancetta,
Scamorza, Fried Onion, Mozzarella fior di latte **24**

^{Novita'} **Romana ATipica** Cetrara Anchovies,
Burrata, Yellow Tomato Sauce, Olive Oil **26**

^{Novita'} **Vesuvio** Cherry Tomatoes, Chilli, Endive,
Garlic oil, Black Olives,
San Marzano Tomato Sauce – (V) (VG) (DF) (CHILLI) **22**

My Garden Capsicum, Zucchini, Eggplant, Cherry
Tomato, San Marzano Tomato Sauce – (V) (VG) (DF) **22**

Potato Potato, Rosemary, Truffle Oil Colline
Toscane's Extra virgin Olive Oil – (V) (VG) (DF) **22**

Spicy Vegan Chilli, Garlic, Olives, Yellow Tomato
Sauce, Broccoli, Endive, Basil – (V) (VG) (DF) (CHILLI) **23**

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Woodfire Pizza

Our dough is left to rise for 48 hours

PIZZA TRADIZIONALE

Bufalina Mozzarella di Buffalo, San Marzano Tomato
Sauce, Golden Cherry Tomato – (V) **24**

Margherita Mozzarella fior di latte, DOP San
Marzano Tomato – (V) **19**

^{Novita'} **Italiana** Buffalo Mozzarella, Cherry Tomato, Basil,
Mozzarella, San Marzano Tomato Sauce – (V) **24**

^{Novita'} **Marinara** DOP San Marzano Tomato,
Oregano, Garlic – (V) (VG) (DF) **18**

^{Novita'} **Napoletana** Cetrara Anchovies, black Olives,
Oregano, Garlic, DOP San Marzano Tomato – (DF) **22**

Diavola Hot Salami Cacciatore, Sicilian Olives, Chilli,
Mozzarella, San Marzano Tomato Sauce – (SPICY) **24**

Prosciutto and Rucola Aged San Daniele, Grana
Padano, Rocket, Mozzarella, Tomato Sauce **26**

Gamberi Prawns, Cherry Tomato, Mozzarella fior di
latte, Chilli, San Marzano Tomato Sauce – (V) (SPICY) **26**

Calzone Mild Salami, Ricotta, Pepper, Mozzarella,
San Marzano Tomato Sauce **23**

Vegetarian Capsicum, Zucchini, Eggplant, Cherry
Tomato, Mozzarella fior di latte **23**

Four Formaggi Gorgonzola, Smoked Scamorza,
Grana Padano Cheese, Mozzarella fior di latte – (V) **23**

Capricciosa Ham, Artichokes, Sicilian Olives,
Mushrooms, Mozzarella fior di latte,
San Marzano Tomato Sauce **24**

^{Novita'} **Ripiena** Ham, Mozzarella fior di latte **28**

Organic Wholemeal pizza available: \$3 extra
Gluten free pizza: \$5 extra

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