

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

Autumn 2021

Home Delivery

Order Online

tipica.com.au



02 9594 4035

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ANTIPASTO & SALADS

Tagliere Toscano

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

Polenta Fritta and Sweet Gorgonzola

Stick Fried Polenta with Gorgonzola Sauce 12

Prosciutto e Bufalo Mozzarella 18

Cerignola Green Olives – (V) (VG) (DF) 10

Mixed Olive Bowl – (V) (VG) (DF) 10

Focaccia and San Daniele Prosciutto

Very simple tasty focaccia with the top quality San Daniele prosciutto 16

Focaccia Garlic Bread – (V) (VG) (DF) 12

Wood Fired Bread – (V) (VG) (DF) 12

Insalata Radicchio

Radicchio, Red Tomatoes , Olives, Balsamic (VG) 16

Panzanella

Bread, tomato, onions and cucumber.
Extra virgin olive oil and vinegar – (V) (VG) (DF) 16

Insalata Caprese

Ox-heart Tomato, Buffalo Mozzarella,
Toasted Garlic Bread 16

Insalata Rucola e Pera

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

Special Mickey mouse margherita pizza with double smoked ham 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

Choose your pasta and sauce

Pesto sauce 18	Spaghetti
Bolognese ragu' 16	Fusilli
Wild boar ragu' 18	Pappardelle
Arrabbiata sauce 14	Casarecce
Napoletan sauce 12	Gnocchi (GF +2)

DESSERTS

Salame al Cioccolato Italian Brownie 12

Cantucci e Vin Santo 14

Tiramisu' di Nonna Tilde 14

Nutella Pizza 14

Nutella fried Gnocchi 14

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

Made freshly at Tipica daily

High Quality Free Range Eggs

PASTA

Spaghetti alle Vongole

Fresh hand made Spaghetti
with Clams and Parsley – (DF) 28

Fusilli & Gamberi

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

Casarecce al Pesto

Tipica Pesto made with fresh basil, grana, pine nuts,
Extra Vergin Olive Oil – (V) 26

Tortelli Burro e Salvia

Maremma-style Ravioli ricotta cheese, spinach with a
soft touch of butter and sage – (V) 26

Gnocchi Arrabbiata Sauce

Spicy tomatoes sauce, garlic, chilli peppers and Extra
Virgin Olive oil – (VG) (DF) (SPICY) 24

Pappardelle al Ragù di Cinghiale

Slow cooked Wild Boar Ragù
with Extra Virgin Olive Oil – (DF) 28

Lasagna al Forno di Nonna Lisetta

Traditional homemade lasagne made with fresh egg
pasta and delicious Bolognese ragu' 26

Sorrento Gnocchi.

Cherry Tomato Sauce, Buffalo mozzarella cheese
and Basil - (V) 26

“His Majesty the Ragù” 26

Choose your daily hand made pasta:
Spaghetti Fusilli Gnocchi Pappardelle Casarecce

Vegan cheese: \$3 extra

Gluten free Gnocchi: \$4 extra

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

Tipica™

PIZZA TIPICA

Amalfi Cetara Anchovies, Ricotta, Lemon,
Rocket, Cherry Tomato 25

Bologna Mortadella, Scamorza, Cherry Tomato,
Pistacchio 25

Cinque Terre Basil Pesto, Buffalo Bocconcini, Bresaola,
Golden Cherry Tomato, Basil, Mozzarella fior di latte 26

Croche Smashed Potato, Scamorza, Ham, Breadcrumb 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 (V) 25

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

Romana ATipica Cetara Anchovies,
Burrata, Yellow Tomato Sauce, Olive Oil 26

Taormina Olives pate', Mushrooms, Hot Salami
Cacciatore, fried Onion, Mozzarella fior di latte 24

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

Italiana Buffalo Mozzarella, Cherry Tomato, Basil,
Mozzarella, San Marzano Tomato Sauce – (V) 25

Napoletana Cetara Anchovies, black Olives,
Oregano, Garlic, DOP San Marzano Tomato – (DF) 24

Diavola Hot Salami Cacciatore, Sicilian Olives, Chilli,
Mozzarella, San Marzano Tomato Sauce – (SPICY) 25

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 (folded) Mild Salami, Ricotta, Pepper,
Mozzarella, San Marzano Tomato Sauce 24

Vegetarian Capsicum, Zucchini, Eggplant, Cherry
Tomato, Mozzarella fior di latte 24

Four Formaggi Gorgonzola, Smoked Scamorza,
Grana Padano Cheese, Mozzarella fior di latte – (V) 24

Capricciosa Ham, Artichokes, Sicilian Olives,
Mushrooms, Mozzarella fior di latte,
San Marzano Tomato Sauce 25

Ripiena (folded) Ham, Mozzarella fior di latte 28

Vegan cheese: \$3 extra

Organic Wholemeal pizza available: \$3 extra

Gluten free pizza: \$5 extra