

WOOD FIRED PIZZA (cont.)

HAWAIIAN Tomato, mozzarella, Virginian ham and pineapple	15.5 20.5
AUSSIE Tomato, mozzarella, bacon, Virginian ham and egg	16.5 21.5
MEXICANA Tomato, mozzarella, onion, hot salami, capsicum and mushroom	16.5 21.5
MARGHERITA Tomato, mozzarella cheese and oregano	14.5 19.5
MEATLOVERS Tomato, mozzarella, Virginian ham, hot salami, bacon, Italian sausage and BBQ sauce	16.5 21.5
CAPRICCIOSA Tomato, mozzarella, Virginian ham, olives, mushroom and anchovies	16.5 21.5
SUPREME Tomato, mozzarella, Virginian ham, olives, salami, capsicum, onion, bacon, pineapple and mushroom	16.5 21.5

KIDS MENU

Chicken and chips	12
Fish and chips	12
Rigatoni Bolognese	12
Calamari and chips	12

DESSERT

Homemade selection of ice creams and gelato	9
Sticky date pudding, butterscotch sauce, homemade vanilla bean ice cream	9
Frangelico scented Tira Mi Su	9
Churros – Spanish cinnamon doughnuts, vanilla bean ice cream, chocolate dipping sauce house made	9

DRINKS

Assorted soft drink cans	3
Assorted soft drink 1.25L bottles	4
San Pellegrino 500ml mineral water	4
San Pellegrino 1L mineral water	7
San Pellegrino 500ml Aqua Panna	4
San Pellegrino 1L Aqua Panna	7
San Pellegrino – Chinotto, Limonatta, Aranciata Rossa	4



684–690 High Street East Kew T 03 9859 8999
www.dipalmas.com.au



*Menu is subject to change without notice. Prices displayed are for take away only.

DI PALMA'S

RESTAURANT EST 1988 BAR

Summer Menu

At Di Palma's we use only the finest ingredients and produce sourced from local and international suppliers.

Our pizzas are made with freshly hand-stretched dough and baked in our wood fired oven.

Opening Hours

Sunday to Friday, Lunch from 12 noon
Seven Nights, Dinner from 5.30pm

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*Min delivery \$30 plus \$5 delivery fee. Delivery from 6.00pm to local area only.

BRUSCHETTA

Diced tomato, red onion, basil, olive oil	8 11
Diced tomato, red onion, basil, olives, rocket, goats cheese, olive oil	9 12
Basil pesto, buffalo mozzarella, cherry tomato, olive oil	9 12

FOCACCIA

Garlic or Herb	7 9
Cheese	7.5 10
Anchovy & fresh chilli	7.5 10
Black olive & mozzarella	8 10.5

STARTERS & ENTREES

Mixed olives, fresh chilli	6.5
Crispy squid, chilli, rocket, garlic aioli	15
Semolina dusted calamari, lemon dressed rocket	16.5
Tiger prawns, chilli, tomato, parsley, white wine, crostini	16.5
Pork belly, fennel & capsicum agrodolce, apple cider & white balsamic puree	16
Globe artichokes, garlic, extra virgin olive oil	9
Bolognese & mozzarella arancini, tomato & basil aioli	15
Filled mushrooms, mascarpone cheese, Persian fetta, parmesan, beetroot & honey puree	16.5
Spring Bay mussels, garlic, chilli, white wine, napoli, fresh tomato, basil, crusty bread	16

SALADS

Poached chicken & mixed leaf salad, fetta, olives, pomegranate, quinoa, balsamic dressing	17
Farro, rocket, semi dried cherry tomatoes, diced cucumber, basil, carrot, onion, lemon, extra virgin olive oil	15.5
Insalata caprese - Buffalo mozzarella, fresh tomato, basil, extra virgin olive oil	17.5

PASTA & RISOTTO

Risotto of Moreton Bay bug, lobster bisque, chilli, garlic, white wine	26
House made potato gnocchi, lamb ragu	23
Linguine, prawn cutlets, prawn meat, shellfish bisque, garlic, chilli, fresh tomato, basil	24.5
Spaghetti marinara - A selection of seafood, garlic, parsley, olive oil	24.5
House made spinach fettucine, roasted pumpkin, creamed leek, goats cheese crumble	22
House made rigatoni, seared chicken breast, pumpkin, semi dried cherry tomatoes, extra virgin olive oil, white wine	22
Risotto of braised duck ragu, mixed mushrooms, spinach, leek, porcini, white wine	23.5

MAIN

Crispy skin confit half duck, kohlrabi salad, red wine poached pear, jus	33
Chicken supreme, sweet potato, roast baby root vegetables, red wine jus	30
Veal scallopine, exotic wild mushroom ragu, parsley mash, baby herbs, truffle foam	28.5
250gm Eye fillet steak, champignon mushrooms, pickled baby onion, house smoked pork belly, celeriac mash, red wine jus	34
Parmesan & herb crumbed veal medallions, asparagus & zucchini remoulade, confit tomatoes, lemon mayonnaise, artichoke purée	28
Semolina dusted calamari, lemon dressed rocket	26.5
Ligurian fish stew - Mussels, clams, prawns, prawn meat, fish, calamari, scallops, tomato, chilli	35
Market fish of the day	31.5

SIDES

Italian salad	7.5
Asparagus, lemon butter, garlic	8.5
Wild rocket, red wine poached pear, shaved parmesan, balsamic vinaigrette	8.5
Garlic aioli & rosemary potato wedges	8
Shoestring fries, chilli aioli	6

WOOD FIRED PIZZA

SALSICCA Tomato, mozzarella, Italian sausages, mushrooms and caramelised onion	16.5 21.5
LAMB KOFTA Tomato, mozzarella, lamb kofta, caramelized onion, goats cheese, rocket and pomegranate molasses	17.5 22.5
PRAWN Garlic base, mozzarella, diced roma tomatoes, king tiger prawns, roasted capsicum, rocket and fresh chilli	17.5 22.5
POLLO NUOVO Tomato, mozzarella, chicken fillet, roasted pumpkin and baby spinach	16.5 21.5
MEDITERRANEAN Tomato, mozzarella, San Danielle prosciutto, semi dried tomato, baby spinach, roasted capsicum and pine nuts	17.5 22.5
MARINARA Mozzarella, diced tomato, scallops, king tiger prawns, fish, mussels marinated in garlic and basil	17.5 22.5
PROSCIUTTO & RUCOLA Tomato, mozzarella, San Danielle prosciutto, rocket and shaved parmesan	17.5 22.5
PICCANTE Tomato, mozzarella, goats cheese, hot salami, roasted capsicum and anchovies	16.5 21.5
VEGETARIAN DELIGHT Tomato, mozzarella, zucchini, roasted capsicum, mushroom, semi-dried tomatoes and artichoke hearts	16.5 21.5
POLLO CLASSICO Tomato, mozzarella, chicken fillet, garlic, pesto and roasted capsicum	16.5 21.5
