

Entrees

GARLIC BREAD	\$10.00
<i>(Add cheese for \$2.00 extra)</i>	
CHIPS	
Beer battered	\$15.00
Steak cut	\$14.00
DOWNTOWN EGGPLANT CHIPS	\$19.90
<i>With diablo sauce & sour cream</i>	
TRIO DIPS (Selection of our house made dips)	\$17.50
KATAIFI PRAWNS	\$21.00
<i>Fried crispy and golden, tossed in a homemade sweet-chilli sauce complimented with a hint of fresh coriander</i>	
ANGRY BIRD	\$21.00
<i>Tender chicken cuts dusted in corn flour & spices, fried until crispy & golden served with our home made hot sauce and garlic aioli</i>	
MAGIC MUSHROOMS (V)	\$20.00
<i>Button mushrooms stuffed with pomegranate butter, finished with pine nuts and goat's cheese</i>	
BBQ PORK RIBS	\$22.00
<i>Tender pork ribs, lightly smoked & brushed in our homemade sweet tamarind sauce & brown sugar glaze</i>	
ARANCINI BALLS	\$18.00
<i>Ask one of our friendly staff for the Flavour of the Day</i>	
CHARGRILLED STEAK ROULETTE	\$23.50
<i>Asparagus, shaved prosciutto and herb infused cream cheese rolled in seasoned steak</i>	
ROLLED EGGPLANTS	\$18.00
<i>Crushed walnut, cream cheese, infused with fresh herbs, basil and pomegranate oil</i>	
BAKED BRIE WITH FIG JAM (SERVES 2)	\$24.00
<i>Served with toasted bread</i>	

Home Made Desserts

MINI CHOCOLATE DONUTS	\$12.00
OREO CHOCOLATE MOUSSE	\$11.00
NUTELLA TWIST	\$17.00
<i>Home made Nutella pastry, rolled and cooked in the oven, cut into small pieces then topped with more Nutella and fresh strawberries, served with ice cream</i>	
TIRAMISU	\$13.00
WHITE CHOCOLATE PANNA COTTA	\$12.00
<i>Vanilla infused Italian custard with cream, served with sugar and alcohol preserved strawberries</i>	
CAKES OF THE DAY	\$12.00
<i>Ask our friendly staff for the cake selection</i>	
BISCOFF CHEESECAKE	\$13.00
<i>Lotus cheesecake, creamy cheese layered and served with warm cookie butter cream sauce</i>	

Perfect for Sharing

TASTING PLATTER	\$38.00
<i>Chef's special tasting platter</i>	
CHARGRILLED MEAT PLATTER (SERVES 2)	\$58.00
<i>Lamb skewer (2), chicken skewer (2), pork ribs and grilled vegetables, served with chips, hommus dip and bread</i>	

Salads

Add Chicken skewers to any salad for \$8.00
Add Lamb skewers to any salad for \$9.00

VEGGIE DELIGHT	\$22.00
<i>Baby spinach leaves, beetroot, roasted pumpkin, carrots, red onions, pine nuts, feta & balsamic glaze</i>	
ITALIAN SALAD	\$19.00
<i>Mixed lettuce, tomato, cucumber, Spanish onion, olives with Italian dressing, garnished with oregano</i>	
BEETROOT CARPACCIO	\$20.00
<i>Ginger infused beetroot, baby roquette, goat cheese, roasted nuts with fresh lemon & olive oil dressing</i>	
CHARGRILLED CHICKEN SALAD	\$31.90
<i>Mixed lettuce, red onions, strawberries, fresh oranges, roasted Nuts, avocado and goats cheese</i>	

Kids Meals

For kids 12 years & under.

TROPICAL PIZZA Cheese, ham & pineapple	\$12.00
MARGHERITA PIZZA Cheese & napoli sauce	\$11.50
CALAMARI & CHIPS	\$11.90
CHICKEN NUGGETS & CHIPS	\$11.90
FISH & CHIPS	\$11.90
BOLOGNESE PENNE	\$13.00
CARBONARA PENNE	\$13.00

Drinks

SOFT DRINKS 1.25LTR	\$5.00
SOFT DRINK CANS (375ML)	\$4.50
ICED COFFEE	\$9.00
ICED CHOCOLATE	\$9.00
MILKSHAKE	\$9.00
<i>Vanilla, Chocolate, or Strawberry</i>	
ORANGE JUICE	\$5.50
MOUNT FRANKLIN SPARKLING (300ML)	\$5.00
MOUNT FRANKLIN SPARKLING (750ML)	\$8.00
GINGER BEER	\$6.00

Sides

CHIPS	\$9.00
SALAD	\$11.00
VEGETABLES	\$11.00
MASHED POTATO	\$8.00



MONDAY-THURSDAY: 12PM-2PM, 5PM-8:30PM
FRIDAY-SATURDAY: 12PM-2PM, 5PM-9PM
SUNDAY: 12PM-2PM, 5PM-8:30PM

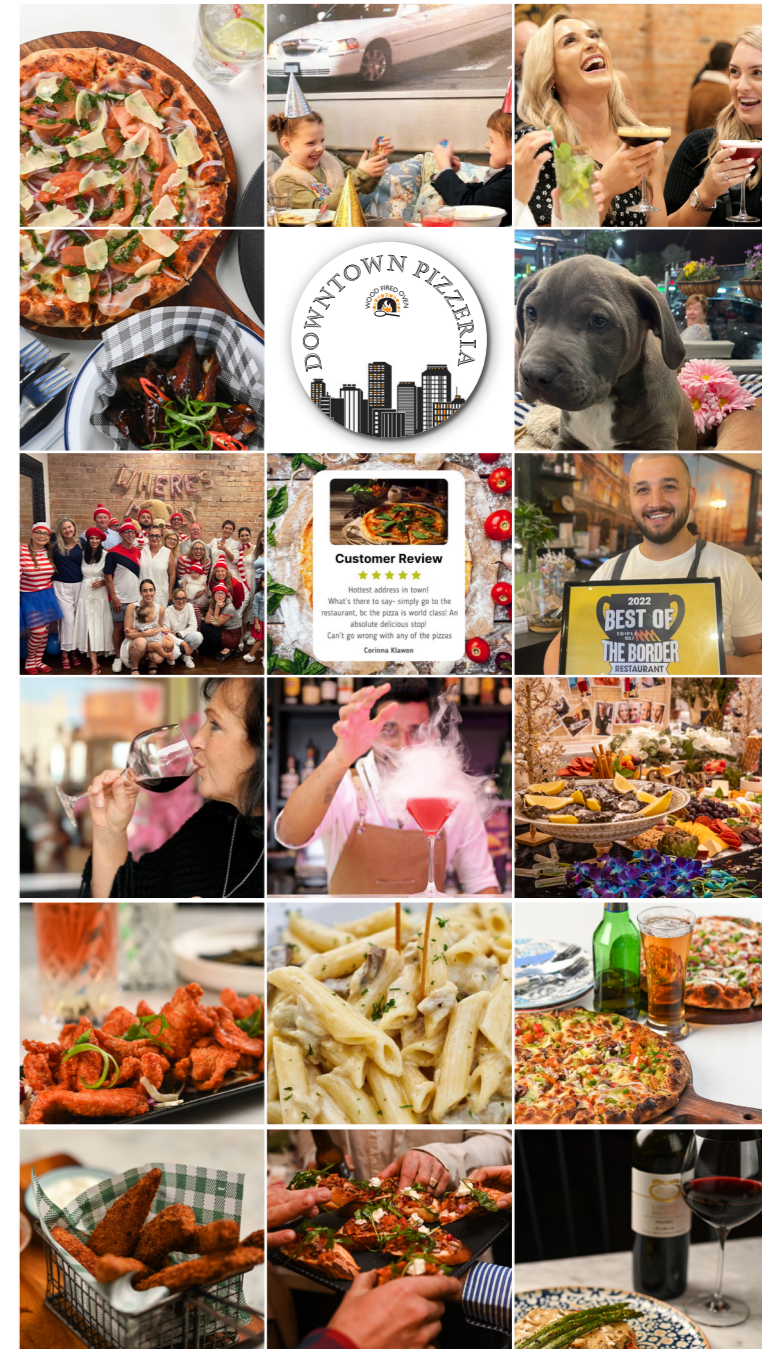
Delivery available

Albury, Lavington, Wodonga area, Thurgoona,
Springdale Heights, Glenroy, Bandiana,
Killara, Leneva

Phone: 02 6023 3188

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Traditional Wood Fired pizza

GARLIC (V) Garlic, cheese & herb	\$18.00
QUEEN MARGHERITA (V) Tomato base, mozzarella cheese & basil with herbs	\$21.00
OLIVIA Tomato base, mozzarella cheese, anchovies & olives	\$24.50
OCEAN DELIGHT Tomato base, mozzarella cheese, mixed seafood, fresh mussels, olives, garlic & herbs	\$24.50
CAPTAIN COOK Tomato base, mozzarella cheese, Virginian ham & pineapple	\$22.00
EVO FUNGHI Tomato base, mozzarella cheese, Virginian ham, mushrooms & olives	\$22.50
OVER LOAD Tomato base, mozzarella cheese, Virginian ham, hot salami, bacon, mushrooms, capsicum, onions, pineapple & olives	\$24.50
ZOCALO Tomato base, mozzarella cheese, hot salami, capsicum, onion & chilli	\$22.00
PRIMAVERA (V) Tomato base, mozzarella cheese, mushrooms, capsicum, olives & onions	\$22.00
BBQ FEAST Tomato base, mozzarella cheese, Virginian ham, salami & bacon topped with BBQ sauce	\$22.50
BBQ POLLO Tomato base, mozzarella cheese, chicken breast pieces, pineapple & BBQ sauce	\$22.00
SICILIANA Tomato base, mozzarella cheese, ham, mushrooms, salami, onion, olives & garlic	\$23.50
AUSSIE AUSSIE Tomato base, mozzarella cheese, ham, bacon & egg	\$23.00
TUTI FRUITY Tomato base, mozzarella cheese, ham, salami & pineapple	\$23.50
HOT & SPICY Chef's special sauce, mozzarella cheese, hot salami, beef, chicken, capsicum, jalapeños, finished with hot sriracha sauce	\$23.00
TO BEEF OR TO NOT TO BEEF Pulled BBQ beef, mozzarella cheese, caramelised onion, roast red capsicum on a BBQ base topped with rocket and parmesan	\$24.00

(Gluten free base available for \$5.50 extra)

Gourmet Wood Fired pizza

SMOKED SALMON Tomato base, mozzarella cheese, red onions with garlic basil oil	\$25.00
ROCK & ROLL PROSCIUTTO Tomato base, mozzarella cheese, fresh prosciutto ham, red onions, sliced tomato, basil & olive oil topped with shaved parmesan	\$24.50
MEDITERRANEAN (V) Tomato base, mozzarella cheese, mushrooms, eggplant, zucchini, capsicum, olives, herbs, onions & feta	\$23.50
DOWNTOWN SPECIAL Tomato base, mozzarella cheese, artichokes, salami, semi-dried tomato, bacon, chilli, garlic, oregano & fresh spring onion	\$24.50
ALFRESCO (V) Semi-dried tomato, mozzarella cheese, spinach, artichokes, olives, feta & fresh tomato	\$22.50
MATHEW'S PIZZA Pumpkin, chicken, spinach, mozzarella cheese & feta	\$22.50
ROMANO Tomato base, mozzarella cheese, hot salami, olives, roasted red capsicum, semi-dried tomato & feta	\$23.00
WOOF WOOF Marinated lamb pieces, mozzarella cheese, fresh tomato, red onions, feta with tzatziki sauce	\$24.50
SURFERS PARADISE Tomato base, mozzarella cheese, prawns, cherry tomatoes, garnished with thyme & spring onions	\$26.50
TANDOORI Tomato base, Tandoori chicken, mozzarella cheese, spinach, roasted red capsicum, red onion, feta & spiced yoghurt	\$24.50
PUMPKIN POWER (V) Basil pesto base, mozzarella cheese, roasted pumpkin, capsicum, red onion, olives & feta, finished with roasted pine nuts	\$23.50
ZIA FRANCES Maple glazed bacon, Milawa aged blue cheese, mozzarella cheese, with rocket, walnuts and shaved Parmesan	\$24.90

(Gluten free base available for \$5.50 extra)

Pasta & Risotto

Choose from Risotto, Fettuccine, Penne, Spaghetti or Gnocchi (Gnocchi \$3.50 extra. Gluten Free Gnocchi Pasta \$4.50 extra)

BOLOGNESE Chef's traditional beef bolognese with cheese	\$22.50
BEEF LASAGNE Layers of rich meat sauce, béchamel topped with melted mozzarella cheese	\$23.50
CARBONARA Bacon, cream, spring onions & parmesan cheese	\$23.50
POLLO E' FUNGHI Chicken & mushroom cooked in a cream sauce with cheese	\$23.50
MATRICIANA Hot salami, bacon, capsicum, mushroom & chilli tossed with napoli sauce and cheese	\$24.50
GREENIE (V) Freshly cut zucchini, mushroom, eggplant, capsicum and olives with a home-made basil-pesto sauce topped with pine nuts and feta cheese	\$22.00
SEAFOOD MARINARA A variety of fresh seafood in a napoli sauce with cheese	\$25.50
ALA MARÉ Calamari, prawns, diced tomato, onions, basil & chilli with olive oil sauce	\$26.50
ZUCCA Roasted pumpkin, spinach, chicken, feta, pine nuts, spring onions with napoli & creamy sauce	\$26.00
GARLIC SAGE BUTTER GNOCCHI Pan fried gnocchi with garlic sage butter, cherry tomatoes, roquette, red onions & asparagus garnished with shaved parmesan	\$23.00
RAVIOLI Goat's cheese, spinach, and pine nuts Ravioli in a Rosé sauce served with fresh Prosciutto and roasted pine nuts	\$29.00
MOROCCAN LAMB FETTUCINE Roasted Moroccan spiced lamb rump in creamy sauce served with rosemary and thyme, infused cherry tomatoes and red onions	\$25.50
CAJUN PRAWNS AND CHICKEN Prawns, chicken, capsicum, mushrooms sautéed in garlic wine and Cajun cream sauce	\$25.50
GRILLED SEAFOOD SPAGHETTI Freshly charred seafood, seasoned with delectable herbs and red chillies, tossed in a classic pesto and sugo sauce	\$27.00
HOMEMADE ITALIAN CHORIZO Spicy chorizo with lemon, garlic and sage butter, cherry tomatoes, roquette and red onions	\$27.00
BEEF RAGU RAVIOLI Home-made Ravioli filled with slow cooked beef, carrots, celery, and onions served with a creamy brandy sauce and crispy pan-fried mushrooms	\$29.00
POLLO PESTO Chicken and mushroom cooked in creamy pesto sauce with Parmesan cheese	\$24.00

Mains

POLLO MONTECRISTO Char-grilled chicken breast with Montecristo sauce (creamy mushrooms, spinach & chives) served with mash & asparagus	\$35.00
STEAK SURF & TURF Char-grilled eye fillet cooked to your liking with fresh seafood sauce served with crispy roasted potatoes, cheese & crunchy prosciutto	\$48.00
PERI PERI STEAK Char-grilled eye fillet cooked to your liking with a spicy peri peri sauce, thyme & garlic served with green beans, cherry tomatoes, caramelized onion & mashed potato	\$46.00
PORTOBELLO MUSHROOM STEAK Char-grilled eye fillet cooked to your liking with a creamy mushroom sauce served with grilled portobello mushrooms and mashed potato topped with fried kale	\$46.00
PORK BELLY Crispy skin, slow cooked pork belly in our homemade fennel spiced stock served with crushed potatoes & steamed broccolini	\$38.00
CHICKEN PARMIGIANA Herb and panko crumb coated chicken breast, topped with mozzarella cheese and Napolitana sauce, served with garden salad and chips (Add smoked ham \$3)	\$28.00
BLACK TRUFFLE LAMB & MUSHROOM RISOTTO Tender lamb with Arborio rice in a rich truffle oil finished with a drizzle of fresh onion and red wine vinaigrette	\$33.00
ATLANTIC SALMON Grilled salmon fillet with steamed broccolini and fried cauliflower served with fresh kale salsa verde	\$35.00
GRILLED BARRAMUNDI Grilled Barramundi fillet served with truffle infused risotto	\$38.00
SEAFOOD PLATTER 1 Serve \$37.00 2 Serves \$59.00 A variety of the freshest seafood, combination of grilled and fried, sourced locally and beautifully presented served with hand-cut chips and a classic green salad	
DUCK RAVIOLI Home made Ravioli filled with slow cooked duck breast, carrots, onions and celery served with creamy beetroot sauce topped with roasted walnuts, green peas and feta cheese	\$32.00
CHICKEN CASSEROLE Baked chicken wrapped in prosciutto and bocconcini served with rosemary, creamy peri peri sauce and seasonal vegetables	\$36.00
VEAL SCHNITZEL New Zealand grass fed veal, lightly panko crumbed topped with fresh tomatoes, basil oil and bocconcini served with potatoes and Apple slaw	\$38.00
WAGU BEEF OSSOBUOCO Slow cooked over 8 hours, served with creamy mashed potatoes and fresh seasonal vegetables	\$36.00
CAULIFLOWER STEAK (V) Oven baked and pan fried cauliflower served with tahini sauce, basil oil, grilled artichokes and roasted almonds	\$27.00