

Entrees

GARLIC BREAD	\$10.00
(Add cheese for \$2.00 extra)	
CHIPS	\$15.00
Beer battered	
Shoe string	
GARLIC & CHILLI PRAWNS	\$26.00
Served with corn salsa and bread.	
DOWNTOWN EGGPLANT CHIPS	\$23.00
With diablo sauce & sour cream	
TRIO DIPS (Selection of our house made dips)	\$24.00
BRUSCHETTA	\$24.00
Crispy sourdough bread, freshly cut tomatoes, Spanish onion, fresh basil, goats cheese with a drizzle of olive oil & pomegranate molasses	
SOUTHERN FRIED CHICKEN	\$20.00
Tenderloin Salt, lemon and peppered chicken, topped with fresh tomato, onions and honey mustard sauce	
KATAIFI PRAWNS	\$24.90
Fried crispy and golden, tossed in a homemade sweet-chilli sauce complimented with a hint of fresh coriander	
ANGRY BIRD	\$22.00
Tender chicken cuts dusted in corn flour & spices, fried until crispy & golden served with our home made hot sauce and garlic aioli	
MAGIC MUSHROOMS (V)	\$22.00
Button mushrooms stuffed with pomegranate butter, finished with pine nuts and goat's cheese	
ZOLA GNOCCHI	\$26.00
Oven baked gnocchi with Gorgonzola cheese, honey and pistachio (recommended for 2 to share)	
BBQ PORK RIBS	\$26.00
Tender pork ribs, lightly smoked & brushed in our homemade sweet tamarind sauce & brown sugar glaze	
SEA SALT & LEMON PEPPER SQUID	\$23.00
Australian squid coated with sea salt & lemon pepper flour, lightly fried & served with aioli.	
ARANCINI BALLS	\$22.00
Ask one of our friendly staff for the Flavour of the Day	
CHAR-GRILLED STEAK ROULETTE	\$26.00
Asparagus, shaved prosciutto and herb infused cream cheese rolled in seasoned steak.	
MAC AND CHEESE CUBES	\$18.00
Served with aioli & chipotle sauce.	

Home Made Desserts

MINI CHOCOLATE DONUTS	\$12.00
THE ROYAL DESSERT	\$18.00
A mix of vanilla ice cream and chocolate mousse, Snickers bar topped with fresh bananas and strawberries, finished with a drizzle of Nutella syrup and lady finger biscuits	
OREO CHOCOLATE MOUSSE	\$11.00
NUTELLA TWIST	\$17.00
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	
TIRAMISU	\$13.00
NONNA LORENA'S STICKY DATE	\$14.00
Served with ice cream	
BISCOF CHEESECAKE	\$12.00

Salads

Add Chicken skewers to any salad for \$12.00

Add Lamb skewers to any salad for \$16.00

VEGGIE DELIGHT	\$24.00
Baby spinach leaves, beetroot, roasted pumpkin, carrots, red onions, mixed nuts, feta & balsamic glaze	
ITALIAN SALAD	\$20.00
Mixed lettuce, tomato, cucumber, Spanish onion, olives with Italian dressing, garnished with oregano	
BEETROOT CARPACCIO	\$21.00
Ginger infused beetroot, baby roquette, goat cheese, roasted nuts with fresh lemon & olive oil dressing	
CHAR-GRILLED CALAMARI SALAD	\$29.00
Mixed lettuce, red onion, tomatoes, fresh chilli, and parmesan with honey lemon and aioli dressing	
TUSCAN SALAD WITH LAMB	\$30.00
Chargrilled lamb served with rocket, onion, tomato, olives, crispy potato, fetta and lemon, honey and poppy seed dressing	

Kids Meals

For kids 12 years & under.

SOUTHERN FRIED CHICKEN Served with friese	\$15.00
TROPICAL PIZZA Cheese, ham & pineapple	\$12.00
MARGHERITA PIZZA Cheese & napoli sauce	\$12.00
CALAMARI & CHIPS	\$12.00
CHICKEN NUGGETS & CHIPS	\$12.00
FISH & CHIPS	\$12.00
BOLOGNESE PENNE	\$15.00
CARBONARA PENNE	\$15.00
MAC & CHEESE BITES Served with fries	\$14.00

Drinks

SOFT DRINKS 1.25LTR	\$6.00
SOFT DRINK CANS (375ML)	\$4.50
ICED COFFEE	\$9.00
ICED CHOCOLATE	\$9.00
MILKSHAKE	\$9.00
Vanilla, Chocolate, or Strawberry	
JUICES	\$6.00
Orange, Apple, Pineapple & Cranberry	
MOUNT FRANKLIN SPARKLING (300ML)	\$5.00
MOUNT FRANKLIN SPARKLING (750ML)	\$8.00
GINGER BEER OR GINGER ALE	\$6.00

Sides

CHIPS	\$10.00
SALAD	\$11.00
VEGETABLES	\$15.00
MASHED POTATO	\$11.00
ONION RINGS	\$12.00

Burgers

WAGYU BEEF BURGER	\$25.50
Premium wagyu beef patty, lettuce, tomato, cheese, bacon, and house sauce on a toasted brioche bun. Served with fries & onion rings.	
GREEN LABEL BURGER (V)	\$24.00
Mashed chickpeas, beetroot and carrot veggie patty with aioli sriracha sauce and served with shoe string chips.	
FIRECRACKER CHICKEN BURGER	\$25.00
Crispy chicken tossed in sticky spicy sauce served with coleslaw and topped with cheese & aioli sauce on a brioche bun	



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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Something for
Everyone



PASTA



PIZZA



DINE



FUNCTIONS



COCKTAILS



FOOD



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Traditional Wood Fired pizza

GARLIC (V) Garlic, cheese & herb	\$21.00
QUEEN MARGHERITA (V) Tomato base, mozzarella cheese & basil with herbs	\$22.00
PEPPERONI PIZZA Tomato sauce, mozzarella cheese, spicy pepperoni, finished with a hint of oregano	\$24.50
OLIVIA Tomato base, mozzarella cheese, anchovies & olives	\$24.50
OCEAN DELIGHT Tomato base, mozzarella cheese, mixed seafood, fresh mussels, olives, garlic & herbs	\$25.00
CAPTAIN COOK Tomato base, mozzarella cheese, Virginian ham & pineapple	\$23.50
EVO FUNGHI Tomato base, mozzarella cheese, Virginian ham, mushrooms & olives	\$24.00
OVER LOAD Tomato base, mozzarella cheese, Virginian ham, hot salami, bacon, mushrooms, capsicum, onions, pineapple & olives	\$25.50
ZOCALO Tomato base, mozzarella cheese, hot salami, capsicum, onion & chilli	\$24.00
PRIMAVERA (V) Tomato base, mozzarella cheese, mushrooms, capsicum, olives & onions	\$23.00
BBQ FEAST Tomato base, mozzarella cheese, Virginian ham, salami & bacon topped with BBQ sauce	\$24.50
BBQ POLLO Tomato base, mozzarella cheese, chicken breast pieces, pineapple & BBQ sauce	\$23.00
SICILIANA Tomato base, mozzarella cheese, ham, mushrooms, salami, onion, olives & garlic	\$24.50
AUSSIE AUSSIE Tomato base, mozzarella cheese, ham, bacon & egg	\$24.00
TUTI FRUITY Tomato base, mozzarella cheese, ham, salami & pineapple	\$24.00
HOT & SPICY Chef's special sauce, mozzarella cheese, hot salami, beef, chicken, capsicum, jalapeños, finished with hot sriracha sauce	\$24.00
TO BEEF OR TO NOT TO BEEF Pulled BBQ beef, mozzarella cheese, caramalised onion, roast red capsicum on a BBQ base topped with rocket and parmesan	\$25.00
(Gluten free base available for \$5.50 extra) (Vegan cheese \$3.00 extra)	

Gourmet Wood Fired pizza

SMOKED SALMON Tomato base, mozzarella cheese, red onions with garlic basil oil	\$26.00
ROCK & ROLL PROSCIUTTO Tomato base, mozzarella cheese, fresh prosciutto ham, red onions, sliced tomato, basil & olive oil topped with shaved parmesan	\$26.00
MEDITERRANEAN (V) Tomato base, mozzarella cheese, mushrooms, eggplant, zucchini, capsicum, olives, herbs, onions & feta	\$24.50
DOWNTOWN SPECIAL Tomato base, mozzarella cheese, artichokes, salami, semi-dried tomato, bacon, chilli, garlic, oregano & fresh spring onion	\$24.50
ALFRESCO (V) Tomato base, semi-dried tomato, mozzarella cheese, spinach, artichokes, olives, feta & fresh tomato	\$24.00
MATHEW'S PIZZA Pumpkin, chicken, spinach, mozzarella cheese & feta	\$24.00
ROMANO Tomato base, mozzarella cheese, salami, olives, roasted red capsicum, semi-dried tomato & feta	\$24.00
WOOF WOOF Marinated lamb pieces, mozzarella cheese, fresh tomato, red onions, feta with tzatziki sauce	\$25.50
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	\$24.00
BURRATA BOMB Tomato base, burrata, cherry tomato, basil and prosciutto	\$28.00
(Gluten free base available for \$5.50 extra) Please inform our friendly staff of any allergies or requirements	

Perfect for Sharing

TASTING PLATTER Chef's special tasting platter	\$39.00
CHARGRILLED MEAT PLATTER (SERVES 2) Lamb skewer (2), chicken skewer (2), pork ribs and grilled vegetables, served with chips, hommus dip and bread	\$63.00
THE FAMOUS GRAZING PLATTER Chef's Special Charcuterie Board (A selection of hot entrees, hand crafted local cheese, cold meats, homemade dips, wood fired baked bread and more)	\$65.00

Pasta & Risotto

Choose from Risotto, Fettuccine, Penne, Spaghetti, Gnocchi or Pappardelle (Gnocchi \$3.50 extra. Gluten Free Gnocchi Pasta \$4.50 extra, Pappardelle \$4.50 extra)	
BOLOGNESE Chef's traditional beef bolognese with cheese	\$25.00
BEEF LASAGNE Layers of rich meat sauce, béchamel topped with melted mozzarella cheese	\$26.00
CARBONARA Bacon, cream, spring onions & parmesan cheese	\$24.50
POLLO E'FUNGHI Chicken & mushroom cooked in a cream sauce with cheese	\$24.50
MATRICIANA Hot salami, bacon, capsicum, mushroom & chilli tossed with napoli sauce and cheese	\$26.00
GREENIE (V) Freshly cut zucchini, mushroom, eggplant, capsicum and olives with a home-made basil-pesto sauce topped with pine nuts and feta cheese	\$24.00
SEAFOOD MARINARA A variety of fresh seafood in a napoli sauce with cheese	\$27.50
ALA MARÉ Calamari, prawns, diced tomato, onions, basil & chilli with olive oil sauce	\$27.50
ZUCCA Roasted pumpkin, spinach, chicken, feta, pine nuts, spring onions with napoli & creamy sauce	\$26.00
CAJUN PRAWNS AND CHICKEN Prawns, chicken, capsicum, mushrooms sautéed in garlic wine and Cajun cream sauce	\$27.00
POLLO PESTO Chicken and mushroom cooked in creamy pesto sauce with Parmesan cheese	\$24.50
MOROCCAN LAMB FETTUCCINE Roasted Moroccan spiced lamb rump in creamy sauce served with rosemary and thyme, infused cherry tomatoes and red onions	\$27.00
PAN FRIED GNOCCHI Slow cooked beef tossed in Italian basil oil topped with goat's cheese, crispy prosciutto and pine nuts	\$25.00
GARLIC SAGE BUTTER GNOCCHI Pan fried gnocchi with garlic sage butter, cherry tomatoes, roquette, red onions & asparagus garnished with shaved parmesan	\$24.00
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
LOBSTER AND PRAWN RAVIOLI Served in a white wine, garlic & dill sauce	\$35.00
LAMB RAGU PAPPARDELLE Slow cooked lamb shoulder with onions, carrots, celery, tomatoes and mushrooms	\$34.00
PANCETTA PAPPARDELLE Wide ribbon pasta tossed with crispy pancetta in a rose garlic & parmesean sauce	\$26.00

Mains

POLLO MONTECRISTO Char-grilled chicken breast with Montecristo sauce (creamy mushrooms, spinach & chives) served with mash & asparagus	\$38.00
STEAK SURF & TURF (320G) Char-grilled eye fillet cooked to your liking with fresh seafood sauce served with crispy roasted potatoes, cheese & crunchy prosciutto	\$51.00
PEPPERED STEAK (320G) Tender eye fillet coated in cracked pepper, cooked to your own liking and finished with a rich, creamy peppercorn sauce. Served with vegetables & fries	\$49.00
PERI PERI STEAK (320G) 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	\$49.00
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	\$49.00
PORK BELLY Crispy skin, slow cooked pork belly in our homemade fennel spiced stock served with crushed potatoes & steamed bok choy	\$38.00
LAMB CUTLETS 4-Pointer char-grilled lamb cutlets served with seasonal vegetables on red wine jus	\$44.00
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)	\$30.00
ATLANTIC SALMON Grilled salmon fillet with steamed broccolini and fried cauliflower served with fresh kale salsa verde	\$36.00
GRILLED BARRAMUNDI Grilled Barramundi fillet served with roast potato salad	\$36.00
MUSSELS PROVENCALE Tasmanian mussels steamed with white wine, garlic, bay leaves & roast tomato-chilli coriander sauce served with bread	\$34.00
SEAFOOD PLATTER 1 Serve \$45.00 2 Serves \$66.00 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	
BEEF SHORT RIBS Slow cooked beef short ribs glazed in Marsala red wine reduction. Served with mash & vegetables.	\$39.50
WAGU BEEF OSSOBUCO Slow cooked over 8 hours, served with creamy mashed potatoes and fresh seasonal vegetables	\$38.00
LAMB RIBS Cooked low and slow for 6 hours then flame-grilled with our signature homemade special bbq sauce served with shoestring chips.	\$42.00