



LET OUR
FAMILY LOOK
AFTER YOUR
FAMILY



FROM
SICILY
TO MELBS



Woodstock Pizzicheria is a showcase of traditional Sicilian Italian food. That tradition has been passed on to the owner Tony Cannata, from his family, since their migration to Australia dating back to the early 1920's.

NOT-PIZZA MENU

FOCACCERIA		
FOCACCIA CLASSICA	V VG	12.90
Garlic, herbs & salt flakes		
GARLIC CRUST	V VGO	14.90
Garlic & mozzarella		
BRUSCHETTA FOCACCIA CLASSICA	V	16.90
Chopped tomato, basil, oregano, red onion, olive oil		
ANTIPASTO		
NONNO TASTING PLATTER	VO	2p-43.80
Selection of cured meats & chef's choice tapas		
OLIVE MARINATE	V VG GF	9.90
Garlic, fresh chili, oregano, olive oil, lemon & orange zest		
ARANCINI ALLA SICILIANA (3 PIECES)		14.90
Saffron rice ball filled with beef ragu, peas & mozzarella		
CROCCHETTE DI PATATE (3 PIECES)	V	14.90
Potato croquettes filled with Italian provolone cheese served with Napoli sauce		
POLPETTE DELLA NONNA (3 PIECES)		14.90
Grandma's old style meatballs in a rich napoli sauce		
FIORI DI ZUCCA (3 PIECES)	V	20.90
Zucchini flowers filled with fresh ricotta cheese and basil served with a 24 months parmesan & truffle sauce		
GAMBERI ALL'AGLIO (10 PIECES)	GF	23.90
Australian prawns tails cooked and in a garlic, parsley & marinara sauce		
POLENTA CHIPS	V GF	14.90
Italian traditional polenta deep fried served with truffle Pecorino		
PARNIGIANA DI MELANZANE	V	18.90
Layers of fried eggplants, napoli sauce, grana padano, basil & mozzarella		
CALAMARI FRITTI	GFO	23.90
Pineapple cut calamari strip in semolina Served with aioli sauce on a bed of season salad		
FRIULANO CAMPANO D.O.P		23.90
Chef board with San Daniele prosciutto & buffalo mozzarella		
PATATINE CHIPS	V VG GF	9.90
Shoe-string fried potatoes with Aioli or ketchup or mayo		

PRIMI PIATTI		
HOME MADE GNOCCHI DI PATATE ALL'ITALIANA		26.90
Choose your sauce		
-Pesto		
-Gorgonzola		
-Sorrentina		
-Wagyu beef ragu		
LASAGNA CLASSICA		24.90
Home made traditional Bolognese lasagne		
QUADRATO DI ZUCCA		28.90
Home made square pumpkin jumbo ravioli in a parmesan creamy sauce & Amaretti		
RAVIOLI DI RICOTTA E SPINACI	V	28.90
Home made ricotta and spinach ravioli in a butter & sage sauce		
SCIALATIELLO ALLA MARINARA		35.90
Fresh homemade pasta with a selection of fresh seafood in marinara sauce		
PAPPARDELLE AI FUNGHI PORCINI	V VGO	29.90
Fresh home made pappardelle with porcini mushrooms sauce & parmesan		
PAPPARDELLE AL RAGU DELLA NONNA		29.90
Fresh pappardelle served in old style beef ragu		
PAPPARDELLE ALL'ALFREDO	V	26.90
Fresh tagliatelle pasta in butter & parmesan		
LINGUINE AL GRANCHIO		35.90
Linguine pasta with blue swimmer crab, cherry tomato, garlic, white wine sauce & parsley		
RIGATONI ALL'ARRABIATA	VG	24.90
Garlic, chilli, parsley & rich Napoli sauce		
SPAGHETTI CACIO E PEPE	VO	24.90
Spaghetti with Italian cacio cheese & cracked black pepper		
SPAGHETTI ALLA CARBONARA		24.90
Butter, guanciale (pork cheek), eggs & black pepper		
SPAGHETTI CON POLPETTE		26.90
Spaghetti with meatballs in rich Napoli sauce		
RIGATONI ALLA CALABRESE		27.90
Garlic, chilli, n'duja, hot salami, black olives & Napoli sauce		
RIGATONI ALLA NORMA	V VGO	26.90
Garlic, fried eggplants, basil, Napoli sauce & salted ricotta		

SECONDI PIATTI		
TAGLIATA DI MANZO		36.90
300 gram grass fed poterhouse on a bed of rocket, cherry tomatoes and shavings of parmigiano		
POLLO PARNIGIANA		
Chicken schnitzel		
-served with mixed salad & chips		
-with Napoli sauce and mozzarella served with mixed salad & chips		
-with bolognese sauce and mozzarella served with mixed salad & chips		
PESCE DEL GIORNO	GF DF	MP
Fish of the day (refer to waiter)		
INSALATE E CONTORNI		
CAPONATA ALLA SICILIANA	VG	12.90
Mix veggie cooked in sweet & sour sauce		
RUCOLA, PERE, PARNIGIANO E NOCI	V VGO	16.90
Rocket, pear and parmesan & walnuts		
CAPRESE SALAD	V	20.90
Roman tomato with buffalo mozzarella cheese, oregano, olive oil and basil		
INSALATA DI AGNELLO		26.90
Grilled grass-fed lamb fillet with mix salad roast beetroot, goat cheese, cherry tomatoes & pumpkin seeds		
INSALATA DI SALMONE		26.90
Smoked Tasmania salmon with mixed salad, avocado, cherry tomato, bocconcini mozzarella & lemon dressing		
VERDURE ALLA GRIGLIA	VG	13.90
Grilled mix veggie, eggplant, capsicum, zucchini, tomato with salmorigano dressing		
INSALATA DEL CONTADINO	VG	13.90
Mix salad, carrots, red onion, cucumber, tomato & black olives		
CAESAR SALAD		23.90
Cos lettuce, parmesan shaves, boiled eggs, croutons, Caesar dressing & anchovies		
-Add chicken		

V-Vegetarian VO-Vegetarian Option
GF-Gluten Free GFO-Gluten Free Option
VG-Vegan VGO-Vegan Option
DF-Dairy Free

Dishes can be modified to be vegan on request



ALL DAY
WE DREAM
ABOUT
PIZZA



PIZZA MENU



WITH LOVE,
THE CANNATA
FAMILY
XOXO

WE WERE
MAKING PIZZA
IN MELBOURNE
BEFORE IT
WAS COOL

CIAO BELLA!
WOODSTOCKPIZZA.COM.AU

RED BASE PIZZE ROSSE

REGINA MARGHERITA V	21.90
Pomodoro, mozzarella di bufala, basilico, extra virgin olive oil	
WOODSTOCK V	24.90
Pomodoro, mozzarella, roasted potatoes, caramelised onion, eggplant, zucchini, shaved pecorino	
MINCHIA	24.90
Pomodoro, mozzarella, hot salami, roasted capsicum, n'duja	
NORMA V	24.90
Pomodoro, mozzarella, fried eggplant, salted ricotta basil	
SAN DANIELE	24.90
Pomodoro, mozzarella, prosciutto, rocket shaved parmesan, bocconcini mozzarella, cherry tomatoes	
CAPRICCIOSA	24.90
Pomodoro, mozzarella, ham, mushrooms, artichokes, black olives	
PUTTANESCA	24.90
Pomodoro, mozzarella, anchovies, black olives, salina capers, shaved parmesan	
GAMBERI PICCANTI	26.90
Pomodoro, mozzarella, prawns, cherry tomato, fresh chilli, basil	
BUNGA BUNGA	24.90
Pomodoro, mozzarella, sausage, red onion, potatoes, rosemary, shaved pecorino	
SFIZIOSA	25.90
Pomodoro, mozzarella, gorgonzola, speck, rocket & fresh chilli	
CALABRISELLA	27.90
Pomodoro, mozzarella, ventricina hot salami, n'duja, olives & cipolla di tropea	
MARINARA	29.90
Pomodoro, mussels, clams, prawns and calamari, cherry tomatoes, garlic & cracked pepper	
MEAT LOVERS	26.90
Pomodoro, mozzarella, ham, hot salami, bacon, sausages, bbq sauce	
J-LO	24.90
Pomodoro, mozzarella, ham, pineapple	
TI KANIS	27.90
Pomodoro, mozzarella, lamb fillet, crumbed pistachio, cherry tomato, rocket, goat cheese & black olives	
ZIA ROSINA	26.90
Pomodoro, mozzarella, prosciutto, roasted capsicum, fresh basil & goat cheese	

WHITE BASE PIZZE BIANCHE

4 FORMAGGI V	24.90
Mozzarella, mascarpone, gorgonzola, parmigiano	
PORCINI MUSHROOMS V	24.90
Mozzarella, porcini, shaved parmesan, truffle oil	
-Add speck	+3.00
IL MACELLAIO	27.90
Mozzarella, provolone, potatoes, sausage, rosemary	
POLLO, PESTO E AVOCADO	26.90
Mozzarella, basil pesto, roasted chicken, cherry tomato, bocconcini mozzarella e avocado	
BULGARI	26.90
Asparagus cream, prawns, mozzarella, zucchini & sundried tomatoes	
SOFIA LOREN	26.90
Mozzarella, shaved parmesan, bresaola wagyu, cherry tomatoes, crushed pepper & lemon	

WINNER 2018 ITALIAN PIZZA AWARD 2018

OMAGGIO A MASSIMO BOTTURA	30.90
Fior di latte mozzarella, 24 months parmigiano reggiano cream, 30 months parmigiano reggiano, 36 months parmigiano reggiano crust, edible flowers	



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LA PIZZA È VITA

Tony Cannata—Australian Pizza Champion
Our pizzas are naturally proved in a three-stage process over 60 hours, 100% handmade by Italians & cooked to perfection in the classic Roman tradition.

FOLDED CALZONI

CALZONE RIPIENO	24.90
Pomodoro, smoked ham, mozzarella, mushroom & basil	
CALZONE FARCITO	24.90
Pomodoro, mozzarella, olives, hot salami, fresh ricotta & basil	

LITTLE ONES BAMBINI

NICKY MOUSE PIZZA	19.90
SPAGHETTI WITH BOLOGNESE	19.90
MACCHERONI WITH NAPOLI SAUCE	19.90
CHICKEN NUGGETS AND CHIPS	19.90
CALAMARI AND CHIPS	19.90
Included 1x soft drink or 1x scoop of ice cream	

NEED HELP
DECIDING?
LET US
KNOW!

WE'RE LEGIT



WANT TO ADD SOMETHING?	
Cured meats	3.50
Vegetables	2.00
Extra Cheese	2.00
Buffalo Mozzarella	3.00

ALL PIZZAS CAN BE GLUTEN FREE	ADD 4.00
VEGAN MOZZARELLA OPTION	ADD 3.00

Due to large amount of flour used in our kitchen cross contamination can't be avoided. Please inform our waiter of any allergies. Olives may have pips.