

## FOOD | CIBO

*One cannot think well, love well, sleep well if one has not dined well. Virginia Wolf*

**Welcome - Benvenuti! to Northbeach Pavilion, Pizza Restaurant & Bar**

We have been privileged in serving authentic Italian to the locals of Wollongong since 2012. Our food is fresh, simple and honest. Our wine list reflects flavours of our Italian and Australian heritage.

**Covid-19 Conditions of Dining**

We comply with the health orders by the NSW Government. By dining with us our patrons agree that they and the persons they are responsible for are abiding by the current Health Order of NSW and can provide proof of such when requested. We appreciate your kind co-operation in keep our community safe.

**#staysafe #stayhealthy #stayconnected**

**Buon Appetito!**

**Spuntini & Primi | Starters**

Altamura Bread | evoo, balsamic & whipped butter (V) \$8

Sydney Rock Oysters (GF, DF)

Natural \$4.00ea

Finger lime mignonette \$5ea

Marinated mixed olives | marinated in chilli, garlic, orange, rosemary (Ve, DF) \$8

Mixed Crostini (1 of each appetizer) | prawn, vitello tonnato, cannellini bean \$18

Calamari | lightly fried in semolina flour & wasabi mayo, salad w/ yuzu dressing (DF) E \$25 | M \$45

Salmon Tartare | avocado & coconut puree, fish roe & Finger lime w/seaweed (DF, GF) \$28

**Pasta**

*(made 'al dente' meaning 'to the tooth' & firm in the centre) GF Pasta – available*

Calamarata allo Scoglio | calamari, prawns, mussels & San Marzano tomatoes, white wine, garlic & chilli sauce \$36

Fregola w/ baby calamari | fregola pasta (*Sardinian cous cous style pasta*), w/ baby calamari, green pea puree, fermented black garlic, pinch of chilli \$29

Gnocchi Isalberto | potato dumplings, truffle cream, butter sauce & parmesan chip(V) \$28

Casarecce Estive | prawns, leeks, cannellini bean puree, pistachio & garlic \$28

**Secondi | Mains**

Beef Eye Fillet | pan fried w/ crushed potatoes, asparagus, red wine jus & tarragon parsley butter (GF) \$42

Paranza Seafood Plate for 1 | lightly semolina fried mixed seafood platter of calamari, prawns, John Dory w/ wasabi mayo & lemon \$38

Salmon | w/ Asian broccoli, Enoki mushrooms, fish roe, wasabi-coconut cream (GF) \$36

John Dory Fish + Chips | grilled semolina dusted John Dory, wasabi mayo \$32

Mussel & Clam Impepata | Black pepper mussels and clams (mussels, vongole, garlic, white wine and lemon) \$29

**Contorni | Salads & Sides**

Stracciatella Salad | heirloom tomatoes, mint, zucchini, cucumber, stracciatella soft cheese \$18

Rocket & Pecorino Salad | rocket salad, pecorino cheese, balsamic dressing (V, GF) \$10

Asian Broccoli | w/ sumac & shaved almond \$12

Potato Fries \$9

w/ mayo (V)

w/ mixed herbs & salt(V)

**Pizze Bianche | White Base Pizzas (i.e. no red sauce base) 25cm**

*Charcoal dough base & vegan cheese available.*

Il Gambero Bianco | Fior di latte mozzarella, prawns, shredded chilli, salsa verde, confit garlic, grilled lemon \$28

La Carbonara al Tartufo | free range eggs, pancetta, cream, truffle paste, pecorino, cracked pepper \$27

La Porchetta | porchetta, pancetta, Fior di latte mozzarella, & basil pesto \$27

Robinhood | Fior di latte mozzarella, truffle paste, porcini & wild mix mushrooms, green chilli, parsley (V) \$26

Pavilion | Fior di Latte mozzarella, butternut pumpkin, spinach, almond flakes, rocket & ricotta (V) \$26

La Monella | Fior di latte mozzarella, capsicum, Black olives, Herb breadcrumbs, Fried capers (V) \$24

**Pizze Rosse | Red Sauce Base Pizzas 25cm**

*Charcoal dough base & vegan cheese available.*

Al Crudo | San Marzano tomato, Fior di latte mozzarella, rocket, Parma ham, shaved parmesan \$26

La Boscaiola | San Marzano tomato, Fior di latte mozzarella, double smoked ham, mushrooms, parmesan \$24

La Margherita | San Marzano tomato, Fior di Latte mozzarella, parmesan, olive oil & basil (V) \$23

Calzone Classico (25cm folded pizza) | San Marzano tomato, Fior di latte mozzarella, ricotta cheese, mild salami & basil \$27