

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. 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 \$4ea

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

Anitpasta Board (1-2 people) | *Prosciutto di Parma, Mortadella, mild Cacciatore salami, Parmigiano, pickled vegetables & Sardinian crisp flat bread \$35 (extra person \$18).*

**Pasta** 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

Pasta Bottarga | sauteed heirlooms tomatoes, olives, basil oil, bottarga, thyme, garlic & stracciatella cheese \$29  
(bottarga is salted & dried mullet roe)

**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, salmon 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

Mixed Leaf & Pecorino Salad | mixed leaf salad, pecorino cheese, balsamic dressing (V, GF) \$10

Asian Broccoli | w/ sumac & 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 Berte' | roasted cherry tomatoes, confit garlic, stracciatella cheese, basil oil, parmesan (V) \$28

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

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

Charcoal dough base & vegan cheese available.

La Pizzicosa (hot & spicy) | San Marzano tomato Fior di latte Mozzarella, green chilli, mild salami & nduja pork salami \$29

Porri | San Marzano tomato, leek, pancetta, ricotta, provolone cheese & Fior di latte mozzarella \$28

Al Pacino | San Marzano tomato, fior di latte mozzarella, pancetta, pistachio nuts & fresh basil \$28

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