

ANTIPASTI

PROSCIUTTO E BUFALA (SERVES 2)	\$35
prosciutto di parma aged 24 months DOP, mozzarella di bufala DOP, preserved olives, focaccia strips	
CHEF'S ANTIPASTO ITALIANO (SERVES 2)	\$60
chef's selection of premium imported Italian cheeses, cold cuts, italian assorted pickles, preserved olives & truffle honey (GF) add whole focaccia +18	
OLIVE ASCOLANE	\$12
crumbed olives filled with veal mince	
ARANCINI FUNGHI (4 PCS)	\$18
wild mushroom, porcini arancini served w truffle mayo (V)	
ARANCINI RAGÙ (4 PCS)	\$18
handmade ragù arancini served w bolognese, parmigiano reggiano	
PANZEROTTI NAPOLETANI (4 PCS)	\$18
neapolitan potato croquettes with mozzarella centre (V)	
POLPETTE AL RAGU	\$22
nonna's veal meatballs in noi slow cooked ragù, parmigiano reggiano, focaccia strips	
NOI CALAMARI AND PRAWN	\$35
grilled calamari & prawn served with romaine lettuce, rocket, fennel, orange, chilli, parsley, zesty dressing m(GF)	
CALAMARI FRITTI	\$25
light, fried salt & pepper calamari i	
COZZE ALLA MARINARA	\$28
steamed mussels, cherry tomatoes, parsley, garlic, chilli, white wine, focaccia strips a	
FOCACCIA	\$18
herbs, salt, evo (VG) (add mozzarella +4)	
PATATINE FRITTE	\$11
hot chips (VG)	

PASTA

SPICY VODKA RIGATONI WITH BURRATA	\$38
onion, vodka, rich tomato and cream sugo, calabrian chilli, parsley, topped with burrata (V)	
PAPPARDELLE AI FUNGHI	\$37
egg pappardelle with mushrooms, porcini, black truffle, shaved parmigiano reggiano (V)	
SPAGHETTI AL NERO DI SEPPIA	\$35
squid ink spaghetti, prawns, fresh cherry tomatoes, garlic, chilli, basil i	
LINGUINE ALLA PESCATORA	\$38
calamari, prawns, mussels, cherry tomatoes, garlic, parsley m	
PAPPARDELLE ALLA BOLOGNESE	\$32
egg pappardelle with slow cooked traditional bolognese with minced beef (egg free pasta option - rigatoni)	
RIGATONI ALLA GENOVESE	\$38
classic neapolitan ragù of beef and sweet caramelised onions slow cooked in our woodfire oven over 15hrs	
GNOCCHI ALLA SORRENTINA	\$30
handmade gnocchi with our house sugo, parmigiano reggiano, provola affumicata di napoli, fior di latte, basil (V)	
LINGUINE ALLA PUTTANESCA	\$28
cherry tomato, capers, black olives, garlic, chilli, parsley (VG) (add calamari +7)	
gluten free pasta available on request +4	

MAINS

NOI COTOLETTA DI VITELLO	\$38
crumbed and fried veal cotoletta served with chips and radicchio, rocket, cherry tomato salad	
BARRAMUNDI ALL'AMALFITANA	\$38
barramundi fillet, lemon zest, thyme on parmigiano reggiano potato puree, paprika infused extra virgin olive oil, seasonal vegetable a (GF)	

INSALATA

RUCOLA	\$16
rocket, shaved parmigiano reggiano, balsamic glaze, evo (V) (GF)	
RADICCHIO	\$16
radicchio, cherry tomatoes, rocket, balsamic glaze, evo (VG) (GF)	

no split bills | 15% surcharge on public holidays

Noi Pizzeria **Preston**
60 High St, Preston
(03)9495 1516

Noi Pizzeria **Coburg**
18b Pentridge Blvd, Coburg
(03)9069 1920

Noi **a Casa**
Catering service
0450 342 042



@NOI.PIZZERIA



Host your next function con Noi, ask us how!

PIZZE ROSSE

PIZZE BIANCHE

MARGHERITA	\$25
san marzano tomatoes, fior di latte, basil, evo (V)	
BUFALA	\$30
san marzano tomatoes, mozzarella di bufala DOP, parmigiano reggiano, basil , evo (V)	
NOI	\$33
san marzano tomatoes, fior di latte, prosciutto cotto(ham), hot salami, peppers, mushrooms, black olives, basil, evo	
SAN NICOLA	\$35
san marzano tomatoes, fior di latte, prosciutto di parma 24mths DOP, rocket, shaved parmigiano reggiano, basil, evo	
CAPRICCIOSA	\$30
san marzano tomatoes, fior di latte, prosciutto cotto(ham), artichokes, mushrooms, black olives, basil, evo (add italian anchovies +3)	
NAPOLI	\$28
san marzano tomatoes, fior di latte, italian anchovies, black olives, oregano, evo (add hot salami +4)	
CALABRESE	\$30
san marzano tomatoes, fior di latte, radicchio, gorgonzola, parmigiano reggiano, calabrian nduja, basil, evo	
GAMBERI	\$35
san marzano tomatoes, fior di latte, prawns, garlic, cherry tomatoes, zucchini, lemon zest, parsley, evo i	
SALAME	\$28
san marzano tomatoes, fior di latte, hot salami, basil, evo (add hot honey +2 ricotta +4)	
TONNO E CIPOLLA ROSSA	\$30
san marzano tomatoes, fior di latte, italian tuna, red onion, cherry tomatoes, olives, oregano, evo (add calabrian nduja +4)	

SALSICCIA E FRIARIELLI	\$33
neapolitan traditional broccoli (friarielli), neapolitan pork sausage, provola affumicata di napoli, basil, evo	
QUATTRO FORMAGGI	\$30
fior di latte, gorgonzola, parmigiano reggiano, provolone, basil, evo (V)(add hot honey +2)	
ORTOLANA	\$28
fior di latte, eggplants, zucchini, roasted capsicum, artichokes, cherry tomatoes, black olive dust, basil, evo (V)	
SOFIA	\$30
fior di latte, zucchini, potatoes, mushrooms, garlic, chilli, friarielli cream, basil (V)	
MORTADELLA	\$30
provola affumicata di napoli, mortadella, crushed pistachio, balsamic glaze, basil, evo (add burrata +6)	
PORCINA	\$34
provola affumicata di napoli, porcini, mixed mushroom, pork sausage, black truffle, shaved parmigiano reggiano, basil, evo	
CONTADINA	\$30
fior di latte, pancetta, potatoes, radicchio, basil, evo	

PIZZE SPECIALI

PIZZA FRITTA	\$32
fried calzone filled with ricotta, san marzano tomatoes, fior di latte, mild salami, black pepper	
CALZONE AL FORNO	\$35
woodfire calzone filled with fior di latte, prosciutto cotto, mushrooms, ricotta, black pepper topped with san marzano tomatoes, provola affumicata di napoli, parmigiano reggiano	

DOP: DENOMINAZIONE DI ORIGINE PROTETTA **EVO:** EXTRA VIRGIN OLIVE OIL

(V) VEGETARIAN **(VG)** VEGAN **(GF)** GLUTEN FREE **(N)** CONTAINS NUTS

NO HALF & HALF PIZZA. SOME OLIVE DISHES MAY CONTAIN PIPS

GLUTEN FREE PIZZA +4 VEGAN CHEESE +4 HALAL SALAMI AND HAM AVAILABLE





CALZONE ALLA NUTELLA (v-n)

16

Woodfired calzone filled with Nutella, served with a scoop of vanilla ice cream.

TIRAMISÙ DELLA CASA (v)

15

House made tiramisù with layers of coffee soaked savoiardi and mascarpone cream.

CANNOLI SICILIANI (v-n)

15

Traditional Sicilian cannoli filled with fresh sweet ricotta drizzled with honey and pistachio crumb (2 per serve).

SCUGNIZZI (v-n)

18

Fried Italian donuts tossed in cinnamon sugar, served with Nutella, strawberries, and pistachio crumb.

AFFOGATO AL CAFFÈ (v-gf)

12

Hot espresso poured over vanilla ice cream
Add Frangelico +\$6



CREMA CAFFÈ (v-gf)

7

Velvety smooth chilled coffee cream

digestif

AMARI Averna, Montenegro, Del Capo

15

SILVIO CARTA 1929 AMARI SARDINIA

15

Bomba Carta, Bomba Carta Caffè Tustatu, Mirto Ricetta Storica

LIMONCELLO ITALIA

15

GRAPPA DI ERBALUCE ITALIA

15

GRAPPA NEBBIOLO DA BAROLO BARRIQUE

20

dolci