

Tipica is an Italian word used to describe ingredients or traditional cooking methods from a particular region.
For us, the region is Tuscany, Italy.



TAKE AWAY MENU

Winter 2023

Home Delivery

Order Online

tipica.com.au



02 9594 4035

Follow us  Tipica Pizza Bondi

 Tipica_Pizza_Bondi

ANTIPASTO & SALADS

Tagliere Toscano

Tipica Tuscan Cured Meats , Cheese Board
with Bruschetta and Woodfire Grissini 42

Prosciutto e Buffalo Mozzarella 20

Grilled Italian artichokes – (V) (VG) (DF) 12

Cerignola Green Olives – (V) (VG) (DF) 12

Mixed Olive Bowl – (V) (VG) (DF) 12

Focaccia and San Daniele Prosciutto

Very simple tasty focaccia with the top quality San
Daniele prosciutto 18

Focaccia Garlic Bread – (V) (VG) (DF) 13

Wood Fired Bread – (V) (VG) (DF) 13

Panzanella

Bread, tomato, onions and cucumber.
Extra virgin olive oil and vinegar – (V) (VG) (DF) 18

Insalata Caprese

Fresh Tomato, Buffalo Mozzarella,
Toasted Garlic Bread 19

Insalata Rucola e Pera

Rocket Salad, Pear, Grana Padano Cheese, Balsamic
Vinegar glaze – (V) 18

Sunday surcharge 10% - Public Holiday surcharge 15%

KIDS MENU

Mickey Mouse Margherita Pizza

Special Mickey mouse margherita pizza – (V) 14

Mickey Mouse Margherita with Ham

Special Mickey mouse margherita pizza
with Pino's ham 16

Kids Fusilli al Pomodoro

Hand made Fusilli with Italian Tomato sauce, basil
and cheese on top – (V) (VG) (DF) 16

Kids Gnocchi al Ragu'

Hand made gnocchi with Nonna Tilde's recipe
traditional Beef and Pork ragu' – (DF) 18

Choose your pasta and sauce

Pesto sauce 19	Spaghetti
Bolognese ragu' 18	Fusilli
Wild boar ragu' 19	Pappardelle
Arrabbiata sauce 16	Casarecce
Napoletan sauce 16	Gnocchi (GF +2)

DESSERTS

Salame al Cioccolato Italian Brownie 15

Tiramisu' di Nonna Tilde 16

Nutella Pizza 16

Nutella fried Gnocchi 16

(V) Vegetarian – (VG) Vegan – (GF) Gluten Free – (DF) Dairy Free

Made freshly at Tipica daily

High Quality Free Range Eggs

PASTA

Novità

Casarecce Mushrooms and Beef Sausage

Tipica Handmade Casarecce with Italian mushrooms, Pino's Italian sausages, cream and parsley – **28**

Fusilli & Gamberi

Cherry Tomato Sauce, Prawns, Tipica's Chilly oil and Parsley – (DF) (SPICY) **30**

Casarecce al Pesto

Tipica Pesto made with fresh basil, grana, pine nuts, Extra Virgin Olive Oil – (V) **29**

Gnocchi Arrabbiata Sauce

Spicy tomatoes sauce, garlic, chilli peppers and Extra Virgin Olive oil – (VG) (DF) (SPICY) **26**

Pappardelle al Ragù di Cinghiale

Slow cooked Wild Boar Ragù with Extra Virgin Olive Oil – (DF) **30**

Lasagna al Forno di Nonna Lisetta

Traditional homemade lasagne made with fresh egg pasta and delicious Bolognese ragu' **28**

Sorrento Gnocchi.

Cherry Tomato Sauce, Buffalo mozzarella cheese and Basil - (V) **28**

"His Majesty the Ragù" **28**

Choose your daily hand made pasta:
Spaghetti - Fusilli - Gnocchi - Pappardelle - Casarecce

Vegan cheese: \$3 extra

Gluten free Gnocchi: \$4 extra

(V) Vegetarian – (VG) Vegan – (GF) Gluten Free – (DF) Dairy Free

Tipica™

PIZZA TIPICA

Amalfi Cetara Anchovies, Ricotta, Lemon, Rocket, Cherry Tomato **28**

Bologna Pino's Pistacchio Mortadella, Smoked Scamorza, Cherry Tomato, Pistacchio, Mozzarella fior di latte **29**

Cinque Terre Basil Pesto, Buffalo Bocconcini, Bresaola, Golden Cherry Tomato, Basil, Mozzarella fior di latte **30**

Croche Smashed Potato, Scamorza, Pino's Ham, Breadcrumbs, Mozzarella fior di latte **29**

Dolomite Speck, La Stella Burrata, Black Pepper, Yellow Tomato Sauce, Mozzarella fior di latte **30**

Maremma Eggplant, Ricotta, Basil, Black Pepper, Mozzarella fior di latte, San Marzano Tomato Sauce (V) **29**

Pumpkin Pumpkin Cream, Pino's Pancetta, Smoked Scamorza, Fried Onion, Mozzarella fior di latte **28**

Romana ATipica Cetara Anchovies, La Stella Burrata, Yellow Tomato Sauce, Olive Oil **28**

Taormina Olives pate', Mushrooms, Hot Salami Cacciatore, fried Onion, Mozzarella fior di latte **29**

Vesuvio Cherry Tomatoes, Chilli, Endive, Garlic oil, Black Olives, San Marzano Tomato Sauce – (V) (VG) (DF) (CHILLI) **26**

My Garden Capsicum, Zucchini, Eggplant, Cherry Tomato, DOP San Marzano Tomato Sauce – (V) (VG) (DF) **26**

Potato Potato, Rosemary, Truffle Oil Colline Toscane's Extra virgin Olive Oil – (V) (VG) (DF) **26**

Spicy Vegan Chilli, Garlic, Olives, Yellow Tomato Sauce, Broccoli, Endive – (V) (VG) (DF) (CHILLI) **27**

Sunday surcharge 10% - Public Holiday surcharge 15%

Woodfire Pizza

Our dough is left to rise for 48 hours

PIZZA TRADIZIONALE

Bufalina Mozzarella di Buffalo, San Marzano Tomato Sauce, Golden Cherry Tomato – (V) **26**

Margherita Mozzarella fior di latte, DOP San Marzano Tomato – (V) **22**

Italiana Buffalo Mozzarella, Cherry Tomato, Basil, Mozzarella, San Marzano Tomato Sauce – (V) **26**

Napoletana Cetara Anchovies, black Olives, Oregano, Garlic, DOP San Marzano Tomato – (DF) **22**

Diavola Hot Salami Cacciatore, Sicilian Olives, Chilli, Mozzarella, San Marzano Tomato Sauce – (SPICY) **28**

Prosciutto and Rucola Aged San Daniele, Grana Padano, Rocket, Mozzarella, Tomato Sauce **30**

Gamberi Prawns, Cherry Tomato, Mozzarella fior di latte, Chilli, San Marzano Tomato Sauce – (V) (SPICY) **30**

Calzone (folded) Mild Salami, Ricotta, Pepper, Mozzarella, Tomato sauce as decoration **28**

Vegetarian Capsicum, Zucchini, Eggplant, Cherry Tomato, Mozzarella fior di latte **28**

Four Formaggi Gorgonzola, Smoked Scamorza, Grana Padano Cheese, Mozzarella fior di latte – (V) **28**

Capricciosa Pino's Ham, Artichokes, Sicilian Olives, Mushrooms, Mozzarella fior di latte, DOP San Marzano Tomato Sauce **29**

Ripiena (folded) Pino's Ham, Mozzarella fior di latte **32**

Vegan cheese: \$3 extra

Gluten free pizza: \$5 extra