

In 2012, a young Italian man named Andrea Fioriti made a brave step. He got on a plane and left everything he knew, his family and friends and his hometown of Perugia in Italy, to venture to a country on the other side of the world where he knew no one. Australia.

Life was not easy for Andrea, but with determination and hard work as a chef, he gained Australian permanent residency in 2018.

One day whilst reflecting, Andrea said to himself, "I love Australia, I am happy here, but there is something vital missing...my family and friends"

He asked himself how he could fix this problem, and so, Piccolino was born. Located in the heart of Fitzroy North, Piccolino is a little Italian restaurant, a home away from home, a place for friends and family to gather in the spirit of Italy and enjoy genuine Italian food in an Italian atmosphere.

Piccolino opened its doors in September 2019, to offer the people of Melbourne authentic Italian wood-fired pizzas and home-made pastas. This was just before the global Covid-19 pandemic, which saw Piccolino having a very challenging period and for Andrea to keep his first-ever restaurant afloat, without giving up!

Since 2021, Piccolino has been open to the public as a dine-in venue, and has been a bustling and vibrant restaurant in the community, offering a place for people to come and feel at home, socialize and reminisce about Italy while enjoying authentic Italian food made with love.

*Thank you for visiting, and we look
forward to seeing you next time!
Buon Appetito!*

Andrea Fioriti

Head Chef & Owner

COCKTAILS

Aperol spritz 16
Campari spritz 16
Limoncello spritz 16
Negroni 18
Campari soda 12
Four pillar gin tonic 14
Mimosa 15
Bellini 15

BEERS

Red peroni, malt lager 10
Ichnusa, pale lager 10
Menabrea, pale lager 12
Rover, henty st. pale ale 10
Viola rossa, double malt 6.6% 15
Viola bianca, wheat lager 4.8% 15
Cascade light, lager 2.4% 10
Apple cider, Coldstream 10

MIXED SPIRITS 12

Bombay Gin, Absolute Vodka, Kraken spiced Rum,
Maker mark Bourbon, Chivas regal 12yr Scotch

DIGESTIVES 12

Limoncello, Meloncello, Grappa, Grappa barricata (15),
Fragolino, Amaro Montenegro, Sambuca, Averna, Di Saronno

SOFT DRINKS 5

coke, coke 0, lemonade, apple juice, orange juice,
pineapple juice, aranciata, chinotto, soda, tonic,
ginger ale, lemon lime bitter (6), sparkling water (8)

WINES BY THE GLASS

Prosecco 14
extra dry, Veneto

Rosato 14
rose, Toscana

Moscato 14
sweet, Victoria

Pinot grigio 12
white, Friuli

Vermentino 13
white, Puglia

Chardonnay 14
white, Victoria

Sangiovese 12
red, Toscana

Primitivo 13
red, Puglia

Shiraz 14
red, Victoria

WINES BY THE BOTTLE

Prosecco (docg) 58
extra dry, Veneto

Franciacorta 90
brut, Lombardia

Riesling 45
white, South Australia

Vermentino 52
white, Puglia

Sauvignon Blanc 55
white, New Zealand

Rosato (organic) 60
rose, Toscana

Pinot noir 45
red, South Australia

Montepulciano 52
red, Abruzzo

Primitivo 55
red, Puglia

Shiraz 65
red, Victoria

SOMETHING TO SHARE

marinated olives 9

typically a sicilian thing

garlic & mozz foccacia 15 (veg)

garlic infused oil, mozzarella, fresh rosemary

antipasto misto 32

sharing board of mixed italian tapas (serves 2)

fried calamari 18 (gf)

served w house made aioli, rocket & lemon

WHAT'S FRESH TODAY

suppli della settimana (3pc) 14 (veg)

renowned as romes' most talked about street food

deep fried rice croquette filled w parmesan, mozzarella, lemon zest

double crumbed mozzarella (6pc) 16 (veg)

fried mozzarella sticks, served w house made paprika aioli

burrata salad 21

locally produced burrata, sundried tomato, cherry tomato, red onion, fresh basil w balsamic drizzle

local mussels 21

white wine, garlic & fresh chilli in a tomato sugo
served with toasted house-made bread

fried calamari main 26 (gf)

served w chunky chips & arugula,
house made aioli, lemon

FOR THE TABLE

house cut chunky chips 9

even the italians love their fried spuds

arugula 12

rocket leaves, shaved grana, balsamic, e.v.o

garden salad 14

cherry toms, cucumber, red onion, olive, mixed leaves

made with 

HOUSE MADE PASTA

our pasta is freshly made in house
using traditional recipes taught to us by our nonni.

spaghetti . tagliatelle .
potato gnocchi (*gf, v*) . ricotta gnocchi (*gf*) .
gluten free & vegan spaghetti (*imported from italy*)

napoli 22 (*veg*) -*vegan available*
puréed tomatoes w seasonal herbs, topped w shaved parmesan

traditional bolognese 24
ground veal & beef, pureed tomatoes,
seasonal herbs, shaved parmesan

fresh seafood 32
locally sourced fresh seafood
w fresh tomato dash, white wine, chilli, parsley

norma 24 (*veg*) -*vegan available*
puréed tomatoes, fried eggplant, sautéed onion,
ricotta salata, basil

amatriciana 27
sautéed pancetta, puréed tomatoes, chopped chilli,
shaved parmesan

mushroom truffle 28 (*veg*) -*vegan available*
sautéed mushrooms, cream, chopped parsley, shaved parmesan

cenere (*veg*) 22
black olive purée, cream, gorgonzola, walnuts

pulled duck ragu 27
slow cooked duck leg in napoli sauce,
fresh rosemary, shaved parmesan

wild boar ragu 28
48hr marinated wild boar ragu, red wine,
rosemary, tomato, shaved parmesan

WOODFIRED PIZZA

prosciutto 30

napoli, mozzarella, prosciutto,
rocket, shaved grana

capricciosa 26

napoli, mozzarella, ham,
mushroom, olives, basil

salame 23

napoli, mozzarella, salami, basil

piccante 24

napoli, mozzarella, nduja sausage,
olives, fresh chilli, basil

porky pine 23

napoli, mozzarella, leg ham,
pineapple chunks

napoletana 26

napoli, mozzarella, olives, chilli, anchovies
capers, oregano

la bomba 27

napoli, mozzarella, nduja sausage, salami,
roasted capsicum, fresh chilli

italian stallion 27

napoli, mozzarella, pork & fennel sausage,
salami, olives, fior di latte, fresh chilli, basil

piggie white 24

mozzarella, pork & fennel sausage,
potato, fresh chilli

mortadella 27

mozzarella, mortadella, fior di latte,
pistachio, balsamic glaze

made with



WOODFIRED VEGGIE PIZZA

our vegetables are sourced fresh twice weekly
from select Queen Victoria Market traders,
and roasted to perfection in our woodfired oven.

margherita 20 (veg)
napoli. mozzarella, basil

funghi 28 (veg)
mushroom, mozzarella, rocket, shaved parmesan,
drizzled w truffle oil

melanzana 25 (veg)
mozzarella, grilled eggplant, radicchio,
balsamic glaze, shaved grana

potato head 23 (veg)
mozzarella, potato, red onion,
rosemary, balsamic glaze

pumpkin 25 (veg)
pumpkin, mozzarella, gorgonzola, walnuts, rocket

eggplant parmigiana 24 (veg)
napoli. fried eggplants, grated parmesan, basil

4 formaggi 23 (veg)
mozzarella, gorgonzola, provolone, grana padano

lollo 26 (veg)
mozzarella, honey, walnuts, radicchio, fior di latte

french fries baby 22 (veg)
napoli, mozzarella, seasoned french fries on top

**ardor gluten free base - add \$4*

**VEGAN LOVE options over page*

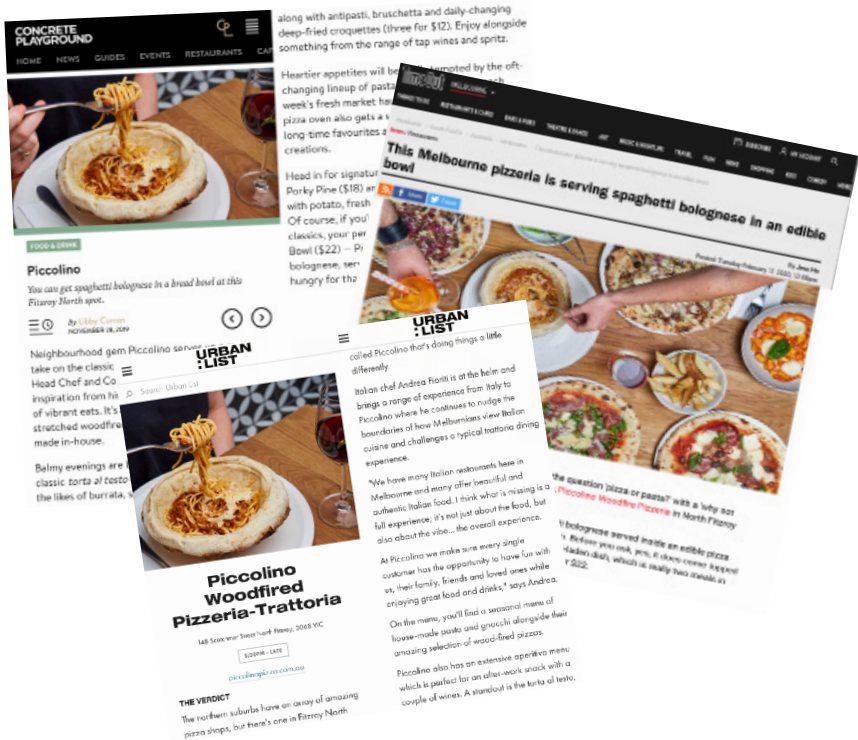


@piccolino3068

BOWLED OVER

*can't decide between pasta or pizza,
why not have both?*

Melbourne's famous 'spag bowl' was first created here at Piccolino and has featured in many of Melbourne's best food editorials as shown below:



if you find yourself torn between your love of pizza & pasta,
this is perfect for you.

enjoy any of the pasta dishes on the menu
served in an edible handcrafted pizza bowl - simply add \$5

made with 

VEGAN LOVE 

PASTA

spaghetti (*gf*) . potato gnocchi (*gf*)

napoli 22

napoli w seasonal herbs

norma 24

napoli, fried eggplant, basil, basil infused evo

mushroom truffle 28

sautéed mushrooms, chopped parsley, truffle oil

WOODFIRED PIZZA

margherita 22

napoli. vegan mozzarella, basil

funghi 28

mushroom, vegan mozzarella, rocket,
drizzled w truffle oil

melanzana 28

grilled eggplant, vegan mozzarella,
radicchio, balsamic glaze

potato head 25

potato, vegan mozzarella, red onion,
rosemary, balsamic glaze

eggplant parmigiana 25

napoli, vegan mozzarella,
fried eggplants & fresh basil



@piccolino3068

Thankyou for visiting



trading hours

wednesday	5.00-9.00pm
thursday	5.00-9.00pm
friday	5.00-10.00pm
saturday	5.00-10.00pm
sunday	midday-9.00pm

www.piccolinopizza.com.au

No BYO | We don't split bills | Credit Card fees apply