

# Pizza

Our pizzas are cooked the traditional way in our Authentic genuine wood-fired oven using aromatic old timbers to further enhance the flavours

## Traditional

<b>Margherita</b>	\$16
Mozzarella cheese, tomato and oregano	
<b>Hawaiian</b>	\$17
Mozzarella cheese, ham and pineapple	
<b>Vegetarian</b>	\$17
Mozzarella cheese, mushroom, capsicum, onion, pineapple and olives	
<b>Mexicana</b>	\$18
Mozzarella cheese, pepperoni, capsicum, onion, olives, and chilli	
<b>Chicken</b>	\$18
Mozzarella cheese, smoked chicken, pineapple, cabanossi and sesame seeds	
<b>Meat Lovers</b>	\$18
Mozzarella cheese, ham, cabanossi, ground beef, pepperoni, bacon and BBQ sauce	
<b>Davo's Special</b>	\$19
Mozzarella cheese, ham, pepperoni, onion, mushroom and olives	
<b>Supreme</b>	\$19
Mozzarella cheese, ham, cabanossi, pineapple, capsicum, mushrooms, onions and olives	

## Gourmet

<b>Chicken Avocado</b>	\$21
Mozzarella cheese, smoked chicken breast, spanish onion, sundriedtomato with gaucamole	
<b>Salsiccia</b>	\$21
Mozzarella cheese, italian sausage, roasted capsicum, spanish onion topped with fresh basil and parmesan	
<b>Chicken Parmigiana</b>	\$21
Baby Mozzarella, smoked chicken breast, diced eggplant, topped with napoletana sauce and parmesan	
<b>Garlic Prawn</b>	\$21
Mozzarella cheese and garlic marinated tiger prawns	
<b>Prosciutto</b>	\$21
Mozzarella cheese, sliced prosciutto topped with rocket and grano pardano parmesan and finished with extra virgin olive oil	
<b>Marinara</b>	\$21
Mozzarella cheese with a selection of fresh seafood	

## Pork Ribs

### Authentic American style Hickory Smoked Pork Ribs

Smoked on the premises and smothered in our special Hickory BBQ Sauce. One rack is 620gm consisting of 12 ribs

<b>Full Rack</b>	
12 ribs served with corn and wedges with our special BBQ sauce	\$42.90
<b>Duo Pack</b>	
2 full racks with 2 corn and wedges with our special BBQ sauce	\$75.00

# Specials

**Deal 1 \$30.00**

**Any 2 Traditional Pizzas\***



**Deal 2 \$30.00**

**Traditional Pizza\* Pasta of your choice**



**Deal 3 \$30.00**

**2 Pasta of your choice**



**Deal 4 \$25.00**

**Tues - Thurs**

**Any 2 Traditional Pizzas\* With Garlic Bread**



# Desserts

Tiramisu	\$7.50
Chocolate Mousse	\$7.50
Nutella Pizza	\$15.00

\*Extras

Add \$1 for each pizza or pasta that includes seafood  
Add \$1 for additional pizza toppings

**Restaurant Bookings please call**  
**9601 0449**

ITALIAN RESTAURANT ♦ WOODFIRED PIZZA



**Our NEW \$10 Lunch Menu**  
Thursday & Friday from 12pm  
For Menu Details go to Facebook/Davo's Trattoria



**DAVO'S ON NUWARRA**

**2 Traditional Woodfired Pizzas**

**\$25**

With Garlic Bread  
Tue, Wed, Thurs

**Take Away Only**

**9601 0449**

Trading Hours: Tues - Sun: 5:30pm - Close

Find us on  
**facebook**

shop 9, 101 Nuwarra Rd, Moorebank

[www.davostrattoria.com.au](http://www.davostrattoria.com.au)





## Salads & Extras

<b>Garlic or Cheese</b>	\$4
<b>Garlic and Cheese Crust</b>	\$14
<b>Bruschetta Traditional</b>	\$7
<b>Bruschetta Pizza</b>	\$17
<b>Italian Salad</b>	\$10
<b>Greek Salad</b>	\$12
<b>Rocket and Parmesan Salad</b>	\$14
<i>Rocket leaves, shaved parmesan with balsamic reduction</i>	
<b>Caesar Salad</b>	\$15
<b>Chicken Caesar Salad</b>	\$17
<b>Haloumi Salad</b>	\$17
<i>Grilled haloumi with roast pumpkin, chorizo, semi dried tomatoes and served with rocket leaves and a homemade honey mustard dressing</i>	
<b>Prawn and Avocado Salad</b>	\$18
<i>Sauteed prawns on an avocado, mixed lettuce and red onion tower</i>	
<b>Wedges</b>	\$8.5
<i>With sour cream and sweet chilli sauce</i>	

## Entrees

<b>OYSTERS</b>	
<b>Fresh Sydney Rock</b>	
Natural	(6) \$14 (12) \$23
Kilpatrick	(6) \$16 (12) \$25
<b>Calamari</b>	\$14
<i>Fried and lightly crumbed calamari rings with mesciun and tartare sauce</i>	
<b>Chilli Olives</b>	\$15
<i>Kalamata olives in olive oil, chilli, parsley and Galliano sambuca with a hint of garlic</i>	
<b>Salmon Bruschetta</b>	\$15
<i>Diced Atlantic salmon pieces with olive oil, chives, sea salt &amp; cracked pepper on toasted bread</i>	
<b>BBQ Baby Octopus Salad</b>	\$17
<i>Char grilled baby octopus with a mixed green salad and balsamic dressing</i>	
<b>Salt and Pepper Baby Squid</b>	\$17
<i>Fried squid seasoned with spices salt and pepper served with a lemon lime aioli</i>	
<b>Chilli Mussels</b>	\$17
<i>Fresh black mussels cooked in a white wine and tomato sauce with chilli</i>	
<b>Arancini</b>	\$18
<i>Homemade rice balls filled with bolognese, cheese &amp; peas and napoletana sauce</i>	
<b>Garlic Prawns</b>	\$19
<i>Tiger prawns served on a bed of rice with extra virgin olive oil, fresh basil, garlic in a Napoletana sauce</i>	
<b>Swiss Prawns</b>	\$19
<i>Original Davo's favourite of sauteed tiger prawns in a light creamy curry sauce</i>	

## Pasta

<b>Spaghetti Bolognese</b>	
<i>Traditional Italian rich meat sauce</i>	
<b>Penne Arrabiata</b>	
<i>Bacon, chilli and garlic in napoletana sauce</i>	
<b>Chicken Penne</b>	
<i>Chicken, sundried tomato, pine nuts, pesto and cream</i>	
<b>Penne Chorizo</b>	
<i>Chorizo, roasted capsicum, chilli and Napoletana</i>	
<b>Fettucine Salmone</b>	
<i>Smoked Tasmanian salmon with sundried tomato in a light cream tomato sauce</i>	
<b>Fettucine Boscaiola</b>	
<i>Bacon, mushroom, shallots in a creamy sauce</i>	
<b>Fettucine Carbonara</b>	
<i>Bacon, cream, garlic, egg and shallots</i>	
<b>Linguine Prawn and Pancetta</b>	
<i>Prawns, pancetta, beans, chilli, garlic and basil</i>	
<b>Linguine Prawn and Crab</b>	
<i>Prawns, crab meat, cherry tomato, basil, olive oil and garlic topped with shaved parmesan</i>	
<b>Gnocchi Napoletana</b>	
<i>Potato dumplings in a rich tomato sauce and basil</i>	
<b>Gnocchi Formaggio</b>	
<i>Potato dumplings in a rich cheese sauce</i>	
<b>Gnocchi Mare Monte</b>	
<i>Potato dumplings with prawns in an avocado cream sauce</i>	
<b>Spaghetti Marinara</b>	
<i>Fresh medley of seafood in a rich napoletana</i>	
<b>Spaghetti Con Limone</b>	
<i>Prawns, smoked salmon, semi dried tomato, chilli, lemon</i>	
<b>Fettucine Gamberetti</b>	
<i>Sauteed bacon and prawns in virgin olive oil, garlic, chilli and parmesan</i>	
<b>Tortellini</b>	
<i>Beef filled pasta pillows served with a sauce of your choice</i>	
<b>Spinach and Ricotta Ravioli</b>	
<i>Served with napoletana sauce</i>	
<b>Lasagne</b>	
<i>Traditional homemade lasagna</i>	

## Risotto

<b>Vegetano</b>	
<i>Arborio rice, roasted capsicum, sundried tomatoes, sauteed mushrooms, grilled eggplant, roasted pine nuts with a hint of chilli and a touch of pesto</i>	
<b>Chicken and Mushroom</b>	
<i>Chicken breast, sauteed mushrooms in a cheese sauce</i>	
<b>Pescatore</b>	
<i>Selection of fresh seafood in a rich tomato and basil sauce</i>	

## Vitello

\$17	<b>Vitello Parmigiana</b>	\$26
<i>Veal topped with grilled eggplant, melted mozzarella cheese and napoletana</i>		
\$17	<b>Veal Boscaiola</b>	\$26
<i>Veal cooked in white wine and cream sauce with sauteed bacon and mushrooms</i>		
\$18	<b>Veal Saltimbocca</b>	\$26
<i>Pan fried veal medallions topped with prosciutto and provolone cheese and a marsala and sage jus</i>		
\$18	<b>Veal Oscar</b>	\$28
<i>Pan fried veal topped with fresh grilled prawns, tomato and creamy pesto sauce</i>		

## Pollo

\$19	<b>Pollo Boscaiola</b>	\$27
<i>Pan fried chicken breast with bacon and mushrooms in a creamy sauce</i>		
\$19	<b>Pollo Salmone</b>	\$28
<i>Pan cooked breast of chicken with prawns and smoked salmon in a cream pink sauce</i>		
\$17	<b>Pollo Gamberetti</b>	\$28
<i>Tender chicken breast cooked with fresh prawns in creamy pesto sauce</i>		
\$18	<b>Pollo Avocado</b>	\$28
<i>Grilled chicken breast topped with avocado and melted cheese</i>		

## Carne

\$19	<b>Black Angus Eye Fillet</b>	\$32
<i>Tender Black Angus eye fillet cooked to your liking served with choice of Pepper, Dianne or Mushroom sauce and served with seasonal vegetables</i>		
\$19	<b>Bisteca</b>	\$33
<i>Tender Black Angus eye fillet topped with sauteed king prawns served with seasonal vegetables and finished with a balsamic reduction</i>		

## Pesce

\$19	<b>Baked Barramundi</b>	\$28
<i>Lemon pepper barramundi fillet served with creamy mash, wilted spinach and a tomato basil ginger jam</i>		
	<b>Atlantic Salmon</b>	\$29
<i>Grilled fresh salmon fillet served with sweet potato mash and baby bok choy and marinated cherry tomatoes finished with a honey glaze</i>		
\$20	<b>Trio di Mare</b>	\$29
<i>Trio of grilled Barramundi, sauteed king prawns and BBQ baby octopus served with seasonal vegetable topped with garlic and herb butter</i>		