

## El Estanco Pizza Fiesta

Every Friday night, 5.30pm till late...

house olives - **10** | smokey fava beans - **8** | garlic piadina - **12**

### Enlatados

Cuca sardines from the tin with toasted bread - **15**

Olasagasti anchovy fillets, herb oil, croutons, herbs - **18**

Olasagasti Anchoas a la Donastiarra - whole anchovies from the tin in garlic and served with croutons - **22 (serves 2)**

### Pizza

**Margherita** - tomato base, fior di latte, mozzarella, roasted tomato, basil - **veg, 24**

**Zucca** - bechamel base, fior di latte, mozzarella, pumpkin, red onion, sage, rocket - **veg, 28**

**Fungi** - ruffle béchamel, roasted mushroom, taleggio, confit onion - **veg, 28**

**El Estanco Hawaiian** - tomato base, fior di latte, mozzarella, mt pleasant bacon, smoked pineapple, chilli, mint - **27**

**N'duja** - tomato base, fior di latte, mozzarella, n'duna, pepperoncini, parsley, chilli, oregano - **28**

**Gamberi** - tomato base, prawns, fior di latte, mozzarella, caper leaves, parsley, lemon zest - **28**

*gf base - 4 | vegan cheese - 3*

### Sides

**Papas al Horno** - garlic and rosemary roasted potatoes - **v, gf, 12**  
+ house made aioli - **2**

**Ensalada** - habanero honey, roasted persimmons, shallots, radicchio, rocket, citrus dressing - **veg, 20**

### 'Feed Me' - \$60pp

olives, nuts and garlic piadina followed by chefs selection of pizzas, ensalada and potatoes for your table to share

*\*groups of 15+ pax required to dine on 'Feed Me' menu*

**veg** - vegetarian | **v** - vegan | **(o)** - option | **gf** - gluten free | **n** - contains nuts

**\*No split bills**

