

# THE PIZZA PROJECT

## BRUNCH MENU

Saturday, Sunday and public holidays  
From 11pm to 4pm

170 PP

### ANTIPASTI

**BURRATA (V) +25**

Semi dried tomatoes

**PORCHETTA TONNATA**

Tuna mayo, caperberries

**HAM AND MELON**

Parma 18 months

### INSALATE

**PROJECT SALAD (V)**

Mix leaves, red onions, jalapeño,  
pumpkin seeds, honey  
mustard dressing

**TOMATO SALAD (V)**

Italian tomatoes, olives,  
shallot, basil

**ROCKET SALAD**

Cherry tomatoes,  
parmesan dressing, guanciale

### DOLCI

**PICI TIRAMISU**

**PIZZA E NUTELLA**

## LE PIZZE

**MARGHERITA (V)**

Tomato sauce, DOP mozzarella, basil

**'NDUJA**

Spicy salami, smoked scamorza,  
tomato sauce, fior di latte

**PARMA +60**

Whole burrata, basil, grilled zucchini

**CARBONARA**

Pancetta, quail eggs, tomato sauce,  
fior di latte

**TRUFFLE (V) +40**

Potatoes, portobello mushroom,  
fresh shaved truffle

**CAPRESE (V)**

Heirloom tomatoes, fior di latte,  
parmesan, stracciatella

# GLOSSARY

## APEROL SPRITZ

The perfect balance of Aperol, Prosecco and soda, need we say more? Available in 1 litre pitchers, so cheers to that!

## BIGA

The essential core of our pizza dough. An Italian term that generally means pre-ferment. A biga is made from a mixture of flour, water and a small amount of yeast. You know what they say, “the biga the better!”

## BUFFALO MOZARELLA

The soft cheese to end all soft cheeses. Made from the milk of a water buffalo, this creamy ball of deliciousness resembles a perfect fluffy cloud. Absolute heaven.

## BURRATA

Just when you thought mozzarella couldn't one up itself: enter burrata. A fresh Italian cheese made with cow milk, combining both mozzarella and cream. Guaranteed to cure any bad mood.

## CALZONE

Is it a bird? Is it a plane? No, it's a folded pizza. For all those introverts out there, a calzone has all its best parts tucked inside. A pocket of perfection.

## FERMENTATION

The process where the dough develops and grows before it is ready to bake. It can take anywhere from two to four hours; pizza perfection takes time baby!

## FIOR DI LATTE

A classic cheese that directly translates as “milk cream”. It will leave your pizza cheese stretching for miles and miles. #goeygoodness

## MARGHERITA

An all-time classic. A typical Neapolitan pizza that is made with tomatoes, mozzarella cheese, fresh basil, salt, extra-virgin olive oil and a whole lotta love. A Margherita a day keeps the hangovers at bay.

## 'NDUJA

Spice spice, baby. This spreadable pork salume from Spilinga in Calabria is creamy and full of flavour. 'Nduja wanna know what else? It's made with roasted hot peppers to give it that unmistakable kick. Fiery and tasty.

## RICOTTA

A feathery angelic cheese full of moisture and rich flavours. It can be made from cow, goat, sheep or buffalo milk and is formed from the leftover curds remaining in the whey (the liquid part of cheese). Ricotta? You gotta.

## YEAST

Last but certainly not yeast, we have the magic ingredient that causes our pizza dough to rise. This leavening agent is a game changer and makes for light and airy bites in every slice. Pizza without yeast is like seeing our chefs Davide and Andrea without each other, it just doesn't make sense!