



TAGLIERI

TAGLIERE MASCALZONE (DESIGNED FOR 2 PEOPLE TO SHARE)

Chef's selection of Antipasti Sharing Platter.

All our ingredients are strictly D.O.P. & D.O.C.

add mozzarella di Bufala (\$9)

ANTIPASTI



FOCACCIA AGLIATA - Pizza bread with garlic oil (v)
add Fior di latte mozzarella (\$3)

BRUSCHETTA - Cherry tomato, fresh basil bruschetta on garlic bread with E.V.O and balsamic glaze on top (V)
- add mozzarella di Bufala (\$4)
- add prosciutto (\$5)

HALLOUMI CHEESE - Prosciutto, asparagus, fried halloumi cheese with cherry tom, rocket, balsamic reduction & dukkah

SPIEDINI - Prawns and chorizo skewers with cherry tomato, rocket, avocado salad & chilli mayonaise

ACCIUGHE SU PANE TOSTATO - Anchovies, cherry tomato, garlic, green herbs on toasted bread

PEPATA DI COZZE - Peppered mussels cooked in a light chili & garlic tomato sauce with chorizo sausage, served with homemade bread (GFO)

CALAMARI FRITTI (entrée/main) - Fried calamari flavoured with garlic, basil, cherry tomatoes & fregola served with homemade garlic mayonnaise

POLPETTINE AL COCCIO - Pan fried beef & pork meatballs served with mushrooms, parmigiano reggiano & homemade bread

ARANCINI DELLO CHEF - Mushrooms with goat cheese & bolognese ragu arancini balls

ZUCCHINI CHIPS - served with homemade mustard mayo

PATATA DOLCE - Sweet potato chips served with home made mustard mayonnaise (v)

PATATINE FRITTE - Classic fries served with aioli mayo (v)

KIDS MENU

KIDS PIZZA - Margherita

KIDS PIZZA - Margherita with ham or/ Margherita with fries or/ (white base) Cheese with ham (add pineapple for \$3)

SPAGHETTI - with choice of Napoli Sauce or Bolognese Sauce or Butter & Parmesan

PENNE - with choice of Napoli Sauce or Bolognese Sauce or Butter & Parmesan

GNOCCHI - with choice of Napoli Sauce or Bolognese Sauce or Butter & Parmesan

22 Pier st
Altona 3018
Melbourne, Victoria



@Mascalzonealtona
follow us for
updates and
specials



Follow Us on Instagram @Mascalzonealtona

Call us at
03 9191 6766

INSALATE



ROCKET & GOAT CHEESE - Rocket salad with goat cheese, caramelized walnuts, shaved pears and citronette dressing (v, gfo)

CAPRESE DI BUFALA - Mozzarella di bufala with cherry tomatoes, basil and E.V.O. (v, gfo)

CHICKEN INSALATA - Baby spinach, beetroot, avocado, cucumber, cous cous, red onion, mint, goat cheese, Chicken breast served with beetroot yogurt dressing & dukkah (gfo)

SALMONE AFFUMICATO - Smoked Salmon served with rocket, fennel, beetroot, cherry tomatoes, avocado, goat cheese salad, vinaigrette dressing



GNOCCHI

GNOCCHI ALL'EMILIANA - Homemade potato gnocchi with bolognese sauce and parmigiano reggiano

GNOCCHI ALLA SORRENTINA - Homemade potato gnocchi with napoli sauce, basil, parmigiano reggiano baked in oven with mozzarella di bufala (v)

GNOCCHI DI ZUCCA - Homemade potato & pumpkin gnocchi with pancetta, asparagus, goat cheese & crispy kale

GNOCCHI DEL CAMPO - Homemade potato & beetroot gnocchi baked with chicken breast, basil pesto, sundried tomato and Fior di latte

GNOCCHI CON POLLO E PANCETTA - Chicken, Bacon, mushrooms, tomatoes, basil, creamy sauce w' homemade potato gnocchi baked w' fior di latte & parmesan cheese

Mascalzone requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering. We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.
We do not have any pizza Gluten Free option available.
(v)-Vegetarian, (GFO) Gluten free Option (GF Pasta with Penne)
(Not celiac friendly/GF intolerant only)

PASTA & RISOTTO



LINGUINE ALLO SCOGLIO - Linguine with calamari, octopus, mussels & tiger prawns tossed in a prawns bisque sauce (GFO) 28.5

PAPPARDELLE AL RAGU' DI AGNELLO - Homemade pappardelle with lamb ragu' braised in Barolo wine, parmigiano reggiano, celery, carrot, onion and tomato concasse. (GFO) 27

RAVIOLI BIANCO - Homemade spinach and ricotta ravioli with butter and sage sauce, cherry tomato, friarelli and parmigiano reggiano (v) 24.5

RAVIOLI ROSSI - Homemade buffalo mozzarella & basil filled ravioli in a napoli sauce, mushroom, pancetta and basil sauce 26

SPAGHETTI ALLA SALSICCIA - With spanish chorizo, prawns garlic & chilli in a napoli sauce with fresh parsley (GFO) 27.5

PAPPARDELLE AI PORCINI - Creamy porcini mushrooms ragu with homemade pappardelle, microherbs and grana padano cheese (v,gfo) 24

RIGATONI ALLA CAMPAGNOLA - Rigatoni pasta with Pork and fennel sausage, caramelized onion jam, parsley, napoli sauce touch & grana padano (GFO) 25

LINGUINE ALLA CREMA - Seared scallops, pancetta, garlic, creamy linguine, parsley, basil & grana padano cheese (gfo) 26

RISOTTO AI FUNGHI - Gorgonzola cheese risotto, with mushrooms, asparagus & truffle oil (v)(GF)
add Chicken (6) 25.5

RISOTTO AI FRUTTI DI MARE - Saffron, prawns, mussels, clams & calamari risotto with garlic, chilli & fresh parsley (GF) 29.5

SECONDI



POLLO ALLA PARMIGIANA - Crumbed chicken breast covered in napoli sauce and mozzarella served with chips and greek salad
add double smoked leg ham (\$3) 27.5

SEAFOOD HOT POT - Salmon fillet with mussels, prawns scallops, (gfo) napoli sauce, garlic, chilli, fennel, fresh parsley and homemade bread 32.5

LAMB SHANK - Red wine slow cooked lamb shank with creamy potato mash, rosemary and sweet potato crisps (GF) 30

COSTOLETTE DI MAIALE - Slow cooked pork ribs marinated in homemade sauce served w' chips and apple, fennel salad & mustard aioli (GF) 28.5

CHICKEN SALTIMBOCCA - Prosciutto wrapped chicken with creamy potato mash, green vegetables, spinach and cherry tomato cooked in a white sauce (GF) 28

FILETTO DI SALMONE - Baked dukkah crusted salmon fillet served with potato mash & fennel, beetroot, avocado, crispy kale salad (GF) 28.5

FISH & CHIPS - Crumbed rockling fish fillet with greek salad, chips and mayonaise 26



Mascalzone Altona

FLIP ME FOR MORE

PIZZA



22 Pier st
Altona 3018
Melbourne, Victoria

Call us at
03 9191 6766

MARGHERITA - S.Marzano tomato, fior di latte cheese, fresh basil, E.V.O. add mozzarella di bufala (5) (V)	15
MASCALZONE - S. marzano tomato, fior di latte cheese, kalamata olives, hot cacciatore salame & chilli	23.5
CAPRICCIOSA - S.Marzano tomato, fior di latte, artichokes, double smoked leg ham, mushrooms, kalamata olives	24
CAMPANA - S.Marzano tomato, fior di latte cheese , S.Daniele Prosciutto, rockets and mozzarella di Bufala	25.5
MAIALINA - S. Marzano tomato, fior di latte, smoked leg ham, mild Sopressa salame, italian pork sausage and grana padano	26
TARTUFATA - Fior di latte, truffle cream, mushrooms, stracciatella di bufala cheese & rockets (V)	25
GAMBERI - S. marzano tomato, fior di latte, tiger prawns, spanish chorizo, red onion, chilli & oregano	26.5
NAPOLETANA - S.Marzano tomato, fior di latte, kalamata olives, capers, anchovies and garlic oil	23
VESUVIO - Fior di latte & smoked scamorza cheese, italian pork sausages, friarelli napoletani and chilli	25.5
POSITANO - S. Marzano toato, fior di latte, scallops, mussels, tiger prawns and chilli	27.5
POLLO - Pesto base, chicken, red onions, mushrooms, Fior di latte cheese & basil	25.5
PICANTE - S. marzano tomato, fior di latte, capsicum, hot salami, red onions, chilli & oregano	25
Hawaiian - S. Marzano tomato, fior di latte, ham & Pineapple, basil, E.V.O	21.5
CALZONE - Folded pizza dough, fresh ricotta, double smooked leg ham, baby spinach, S. marzano tomato and parmesan cheese	25.5
SOTTOBOSCO - Fior di latte cheese, gorgonzola cheese, organic mushrooms, truffle oil & pancetta	24.5
TRE FORMAGGI - Three cheeses, Abruzzo ham, mushrooms and truffle oil	25.5
GITANA - S.Marzano tomato, fior di latte cheese, mild soppressa salame, sun dried tomato, and rocket	24
ARTE - S.Marzano tomato, Fior di latte Cheese, Chicken, bacon, red onion, chilli & oregano	26
SALMONE - S. marzano tomato, smoked salmon, capers, red onion, rocket, fior di latte, avocado & E.V.O.	26.5



TikTok

@Mascalzonealtona
follow us for updates and
specials

FLIP ME
FOR MORE