



Terra wave.

ONLINE ORDERING:





terramarebicton.com.au/takeaway

PHONE ORDERS:

0412 339 315

39A BRISTOL AVENUE, BICTON

  [terramarebicton](https://www.instagram.com/terramarebicton)
[terramarebicton.com](https://www.terramarebicton.com)

TAKEAWAY
MENU

takeaway

MARGHERITA \$20

san marzano tomato, mozzarella, fresh basil

BUFALO DOP. \$25

san marzano tomato, pecorino, fresh buffalo mozzarella dop., fresh basil

PROSCIUTTO \$28

san marzano tomato, mozzarella, fresh buffalo mozzarella dop., pecorino, fresh san daniele prosciutto

NAPOLITANA \$23

san marzano tomato, mozzarella, anchovies, kalamata olives

CAPRICCIOSA \$25

san marzano tomato, mozzarella, leg ham, mushroom, artichoke, kalamata olives

CALABRESE \$25

san marzano tomato, mozzarella, sopressata hot salami, kalamata olives, red capsicum, chilli

SALSICCIA \$28

san marzano tomato, mozzarella, deli pork sausage, garlic & rosemary potato, kalamata olives

TRUFFLE FUNGHI \$28

truffle cream, mozzarella, seasonal wild mushrooms, balsamic glaze

GAMBERI \$28

mozzarella, large prawns, pumpkin puree, chilli, capers, pesto

ZUCCA \$25

mozzarella, pumpkin puree, roasted pine nuts, pesto, red onion, pecorino, rocket

PATATA \$27

mozzarella, garlic & rosemary potato, pancetta, gorgonzola, pecorino, kalamata olives

FRIARIELLI \$29

mozzarella, friarielli (italian broccoli), deli pork sausage, chilli, pecorino

QUATTRO FORMAGGI \$25

mozzarella, fior di latte, pecorino, gorgonzola

BISTECCA \$38

tomato base, cherry tomato, scotch fillet, garlic parsley, and stracciatella

TERRA MARE \$29

a unique blend of tomato/garlic base, hot salami, and prawns

QUATRO CARNE \$26

san marzano tomato, mozzarella, sopressata hot salami, leg ham, deli pork sausage, pancetta

HAWAIIAN \$23

san marzano tomato, mozzarella, leg ham, pineapple

AUSSIE \$24

san marzano tomato, mozzarella, leg ham, free range egg

CAPRI \$23

san marzano tomato, vegan mozzarella, mushrooms, kalamata olives, red onion

PICCANTE \$25

san marzano tomato, vegan mozzarella, red capsicum, chilli, friarielli (italian broccoli) kalamata olives, red onion

TROPICANA \$24

san marzano tomato, vegan mozzarella, pineapple, kalamata olives, red capsicum, red onion

VERDE AMARO \$25

ev olive oil, vegan mozzarella, garlic potato, friarielli (italian broccoli), rosemary, kalamata olives

TARTUFO \$28

mushroom and truffle cream, vegan mozzarella, seasonal wild mushrooms, balsamic glaze

gluten free pizza bases \$4.5
vegan mozzarella \$3+ rocket \$2
+ prawns \$6
+ nduja \$5
+ prosciutto \$6
+ buffalo mozzarella \$6
+ imported anchovies \$3other add on ingredients may
incur an extra chargesopressata hot salami 60 days aged
leg ham 10 hours baked
wagyu bressola 90 days aged
pancetta 40 days aged

ev extra virgin

dop exclusively linked to its
territory of origin and production**RUCOLA \$20 GF V DFO**roquette, pear, honey, evoo, pecorino
+\$5 add prosciutto**CAPRESE \$20 GF V VGO**

roma tomato, buffalo mozzarella, basil, evoo, sea salt, pepper

BUFFALA \$26 GF V DFO

rocket, marinated capsicums and artichokes, buffalo mozzarella, basil evoo

+\$5 add prosciutto +\$8 add bresaola

NUTELLA PIZZA \$18

nocciola hazelnut, seasonal fruit, icing sugar

DOUGH-BITES \$16

fried pizza dough, nutella crushed hazelnuts, strawberries

TIRAMISU \$18

savoiardi biscotti, espresso, mascarpone cream & chocolate

WOODFIRED BREAD \$13 VGO DF

extra virgin olive oil (evoo) and balsamic

GARLIC FOCACCIA \$17 V GFO

evoo, fresh garlic, sea salt

PARMESAN POLENTA BITES \$17 GF V

confit garlic aioli

PATATINE FRITTE \$10

chips, salt, aioli

ARANCINI \$21 GF

bolognese, cheese, pumpkin, mushrooms

JUMBO SA TIGER PRAWNS \$26 DF GF

herb gremolata, evoo, and lemon

ROAST FREMANTLE OCTOPUS \$24 DF GF

calabrese caper tomato sauce, fennel rocket salad, lemon

CHICKEN PARMIGIANA \$30

herb & garlic crumbed chicken breast, house napoli sauce, double smoked ham, cheese, chips, salad

+\$7 make it "gigante" (3 pizza toppings of your choice,
bigger chips, bigger salad)**CREAMY GARLIC SIZZLING PRAWNS \$29**

fresh cream, garlic, white wine, salt pepper

SIZZLING PRAWNS \$29

tomato sauce, garlic, chilli, capers, white wine

SCOTCH FILLET FOR TWO \$65

scotch fillet with house sauce, chips, salad

+\$16 make it "carne mare" with jumbo tiger prawns

LASAGNA AL FORNO \$28

housemade beef ragu, san marzano tomato, mozzarella, béchamel, pecorino, fresh basil

CANNELLONI \$26 V

housemade ricotta & spinach stuffed pasta, san marzano tomato, pecorino, fresh basil

GNOCCHI \$28 V

roasted capsicums, pesto, rocket, and stracciatella