

MENU

PIZZA

12" hand-stretched, 24hr+ fermented, Neo-Neapolitan style.

Rosso

San Marzano DOP tomato base

MARGHERITA \$20 V

Mozzarella, parmesan, basil, EV00.

CAPRICCIOSA \$26

Ham, mushroom, arthichoke, black olive, mozzarella, parmesan, basil.

NAPOLI \$25

Anchovies, capers, mozzarella, black olives, parmesan, basil.

SALAMI \$26

Mild salami, taleggio cheese, mozzarella, parmesan, chilli honey, walnuts, basil, EV00.

CARNIVORA \$27

Hot salami, salsiccia, 'nduja (Calabrian spicy pork), ham parmesan, chilli oil, basil.

FATTORIA \$26

Pancetta, potato, onion, smoked provola, mozzarella, parmesan, basil.

GIARDINO \$26 V

Mushroom, eggplant, zucchini, cherry tomato, mozzarella, parmesan, basil.

CALZONE \$26

Ham, salami, ricotta, mozzarella, basil.

Bianca

Varied bases (not tomato)

GARLIC \$17 V

Mozzarella, fresh garlic, parmesan, oregano, EV00.

ZUCCA PICCANTE \$26

Pumpkin base with 'nduja (Calabrian spicy pork), spicy salami, pine nuts, mozzarella, parmesan, chilli honey.

MUSHROOM BIANCO \$26 V

Mushroom, rocket, mozzarella, parmesan, truffle oil.

FORMAGGI \$26 V

Mozzarella, taleggio, provlone, parmesan, oregano, basil.

SALSICCIA \$27

Italian sausage, eggplant, red onion, mozzarella, parmesan, basil.

PROSCIUTTO \$28

24 mth prosciutto di parma, rocket, mozzarella, parmesan.

TARTUFO \$27

Black truffle oil base, carpaccio di wagyu, mushroom, mozzarella, basil.

Mozzarella = Fresh Fior di Latte

EV00 = Extra Virgin Olive Oil

V = Vegetarian / Vegan (add vegan cheese +\$3)

GF base +\$4

Advise about any allergies

Surcharge on public holidays 15%

KIDS

PICCOLA 9" PIZZA \$12

San Marzano tomato base, mozzarella, parmesan.

add ham+pineapple, salami +\$2.

ANTIPASTI

HOMEMADE FOCACCIA \$10

Fresh garlic, rosemary & sea salt.

MARINATED OLIVES \$9

Fresh garlic, oregano, olive oil, rosemary & chilli flakes.

BRUSCHETTA \$14

Cherry tomato, fresh garlic, EV00, oregano, black pepper, basil & balsamic glaze.

BURRATA \$22

Burrata ball with prosciutto di parma, aged balsamic & sourdough bread.

SALADS

THE O.G CAPRESE \$14

Skewers of mixed tomato, Fior Di Latte mozzarella, basil, balsamic & EV00. Served with sourdough.

PANZANELLA \$18

Rocket, cherry tomato, red onion, cucumber, parmesan shavings, sourdough croutons, balsamic, EV00 & black pepper.

ROCKET SALAD \$16

Pear, walnuts, parmesan, diced apple on rocket with balsamic, EV00 & black pepper.

DESSERT

HOMEMADE TIRAMISU \$13

Homemade with savoiardi biscuit, mascarpone, Kahlua liquor, coffee & chocolate.

SWEET MOON NUTELLA

CALZONE \$18

Served with Strawberries

SICILIAN CANNOLI \$8

Crispy pastry shells filled with sweet orange flavoured ricotta topped w/ chocolate chips & pistachios.

GELATO & SORBET \$7

A selection of gelato and sorbet.

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