CONNECT

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Facebook: fb.com/PizzaBar.HollandVillage

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The taste of great company, all year round!
**ANTIPASTI**
Tantalize your taste buds while we prepare your main course.

- **Cold Cuts & Cheese Platter** (Serves 2)
  A sharing plate of Italy’s favourites - Parmesan, salami, olives, Parmigiano Reggiano and bread chips.

- **Classic Tomato Bruschetta**
  A classic burst of fresh summer flavours - chunky tomatoes, fresh basil and garlic, grilled homemade country bread.

- **Tuna Tartare Bruschetta**
  The softness of lightly torched sashimi-grade tuna pairs perfectly with crisp, warm, grilled homemade bread.

- **Goat Cheese Fritters**
  Made from pure French goat cheese. Take a trip to France with these crispy, crunchy and cheesy nuggets of bliss.

- **Crab Cakes**
  Crabby and crusty as it should be. Complemented by a serve of fresh avocado salsa.

- **Calamari Fritti**
  Using only very fresh squid (never frozen) delivered daily by our local fisherman. Coated in a light batter so the freshness of the squid takes centre stage.

- **Caprese**
  Slices of fresh buffalo mozzarella and fresh Roma tomatoes garnished with greens and a drizzle of extra virgin olive oil.

- **Burrata & Prosciutto**
  Soft, fresh, doughy, stringy Italian cheese with a core of buttery fresh cream. This delicateness is heavenly! Served with Parmham and fresh tomatoes.

**SIDES & BITES**
Nothing better than this in one hand and a cold beer in the other.

- **Dough Balls**
  Freshly baked on-the-spot and dusted with Italian cheese. Served with Da Paolo’s own balsamic vinegar of Modena and extra virgin olive oil.

- **Parmesan Garlic Country Bread**
  Nonna’s in agreement with this homemade country bread grilled with garlic, Parmigiano Reggiano and fresh herbs.

- **Garlic Parmesan Fries**
  Thick-cut fries jazzy up with roasted garlic and Parmigiano Reggiano.

- **Truffle Fries**
  It’s the real deal. Taste, see and smell truffle all the way!

- **Italian Meatballs**
  A classic from Paola’s mother’s recipe book. Made with lean beef, vegetables and herbs, slow-simmered in Italian tomato sauce.

- **Buffalo Wings**
  Undeniably a better crunch. Served with barbeque sauce for more gusto.

**PASTA**
Flavourful and filling, just like Nonna makes it, this food is for the body and soul.

- **Penne alla Norma**
  You’re in Sicily as soon as you bite into this al dente pasta tossed in a robust tomato sauce with sautéed eggplant, fresh basil and cheese.

- **Spaghetti alla Carbonara**
  A classic (humble) Italian dish that is so belly satisfying. Egg yolk and Parmigiano Reggiano cream sauce spiked with bacon and black pepper.

- **Spaghetti Aglio, Olio e Funghi**
  For those who like fresh mushrooms, garlic and a spicy kick, this will tickle the senses.

- **Tagliatelle al Granchio**
  Freshly hand made egg pasta with crabmeat in our signature velvety tomato cream sauce.

- **Tagliatelle alla Bolognese**
  Slow cooked lean beef ragout with Italian tomatoes, as it’s done in Bologna, topped with Parmigiano Reggiano.

- **Lasagna Bolognese**
  What sets a good Lasagna apart is the combination of perfect recipes for the homemade pasta layers, Bolognese sauce and the bechamel. Ours has been perfected over generations in the family.

- **Truffled Mac & Cheese**
  Made with real Italian cheese and homemade bechamel, drizzled with Italian truffle oil.

* Add $3 for gluten-free pasta.

- **La Greca**
  Colourful chopped mix of juicy romaine lettuce, cucumbers, olives, Roma tomatoes, chickpeas, feta cheese and fresh dill.

- **Orientale**
  Super, tangy and tasty Asian flavours of coconut, green mangoes, peanuts, peppers, fresh coriander and tamarind dressing with a choice of chicken or prawns.

- **San Nicola**
  Baked pumpkin and pan seared eggplants on a bed of fresh mesclun mix, wild rocket, sprouts, shaved Parmigiano Reggiano, homemade herb bread chips and a mildly spicy Italian tomato dressing.

- **Ahi Avo**
  Sashimi-grade raw tuna tartare, fresh avocado, mixed salad, cherry tomatoes, mango sauce and shoyu dressing.

- **Green-antioxoy**
  Green yet refreshingly fruity - wild rocket, homemade guacamole, green apples, mango, calamansi, mixed mesclun, fresh basil leaves, Italian basil-almond pesto, spring onions, herbed croutons.

- **Caliprawnia**
  A sweet summery salad of prawns, avocado chunks, fresh mango, mesclun mix, cherry tomatoes, vinaigrette dressing and herbed croutons.

**THREE COURSE SET**
Lunch set for complete satisfaction, from start to finish.

Select a Pasta
Penne alla Norma, Spaghetti alla Carbonara, Tagliatelle alla Bolognese

Choose a House Salad
La Greca, San Nicola, Ahi Avo

Have some Gelato
Choose one:
Vanilla, Mango, Dark Chocolate, Pistachio, Hazelnut

Pick either Coffee or Tea

Vegetarian
Recommended

$23++
Weekdays (excluding PH), 12pm - 2.30pm
ROSSA

Paint the town red with our tomato-based classics.

**Margherita**
Did you know the green basil, white mozzarella, and red tomato sauce come together to represent the Italian flag?

**Marinara**
They say you test a pizza by the simplest. Our classic Neapolitan pizza is made with our signature Italian tomato sauce seasoned with fresh garlic and oregano.

**Tricolore**
Simple can be extravagant. Italian tomato sauce, hand-torn creamy burrata, wild rocket and a drizzle of fresh basil-almond pesto.

**Rucola e Crudo**
One of Italy’s most popular pizzas is topped with tomato sauce, mozzarella, wild rocket leaves, aged Parma ham and shaved Parmigiano Reggiano.

**Prosciutto e Funghi**
A classic Italian pizza with tomato sauce, mozzarella, fresh sliced mushrooms and a good baked ham.

**Diavola**
The Devil’s pizza with Italian tomato sauce, mozzarella, salami and that spicy kick from sliced fresh red chillis.

**Americana**
The controversial Hawaiian Pizza. It’s taboo in Italy. But loved around the world, so here it is for those who are fans. Italian tomato sauce, mozzarella, baked ham and pineapple.

**Meat Lover**
Our version of a meat-lover’s pizza is one with Italian tomato sauce, mozzarella, salami, baked ham, homemade Bolognese ragù, a fresh cracked egg and onions.

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Campagna
An elegant yet tasty vegetarian pizza with tomato sauce, mozzarella, Italian marinated artichokes, French goat cheese and sautéed spinach.

Alla Judie
Chicken on a pizza can’t be fancier than this with Italian tomato sauce, mozzarella, slices of fresh avocado, marinated rosemary chicken pieces and pretty pink peppercorns.

BIANCA

White-based pizzas for the cheese lovers.

**Bosco d’Inverno**
This mozzarella and mascarpone base is named after a snow covered forest. Not forgetting mushrooms and black truffles to lead the way.

**Mozza e Crudo**
Summery flavours of fresh tomatoes and fresh basil contrast with the tastiness of mozzarella and aged Parma ham.

**Quattro Formaggi**
A classic 4 Cheese Pizza with Gorgonzola DOP, Parmigiano Reggiano, ricotta and mozzarella.

Carbonara
Everyone loves Carbonara, but what’s it like on a pizza? Just imagine: bacon, a fresh cracked egg, dehydrated Parma ham crisps and grated parmesan on a hot doughy crust with melting mozzarella.

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GLUTEN-FREE DOUGH AVAILABLE

Add $5 for gluten-free* dough (only for Rossa and Bianca).

*Our gluten-free pizza is prepared in the same kitchen as our regular pizza. Traces of gluten may be present.

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CREATIVA
Chef Andrea’s most innovative pizzas, bringing back all the joy of discovery.

**Burrata Pizza Ball**
Fresh burrata wrapped with Parma ham, encased in pizza bread served on a bed of wild rocket and cherry tomatoes.

**Truffle Fried Pizza**
Folded fried pizza filled with truffled ricotta, mushrooms and mozzarella served on a bed of wild rocket and crispy Parmigiano Reggiano.

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Four Way Pizza (serves two)

1. Folded calzone with mozzarella and baked ham.
2. White pizza with Gorgonzola DOP.
3. Fried pizza filled with salami and ricotta.
**DESSERTS**
Sweet treats, another reason to stay in your seat.

- **Tiramisu**
  Layers of Savoiardi biscuits, fresh mascarpone, fresh cracked egg yolks, Marsala wine, Italian coffee and shaved Valrhona chocolate.

- **Sizzling Hot Plate Brownie**
  Cold sticky fudge brownie served with hot Nutella sauce and vanilla gelato.

- **Hazelnut Nougat Profiteroles**
  Italian hazelnut cream-filled profiteroles with homemade soft nougat and chocolate sauce.

- **Cannoli Da Paolo**
  A simple Italian dessert. Crunchy cannoli pastry filled with light ricotta cream, chocolate chips and orange zest.

- **Pistachio Pannacotta**
  A match made in heaven. The luxury of the creamy pistachio pannacotta contrasts perfectly with the tartness of homemade rhubarb rose compote.

- **Nutella Banana Samosas**
  Warning: addictive. Hot and crispy filo pastry nuggets filled with banana and Nutella. Served with fresh banana slices and vanilla gelato.

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**DRINKS**
Sparkling or still, choose your doses.

- **Acqua Panna**
  Natural still mineral water.

- **S. Pellegrino**
  Natural sparkling mineral water.

- **Sparkling Fruit Drinks**
  Mix of Sicilian fruit juice and sparkling water by San Pellegrino.
  Lemon | Orange | Red Orange
  Grapefruit | Chinotto.

- **Soft Drinks**
  Coke | Coke Light | Sprite | Ginger Ale.

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**JUICES**
Fruitily refreshing, with just the right amount of zing.

- **Fruit Juice**
  Apple | Orange | Lime.

- **Fresh Juice**
  Green Apple | Orange | Carrot | Mixed.

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**COFFEE**
Da Paolo Classic Coffee Beans roasted in Italy.

- **Espresso**
- **Macchiato**
- **Cappuccino**
- **Caffé Latte**
- **Mocha**
- **Italian Hot Chocolate**

Extra shot $2 | Soy Milk $1 | Large/Iced $2.
Decaffeinated coffee available.

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**TEA**
Leaves and buds that we brewly love.

- **Black Tea**
  English Breakfast | Earl Grey.

- **Green Tea**
  Jasmine.

- **Infusions**
  Camomile | Lemongrass Ginger | Mint.

- **Iced Tea**
**RED**

From light to bold, garnet to ruby, a glass of red wine adds a regal touch to any meal.

**Da Paolo | Dolcetto D’Alba** (Piemonte)
Rich, dry, mellow with fruity tones.

**Da Paolo | Chianti** (Toscana)
Fruity, full-bodied, spicy notes. Made with Sangiovese (375ml bottle).

**Da Paolo | Chianti Organic** (Toscana)
Smooth, fruity, great expression of Tuscan style. Made with Sangiovese.

**Planeta | La Segreta Rosso** (Sicilia)
Red berries aroma, well-balanced tannins. Made with Nero D’Avola, Merlot and Syrah.

**Caparzo | Sangiovese** (Toscana)
Intense, spice and vanilla in the finish.

**Farnese | Colline Teramane** (Abruzzo)
Montepulciano D’Abruzzo
Intense fruity bouquet, dry, well-balanced.

**Masi | Brolo Campofiorin** (Veneto)
Rich, full-bodied, baked fruit flavour. Made with Corvina, Rondinella and Oseleta.

**Borgogno | Barbera D’Alba Superiore** (Piemonte)
Medium-bodied, fruity bouquet, long finish.

**Pitchfork | Cabernet Merlot** (Australia)
Medium-bodied, herbaceous, berry flavour.

**Paua | Pinot Noir** (New Zealand)
Dry, long finish, rounded tannins.

**Finca Nueva | Reserva** (Rioja, Spain)
Fruity and woody aromas, intense, velvety, lively. Made with Tempranillo.

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**WHITE**

Be they zesty, fruity, floral or dry, our white wines are served to you chilled to perfection.

**Da Paolo | Pinot Grigio** (Lombardia)
Dry, intense aroma, delicate fruity notes.

**Da Paolo | Orvieto** (Toscana)
Fresh, fruit, floral. Made with Verdelino, Grechetto and Druppegio (375ml bottle).

**Da Paolo | Chardonnay** (Puglia)
Delicate fruity aroma, dry, honeydew aftertaste.

**Masi | Levarie Soave Classico** (Veneto)
Delicate, citrus, pineapple, well-balanced. Made with Garganega and Trebbiano di Soave.

**Masi | Masianco** (Veneto)
Full-bodied, dry, long finish, ripe apples, honey. Made with Pinot Grigio Verduzzo.

**Planeta | La Segreta Bianco** (Sicilia)
Well-balanced, citrus, floral. Made with Greco diette, Chardonnay, Viognier and Fiano.

**Livio Felluga | Sauvignon Colli Orientali** (Friuli)
Fruity, smooth, pink grapefruit aftertaste.

**Paua | Sauvignon Blanc** (New Zealand)
Dry, zesty, citrus finish.

**Pitchfork | Semillion Sauvignon Blanc** (Australia)
Light to medium-bodied, citrus and apple flavours.

**De Fefiñanes | Albariño** (Rias Baixas, Spain)
Balanced, fresh, clean flavour.

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**SPARKLING**

Enjoy the refreshing effervescence of our sparkling wine selection, all uncorked with a pop!

**Da Paolo | Prosecco** (Veneto)
Fruity, persistent perlage, apple and pear hints. Made with Glera.

**Da Paolo | Moscato D’Asti** (Piemonte)
Light-bodied, tiny bubbles, white peach, floral.