

CLASSIC PIZZA

SLOW-FERMENTED OVER 48 HOURS FOR THE PERFECT CRUST

S 15.5 • L 21.5 • F 27.5

MARGHERITA 🍃

Tomato Base, Mozzarella, Oregano

PEPPERONI 🍖

Tomato Base, Mozzarella, Pepperoni

VEGETARIAN 🍃

Tomato Base, Mozzarella, Mushroom, Onion, Capsicum, Kalamata Olives

HAWAIIAN

Tomato Base, Mozzarella, Ham, Pineapple

GARLIC AND CHEESE 🍃

Mozzarella, Garlic, Oregano

S 16.5 • L 22.5 • F 28.5

CAPRICCIOSA

Tomato Base, Mozzarella, Ham, Mushroom, Kalamata Olives

Anchovies optional

AUSSIE

Tomato Base, Mozzarella, Ham, Bacon, Egg

MEXICAN 🌮

Tomato Base, Mozzarella, Hot Salami, Capsicum, Onion, Chilli Flakes, Jalapeño

AMERICANO

Tomato Base, Mozzarella, Ham, Hot Salami, Onion

CHICKEN

Tomato Base, Mozzarella, Chicken, Pineapple

S 17.5 • L 23.5 • F 29.5

FERRARO SPECIAL 🍷

Tomato Base, Mozzarella, Hot Salami, Mushroom, Capsicum, Prawns, Kalamata Olives, Bacon

THE LOT 🍷

Tomato Base, Mozzarella, Ham, Salami, Mushroom, Onion, Capsicum, Kalamata Olives, Pineapple, Prawns

PENINSULA CHICKEN

Tomato Base, Mozzarella, Chicken, Pineapple, Bacon, Garlic, Oregano

ISLANDER 🍷

Tomato Base, Mozzarella, Chicken, Pineapple, Prawns, Bacon

MEAT LOVERS

Tomato Base, Mozzarella, Ham, Salami, Chicken, Bacon, BBQ Sauce

GLUTEN FREE BASES ARE AVAILABLE AT • 5

ALL INGREDIENTS AND SAUCES ARE GLUTEN-FREE. VEGAN CHEESE AVAILABLE. PLEASE NOTE: SICILIAN SPECIALTIES AND ITEMS MARKED GLUTEN FREE CARRY A GLUTEN RISK AS OUR KITCHEN IS NOT A CERTIFIED GLUTEN-FREE ENVIRONMENT.

GOURMET PIZZA

S 21.5 • L 28.5

MEDITERRANEAN 🍃

Napoli Base, Mozzarella, Artichoke Heart, Roasted Capsicum, Red Onion, Feta, Portobello Mushrooms, Garlic, Oregano

EUROPEAN

Napoli Base, Mozzarella, Baby Spinach, Double Smoked Leg Ham, Semi Sundried Tomato, Roasted Capsicum, Feta, Garlic

ORTOLANA 🍃

Napoli Base, Mozzarella Baby Spinach, Cherry Tomato, Red Onion, Roasted Capsicum, Sicilian Green Olives, Grilled Eggplant

POLLO AVOCADO

Napoli Base, Mozzarella, Chicken, Avocado, Portobello Mushroom, Topped with Aioli

POLLO VODKA 🍷

Tomato Vodka Sauce, Mozzarella, Chicken, Roasted Capsicum, Italian Style Chilli (Hot), Parsley

POLLO PESTO

Napoli Base, Chicken, Sundried Tomato, Red Onion, Mozzarella, Feta, Topped with Pesto Mayo

PATATE E SALSICCIA

Napoli Base, Hand Sliced Potatoes, Mozzarella, Roasted Capsicum, Garlic, Salsiccia (Nino & Joes Italian Sausage), Pecorino Romano

FUNGHI BIANCO

Creamy Garlic Base, Portobello Mushrooms, Bocconcini, Mozzarella, Cracked Pepper, Truffle Mayo. Topped with a Dash of Truffle Oil

MOUNT ETNA 🌋

Napoli Base, Mozzarella, Hot Calabrese Salami, Italian Chilli, Roast Capsicum, Nduja, Cherry Tomatoes, Chilli Flakes, Topped with Bippi Italian Style Sriracha

SMOKED SALMON 🍷

Napoli Base, Mozzarella, Smoked Salmon, Red Onion, Capers, Fresh Cracked Pepper, Topped with a Lemon Wedge

SOUVLAKI PIZZA

Napoli Base, Mozzarella, Marinated Lamb, Cherry Tomato, Red Onion, Feta, Drizzled with Tzatziki Sauce

Options: Lamb, Chicken, Mixed

CARNIVORO CATANIA

Napoli Base, Mozzarella, Double Smoked Ham, Italian Sausage, Calabrese Salami, Caramelised Onion and Lamb

PROSCIUTTO

Napoli Base, Mozzarella, Prosciutto Crudo, Shaved Parmesan, Bocconcini, Topped with Wild Rocket

TONNO E CIPOLLA 🍷

Napoli Base, Italian Tuna, Red onion, Mozzarella, Topped with Aioli and Parsley

PRAWN PRIMAVERA 🍷

Napoli Base, Mozzarella, Baby Spinach, Cherry Tomato, Garlic Tiger Prawns

Traditional Sicilian

STONE-BASED OVEN

RECTANGULAR FOCACCIA BASE SERVES 2-3 PEOPLE • 39.50

TO SHARE PINSA BASE • 39.50

SMALL PINSA • 25.5

Gluten-Free Base - 30 • No Half & Half • Allow for longer wait times

WARNING:

INGREDIENTS SO AUTHENTIC, GOOGLE MAY BE REQUIRED

SCECCU

San Marzano Pomodoro, Provolone Cheese, Fresh Mortadella, Burrata, Semi Sundried Tomato, Sicilian Green Olives, Topped with Pesto Oil

CORLEONE

San Marzano Pomodoro, Provolone Cheese, Italian Meatballs, Caramelised Onion, Pine Nuts, Topped with Parsley & Pecorino Romano

IL VIZZINI (HOME TOWN SPECIALTY) 🌋

Provolone Dolce Base, Topped with Italian Sausage (Nino & Joes), Seasonal Broccoli (friarelli), Hot Italian Chilli and Pecorino Romano

PIZZA FUNGHI 🍃

San Marzano Pomodoro, Portobello Mushrooms, Garlic, Provolone Cheese, Truffle Oil, Parmesan with Wild Rocket

CORNUTO 🍷

San Marzano Pomodoro, Provolone Cheese, Hot Salami, Nduja (Calabrian Spicy Spreadable Pork Sausage), Topped with Ricotta & Italian Chilli Honey

SETTE BELLO

San Marzano Pomodoro, Provolone Cheese, Double Smoked Leg Ham, Grilled Pineapple & Italian Chilli Honey

D.O.P

San Marzano Pomodoro, Provolone Cheese, Prosciutto di Parma, Burrata, Cherry Tomato, EVOO

NUOVA

San Marzano Pomodoro, Provolone Cheese, Double Smoked Leg Ham, Portobello Mushrooms, Red Onion, Artichoke Heart, Sicilian Green Olives

IL GIUSEPPE

Trio sauce combination: San Marzano Pomodoro, Vodka Sauce, Pesto Sauce, Cupped Pepperoni, Topped with Pecorino Romano

SARDE SICILIANE 🍷🌋

San Marzano Pomodoro, Cooked Sardine Fillets with Caramelised Sultanas, Red Onion, Capers, Roasted Pine Nuts, Topped with Seasonal Herbs

ALLA NORMA 🍷🌋

San Marzano Pomodoro, Provolone Cheese, Grilled Eggplant, Cherry Tomato, Topped with Ricotta and Fresh Basil

PIZZA CON TONNO 🍷

Whitebase with Provolone Cheese, Italian Tuna, Cherry Tomato, Capers, Red Onion Sicilian Green Olives, Topped with Rocket and a Wedge of Lemon

WHAT IS A SICILIAN PIZZA?

A Sicilian-style pizza is a rectangular, pan-baked pizza with a thick yet light, airy focaccia-like crust. Baked with Olive Oil, it forms a golden, crispy base and caramelized edges while staying soft inside. Topped with slow-cooked San Marzano Pomodoro, Cheese, and quality ingredients, it's hearty, saucy comfort food made for sharing.

PASTA

Spaghetti, Fettucine, Penne, Gnocchi

Gluten-Free Options: Gnocchi & Penne +3

24.5

LASAGNA

Slow-cooked Bolognese Ragu, Leg Ham, Creamy Béchamel, and Parmigiano layered with sheets of Fresh Pasta

NAPOLI 🍷🌋

Cooked Low and Slow with Italian Tomatoes, Basil and Garlic

BOLOGNESE (CONTAINS GLUTEN)

Slow Cooked Bolognese Ragu, Topped with Parmesan Cheese

AUSSIE CARBONARA

Bacon, Onion, Spring Onions & Free-Range Egg in Cream Sauce, Topped with Parmesan Cheese

TRADITIONAL CARBONARA

Pancetta, Egg Yolks, Pecorino Romano, Black Pepper.

Tip: Traditionally Served with Spaghetti

DELIZIOSA

Chicken, Mushroom, Onion, Garlic in a Cream & White Wine Sauce

ZINGARA 🌋

Hot Salami, Onion, Spring Onion, Capsicum, Olives, Chilli in a Napoli Sauce

POLLO VODKA 🍷

Marinated Chicken Cooked in our Creamy Tomato Garlic and Vodka Sauce, Roasted Capsicum, Red Onion and Parsley

POLLO PESTO

Marinated Chicken Cooked in our Cream and Pesto Sauce, with Bacon, Peas & Spring Onion

PASTA ALLA NORMA 🍷🌋

Grilled Eggplant, Cherry Tomatoes, Basil, Garlic, Cracked Pepper Extra-Virgin Olive Oil in a Napoli Sauce

PASTA PESCATORE 27.5 🍷

Napoli Sauce, Onion, Garlic, White Wine, Tiger Prawns, Calamari, Fish & Mussels

PANNA E TONNO 🍷

Italian Tuna in a Rich White-Wine Cream Sauce with Mushrooms, Garlic, Onion and Parsley

DRINKS

GLASS 5

Coca Cola, Coca Cola No Sugar, Fanta, Sprite, Lemon Lime Bitters

1.25L 6

Coca Cola, Coca Cola No Sugar, Vanilla Coca Cola, Sprite, Fanta

ORGANIC ITALIAN SODA 5.50

Chinotto, Limonata, Aranciata, Rosso Aranciata, Mandarino, Melagrana

QUALITY ITALIAN JUICES 4.5

Apple, Peach, Pear, Blood Orange, Pineapple, Tropical

SAN BERNARDO WATER \$5.50

Still or Sparkling

MAINS

SICILIAN ARANCINI 25.5 🌋

Traditional Street Food Hand Crafted Rice Cones, Bread Crumbed and filled with Slow Cooked Ragu, Green Peas and Mozzarella, cooked until Crisp, Served with Italian Salad

POLPETTE 25.5 (CONTAINS GLUTEN)

Classic Italian Meatballs made with Ground Beef and Loaded with Herbs, in a Traditional Bolognese Ragu, Served with Italian Salad

COTOLETTA DI POLLO 25.5

Fresh Chicken Breast Fillet, Crumbed and Seasoned then Pan Fried to Perfection, Served with an Italian Salad

TO SHARE

SICILIANO ARANCINI 10.5 🌋 3X PACK 27.5

Traditional Street Food Hand Crafted Rice Cone filled with Slow Cooked Ragu, Green Peas and Mozzarella, cooked until crisp

GARLIC BREAD ROLL 6

GLUTEN FREE GARLIC BREAD 7

GARLIC & CHEESE FOCACCIA 21.5 🍃

OLIVES & CHEESE FOCACCIA 21.5 🍃

SFINCIONE 31.5 🍷

OLD SCHOOL TRADITIONAL SICILIAN PIZZA

Napoli Sauce, Toasted Breadcrumb, Onion, Anchovy Topped with Pecorino Romano on a light and airy Focaccia style Base

SALADS

SICILIAN SALAD 21.50 🌋

Cos Lettuce, Celery, Cherry Tomatoes, Cucumber, Red onion with Olive Oil Dressing Optional : Sardines/Tuna

ITALIAN SALAD 15.50

Cos Lettuce, Cucumber, Cherry Tomato & Red Onion, Served with Balsamic Dressing

GREEK SALAD 17.50 ADD / LAMB- 5

Cos Lettuce, Cucumber, Cherry Tomato, Red Onion, Kalamata Olives and Feta Cheese, Served with Balsamic Dressing

CAESAR SALAD 19.50

Cos Lettuce, Crispy Bacon, Croutons, Boiled Free-Range Egg & Shaved Parmesan, Topped with Caesar Dressing

ADD / TIGER PRAWNS/COTOLETTA/SALMON - 8

DESSERTS

GELISTA GELATI 570ML TUB 11.50

13 Signature Flavour Combinations — available to view online

AURORA DESSERTS 8 / TWIN PACK 14.5

Tartufo, Bacio, Cassata, Marroncino, Tiramisu, Gianduiotto, Forbidden Apple

AURORA FROZEN GELATI CANNOLI 7.50

Chocolate, Custard, Pistachio

NONNA ANNA'S FRESHLY MADE CANNOLI

S • 3.50 / L • 6.50

Available between Friday to Sunday • while they last!

The Story of ferraro's

IT ALL STARTED WITH GIUSEPPE

A young Sicilian with recipes from Vizzini and Catania, and a dream to bring his homeland's flavours to Australia. In 2008, Giuseppe and Anna Ferraro opened their heart, a little pizzeria called "Giuseppe's" on Wilsons Road with their four kids by their side. Every pizza was made with love, every customer felt like family. After three years of building something special, an offer came through, way too good to turn down. In 2011, they sold it and stepped away.



THE COMEBACK NOBODY SAW COMING

Years passed. Giuseppe and Anna opened other shops, chasing success across the Peninsula. But Giuseppe kept one eye on the dough and the other on that little shop on Wilsons Road. Then in 2024, the landlord called.

"Want your old shop back?"
The answer was immediate: YES.

Giuseppe wanted to take his pizza game to the new age, so when the Ribbons family heard about this opportunity, they were straight onboard for this next venture. Michael Ribbons, another local pizza man who'd spent over a decade in Mornington's pizza scene, who also happens to have skills in marketing and videography, was excited for the potential of this merger.

TWO FAMILIES. TWO SETS OF EXPERTISE. ONE MISSION: CREATE SOMETHING TRULY SPECIAL FOR THE COMMUNITY AND BRING THE TASTE OF SICILY TO MORNINGTON.

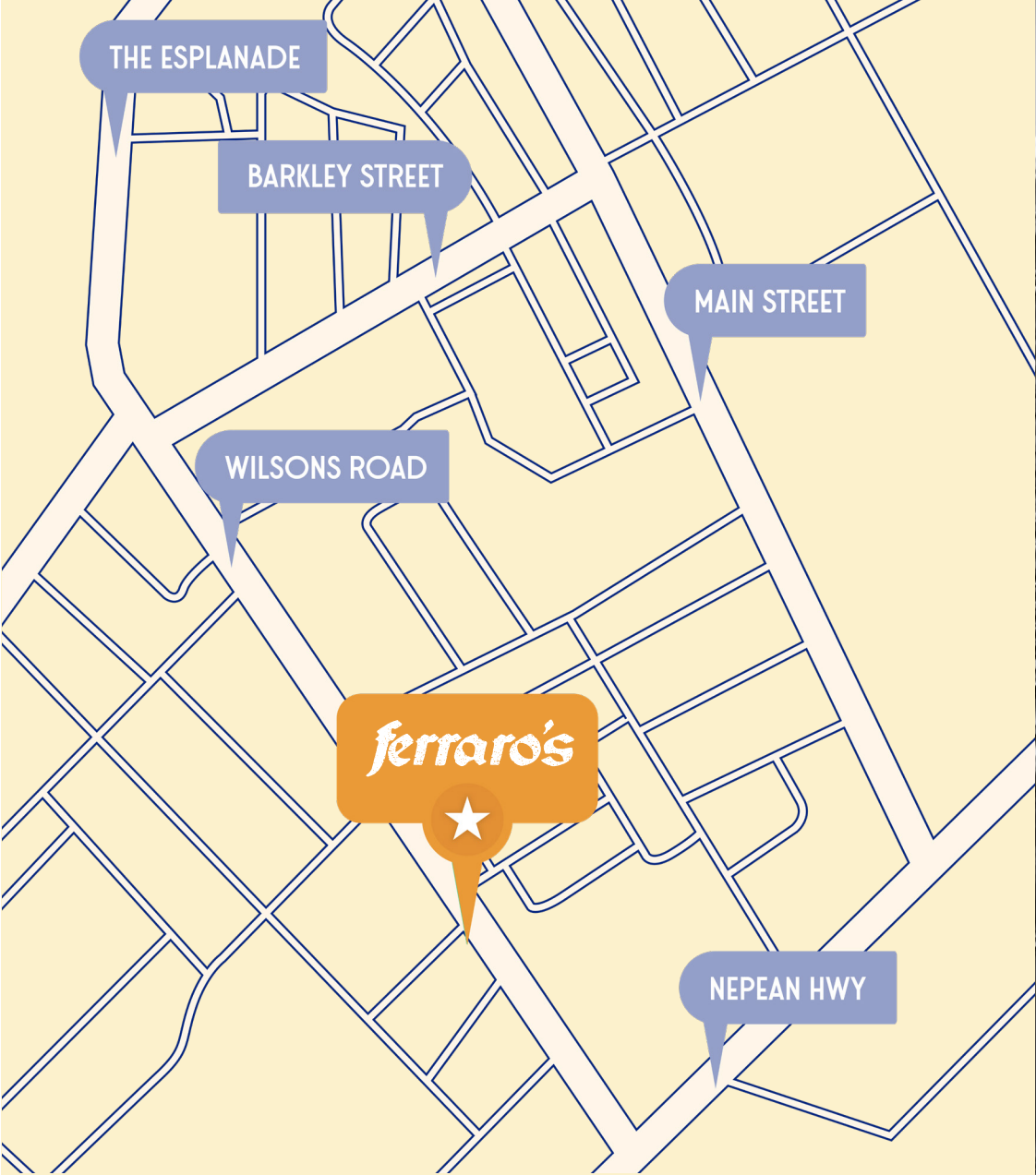
TODAY

Ferraro's isn't just a pizzeria. It's Giuseppe back where he belongs. It's Anna's sneaky cannoli slipped into your bag with a smile. Its recipes from Vizzini and Catania, passed down through generations. It's proof that the best comebacks aren't about proving something to the world. They're about remembering who you are and doing it better the second time around.

WHEN FAMILIES BECOME ONE

Together the Ferraro's and the Ribbons family, grabbed paint brushes, power tools, and suitcases full of Sicilian ceramics, transforming that tired old shop into something magical.

WELCOME TO FERRARO'S.
WELCOME TO OUR FAMILY.
WELCOME HOME.



92 WILSON ROAD, MORNINGTON

(03) 5977 2008 • TUESDAY- SUNDAY: 5-9PM

FERRAROSPIZZERIA.COM.AU

