Classic Pizza

S • 16 • L 22 • F 28 Half & Half Large and Family Only

GARLIC AND CHEESE
Garlic, Mozzarella, Oregano

HAWAIIAN
Tomato Base, Ham, Pineapple, Mozzarella

MARGHERITA
Tomato Base, Mozzarella, Oregano

PEPPERONI
Tomato Base, Mozzarella, Pepperoni

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

S 17• L 23• F 29

AMERICANO
Tomato Base, Ham, Hot Salami, Onion, Mozzarella

AUSSIE
Tomato Base, Ham, Mozzarella, Bacon, Egg

CAPRICCIOSA
Tomato Base, Ham, Mushroom, Kalamata Olives, Mozzarella

CHICKEN
Tomato Base, Chicken, Pineapple, Mozzarella

MEXICAN
Tomato Base, Chilli Flakes, Hot Salami, Capsicum, Onion, Jalepeno, Mozzarella

PATATE
Tomato Base, Potato, Onion, Mozzarella, Bacon, Garlic, Mozzarella

S 18 • L 24 • F 30

FERRARO'S SPECIAL
Tomato Base, Hot Salami, Mushroom, Capsicum, Kalamata Olives, Mozzarella, Bacon, Prawns

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

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

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

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

Gourmet Pizza

S • 22 • L 28 No Half & Half

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

FUNGHI BIANCO
Cream Base, Black Pepper, Garlic, Parmesan, Mozzarella, Portobello Mushrooms, Bocconcini, Truffle oil, Topped with Truffle Mayo

MEDITERRANEAN
Napoli Base, Mozzarella, Portobello Mushroom, Red Onion, Roasted Capsicum, Artichoke, Feta, Garlic, Oregano

MOUNT ETNA
Napoli Base, Nduja, Calabrese Salami, Roasted Capsicum, Cherry Tomato, Mozzarella, Topped with Sririacha Mayo

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

PATATE E SALSICCIA
Napoli Base, Potato, Roasted Capsicum, Mozzeralla, Salsiccia (Nino & Joes Italian Sausage), Topped with Pecorino Remano

POLLO AVOCADO
Napoli Base, Chicken, Mushroom, Avocado, Mozzarella, Topped with Garlic Aioli

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

POLLO VODKA
Tomato Vodka Base, Hot Italian Chilli, Chicken, Roasted Capsicum, Mozzarella, Topped with Parsely

SOUVALKI PIZZA
Napoli Base, Red Onion, Cherry Tomato, Mozzarella, *Option of Marinated Lamb, Chicken or Mixed* Topped with Tzatziki

S 23 • L 29

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

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

SMOKED SALMON
Napoli Base, Mozzarella, Topped with Smoked Salmon, Capers, Red Onion, Lemon Wedge, Black Pepper

GLUTEN FREE BASES ARE AVAILABLE AT • 5

VEGAN CHEESE AVAILABLE AT • 3

PLEASE NOTE: ITEMS MARKED GLUTEN FREE CARRY A GLUTEN RISK AS OUR KITCHEN IS NOT A CERTIFIED GLUTEN-FREE ENVIRONMENT.

Spice Level *Seafood*
Sicilian Speciality *Vegetarian*
Contains Nuts *Contains Gluten*

Traditional Sicilian

STONE-BASED OVEN

FOCACCIA BASE SERVES 2-3 PEOPLE • 39.50
LARGE PINSA BASE • 39.50
MEDIUM PINSA BASE • 32.50

Gluten-Free Base - 33 • No Half & Half

ALLA NORMA
San Marzano Pomodoro, Provolone Dolce, Grilled Eggplant, Cherry Tomato, Topped with Ricotta and Fresh Basil

CORLEONE
San Marzano Pomodoro, Pine Nuts, Caramelised Onion, Provolone Dolce, Topped with Polpette (Italian Meatballs), Parsley & Pecorino Remano

CORNUTO
San Marzano Pomodoro, Provolone Dolce, Hot Calabrese Salami, Nduja, Topped with Ricotta & Italian Chilli Honey

D.O.P
San Marzano Pomodoro, Provolone Dolce, Cherry Tomato, Topped with Prosciutto Crudo, Burrata, EVOO

IL GIUSEPPE
San Marzano Pomodoro, Pepperoni, Provolone Dolce, Vodka Sauce, Pesto Oil, Topped with Pecorino Romano

IL VIZZINI (HOME TOWN SPECIALTY)
Provolone Dolce Base, Topped with Italian Sausage (Nino & Joes), Friarelli, Hot Italian Chilli and Pecorino Romano

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

PIZZA CON TONNO
Provolone Dolce Base, Italian Tuna, Cherry Tomato, Capers, Red Onion, Sicilian Green Olives, Topped with Rocket and a Wedge of Lemon

PIZZA FUNGHI
San Marzano Pomodoro, Portobello Mushrooms, Garlic, Provolone Dolce, Truffle Oil, Topped with Parmesan and Wild Rocket

SALMONE E RUCOLA
Cream Cheese Base, Smoked Salmon, Topped with Red Onion, Capers, Cracked Pepper, Lemon Wedge, and Wild Rocket

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

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

SETTE BELLO
San Marzano Pomodoro, Provolone Dolce, Smoked Leg Ham, Grilled Pineapple, Topped with Italian Chilli Honey

Pasta

Spaghetti, Fettucine, Penne, Gnocchi
Gluten-Free Options: Gnocchi & Penne +3

• 24

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

BOLOGNESE
Slow Cooked Bolognese Ragu, Topped with Parmesan Cheese

CASALINGA
Bacon, Onion, Mushroom, Spring Onion, Garlic, Parmesan Cheese, Cooked in a Napoli and Cream Sauce

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

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

PASTA ALLA NORMA
Grilled Eggplant, Cherry Tomatoes, Basil, Garlic, Cooked in a Napoli Sauce

PASTA PESCATORE • 28
Onion, Garlic, White Wine, Tiger Prawns, Calamari, Fish & Mussels, Pinch of Chilli Flakes Cooked in a Napoli Sauce

POLLO PESTO
Chicken, Bacon, Onion, Spring Onion, Sundried Tomato, Peas. Cooked in a Cream and Pesto Sauce,

POLLO VODKA
Chicken, Hot Italian Chilli, Roasted Capsicum, Onion Cherry Tomato, Garlic, Cooked in a Creamy Tomato Vodka Sauce,

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

TRADITIONAL CARBONARA
Pecorino Romano, Egg Yolk, Cracked Black Pepper, Topped with Pancetta

Salads

ITALIAN SALAD • 15
Cos Lettuce, Cucumber, Cherry Tomato & Red Onion, Served with Balsamic Dressing

GREEK SALAD • 17
Cos Lettuce, Cucumber, Cherry Tomato, Red Onion, Kalamata Olives, Marinated Feta, Served with Balsamic Dressing **ADD LAMB • 5**

CAESAR SALAD • 19
Cos Lettuce, Crispy Bacon, Croutons, Boiled Free-Range Egg & Shaved Parmesan, Topped with Caesar Dressing **ADD COTOLETTA • 8**

Mains

• 25

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

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

SALSICCE AL FINOCCHIO
Nino & Joes Mild Pork & Fennel Sausage x 2, Served on a bed of Rocket with an Italian Salad.

SICILIAN ARANCINI
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

To Share

GARLIC BREAD ROLL • 6

GLUTEN FREE GARLIC BREAD ROLL • 7

GARLIC & CHEESE FOCACCIA • 25

SICILIAN ARANCINI • 10 (3X PACK • 27)

Drinks

GLASS • 6
Coca Cola, Coca Cola No Sugar, Fanta, Sprite, Mole Cola

1.25L • 6
Coca Cola, Coca Cola No Sugar, Fanta, Sprite

ORGANIC ITALIAN SODA • 6
Chinotto, Limonata, Aranciata, Rosso Aranciata, Mandarino

QUALITY ITALIAN JUICES • 4
Apple, Peach, Pear, Blood Orange, Pineapple, Mango

SAN BERNARDO WATER • 5
Still or Sparkling

Dessert

GELISTA GELATI 570ML TUB • 12
13 Signature Flavour Combinations

AURORA DESSERTS • 8 / TWIN PACK• 14
Tartufo, Bacio, Cassata, Marroncino, Tiramisu, Gianduiotto, Apple, Biscotto

NONNA ANNA'S FRESHLY MADE CANNOLI M• 5 / L • 7

GELATERIA CALLIPO TWIN PACKS • 12
Tartufo Varieties: Limoncello, Hazelnut, Pistachio, Coffee

GELATERIA CALLIPO 1L TUB • 12
Chocolate, Pistachio, Tiramisu, Lemon, Hazelnut

The Story of Ferraro's

Ferraro's has always been about more than pizza. It's about family, tradition, community, and the people who have become part of our story along the way.

Our story began in 2008, when Giuseppe and Anna Ferraro opened a little family pizzeria on Wilsons Road with their four children by their side. With recipes and traditions passed down through generations in Sicily, they wanted to create something simple, a place where good food brought people together, where you were greeted by name, and where everyone who walked through the door felt like part of the family.

Vizzini, Sicily

Noto, Sicily

Catania, Sicily

Before long, that little shop became so much more than a place to get pizza. Familiar faces became friends, families returned, and the Mornington community became woven into the Ferraro family's life. It was where our children grew up, where friendships were made, and where so many memories began.

In 2011, our journey took us away from Wilsons Road. We went on to own Papa G's on Main Street Mornington, before later opening Pepe's Pizza in Somerville. Each chapter brought new faces, new memories and invaluable experience. We grew, refined our craft and learned so much along the way.

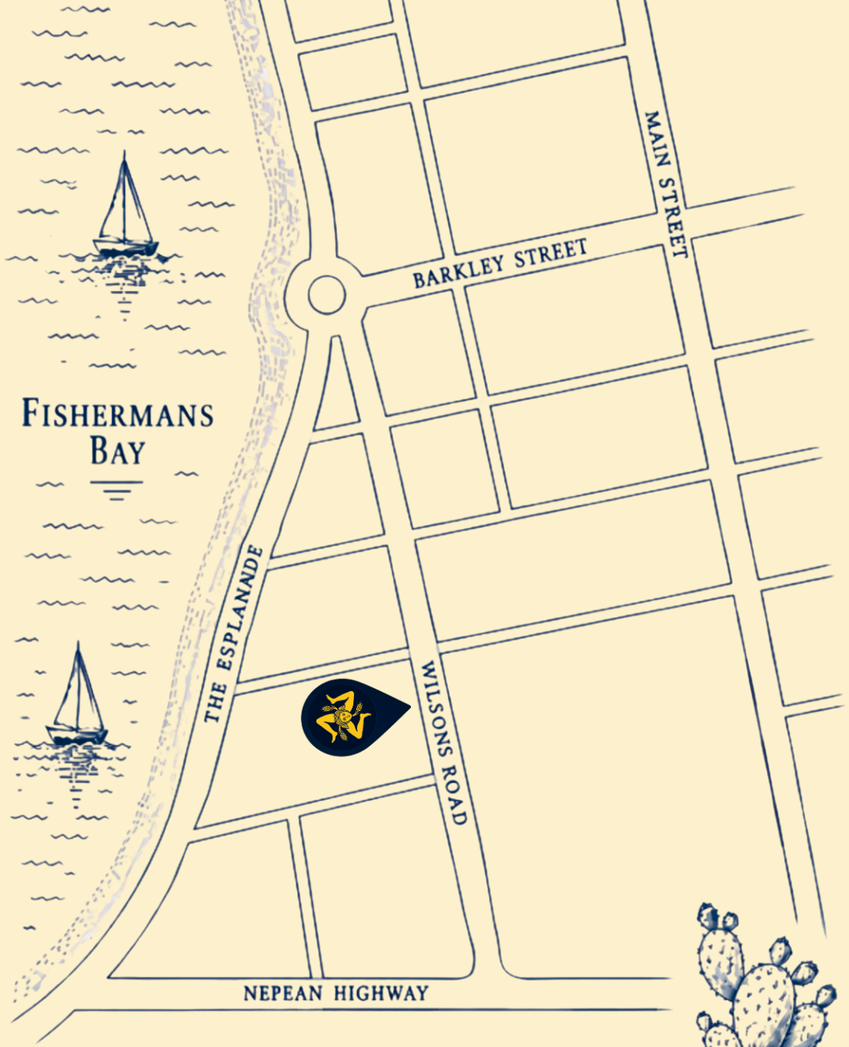
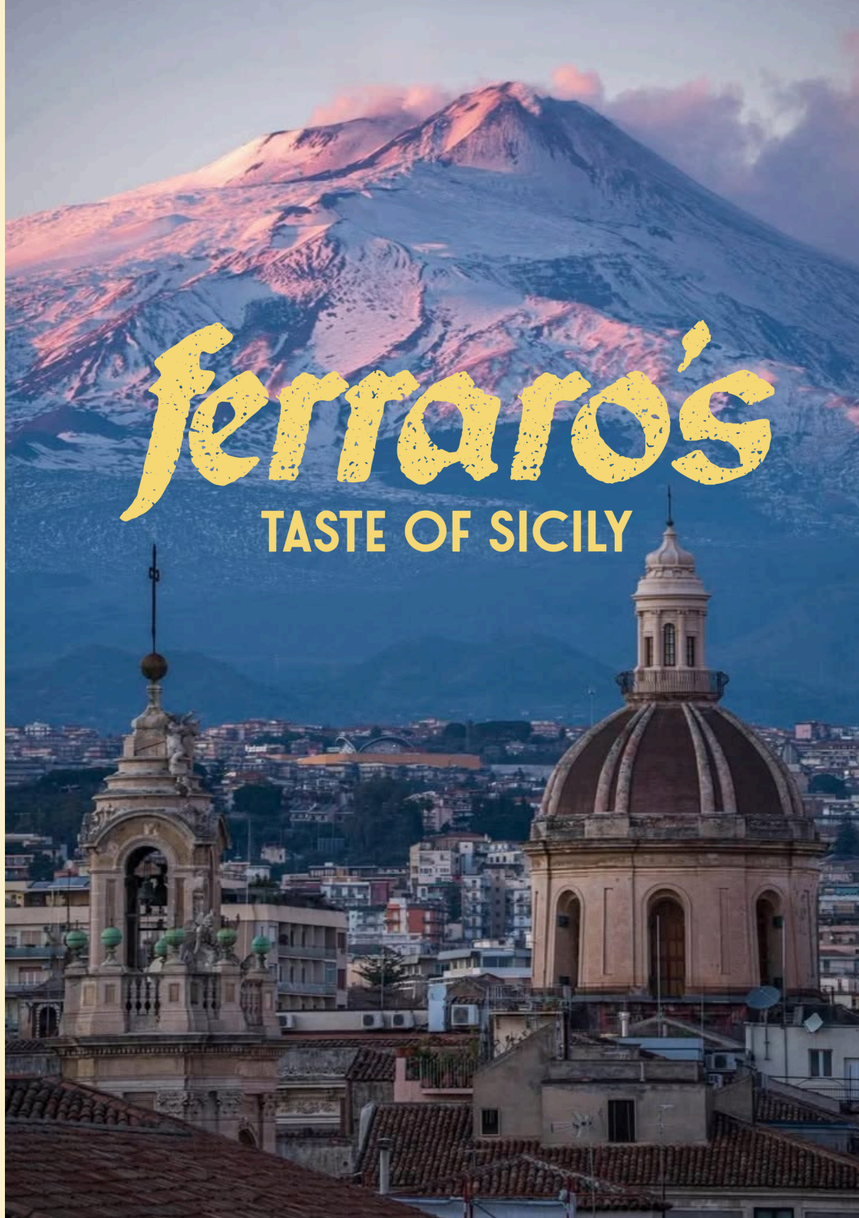
But we never forgot the little shop where it all started because some places never really leave your heart.

So when the opportunity came in 2024 to return to Wilsons Road, it felt like life had brought us exactly where we were meant to be. After all those years, we were coming home back to the same community, the same little shop and the place where our family's story began. Only this time, we returned with nearly two decades of experience and a new name: Ferraro's – Taste of Sicily.

To those who remember us from 2008, thank you for coming back. To those we met somewhere along the way, thank you for following our journey. And to those joining us for the very first time, we hope this becomes a place your family returns to for years to come.

Trinacria:
Sicily's ancient symbol, reflecting the island's three-cornered shape and deep Mediterranean history.

From our family to yours, thank you for being part of our story. Welcome to Ferraro's.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