

# Leopard Pie



## THE MENU



### Tag Your Pies!

Bring your best smile!  
We will award a prize for the best picture on the 1st of each month!

@LeopardPiePizza

You're not going to find many pizzas out there that can be as good for you, as a Leopard Pie.

#### The Pros...

- Complexity in the flavour
- A beautiful aroma
- Increased prebiotic & probiotic properties
- Improves gut health
- Reduced sugars in the dough

## 3 DAY DOUGH FERMENTATION

## LET'S BEGIN

### Salted Italian Crisps ..... 2

A bowl of authentic Italian salted crisps.

### Marinated Olives ..... 4.50

Garlic marinated green & black pitted olives topped with wood oven roasted mushrooms, oregano & garlic oil.

### Sicilian Nocellara Olives ..... 4.50

Whole green 'in' stone olives in light brine.

### Rocket & Parm Salad ..... 4.50

Fresh peppery rocket and aged grated parm, with balsamic dressing and a sprinkle of rosemary salt and a drizzle of garlic oil.

### Caprese Salad ..... 8

Sliced beef tomato, vine tomato's, mozzarella di bufala, fresh basil, oregano, evoo, balsamic glaze.

### The Burrata Starta ..... 9.50

Whole creamy burrata, vine tomato's, rocket & homemade pizza oven bread.

## GARLIC BREADS

### Garlic Gondolas (VG Available) .. 9.50

Our take on a classic! x2 gondola shaped stretched doughs covered in homemade garlic butter with a sprinkling of sea salt and rosemary mix.

### Vesuvio Garlic Bread ..... 9

Tomato base on a wood fired bread with garlic oil & fresh, smoked chilli flakes.

### Garlic Bread with Cheese ..... 9.50

The GBC includes homemade garlic butter, fior di latte mozzarella & butter brushed crusts followed by a grated parm dusting.

**VEGAN CHEESE & VEGAN GARLIC BUTTER AVAILABLE!**

### Honey Butter Rings™

X2 RINGS filled with a bath of our homemade garlic butter mash & chilli honey drizzle. Then finally covered in grated parm for the win! **Great to share!**

#### Add ons...

- Cheese +1
- Cheese & Nduja +2

**VEGAN Option Available**

12

## THE MAIN EVENT

**An Education in Italian Ingredients!**  
GF & VG pizza bases available on request.

### Marinara (VG) ..... 9

Dating back to 1735 the marinara was prepared using olive oil, tomatoes, basil & oregano by sailors that sailed around Italy's coastline. We have added our LP twist to this classic by adding confit garlic cloves.

### Margherita (VE/VG Available) ..... 10

Legend has it that the 'Margherita' was invented in 1889 in honour of Italy's unification. With the 3 toppings; Tomato, mozzarella & basil representing the Italian flag.

### Cinghiale ..... 15

Pronounced "sing-all-ey". Cured wild boar meat is amazing on its own but on this pie, it levels up. Tomato base, earthy wood fired portobello mushrooms, fresh red, green chilli, garlic oil & basil.

### Salame Pie ..... 15

We don't offer a pepperoni pizza as in Italian, pepperoni means bell pepper! But fear not, our version is made with the highest-grade salami Napoli. Cut in julienne style strips, it is not too spicy & of course, tastes amazing!

### The Carne ..... 16

**4 meats, yes. 4... A must for the meat lovers!**  
The carne takes cured meats from all over Italy to create this magnifico wood fired pie. Organic tomato's, fior di latte mozzarella, salami Napoli, Cinghiale (wild boar), finocchiona (fennel salami), calabrian spicy 'nduja, EVOO & basil.

### Spianata Pie ..... 16

'Piccante' is the Italian word for spicy and 'Spianata' is the word for flattened. Tomato base, fior di latte mozzarella, hand sliced cured spianata made from lean pork, red chilli smoked over maple wood. Finally, we add fresh chillies to make sure you feel the heat.

### 'Nduja Pie (VE/VG Available) ..... 15

Pronounced 'En-Doo-Ya', if you want to sound like an Italian! Spreadable spicy pork sausage from Calabria (southern Italy), sat on top of our tomato sauce & fior di latte mozzarella. Finished off with sweet & spicy roquito peppers & our chilli honey. What a beauty!

### Prosciutto ..... 16

Crudo is our Italian word here meaning 'Raw'. Prosciutto crudo is our aged Italian ham. Like the famous parma ham, it is placed on the cheese & tomato base after the oven. This is so it is warm, but not cooked. This meat is best tasted as it comes. The pie is then finished with rocket, prosciutto, grated parm & EVOO.

### Amalfi Pie ..... 15

Amalfi coast anchovies are some of the best in the world! With this in mind we created the "Amalfi Pie," salty & sweet with meaty anchovies. This pie is one for the seafood crowd, who love a caper & olive combo. After the fire, we add EVOO and grate parm just before delivering it to your table.

### Goat Cheese (White Pizza) ..... 15

Exceptional broken up goats cheese, fior di latte mozzarella (to add to the overall melt factor) with wood fired veg. This pie is topped with caramelised onions as well as oven roasted red, yellow peppers & oregano. Finally, we add a drizzle of honey to the crust to sweeten the deal.

#### Add ons

Tomato base +1

### Tuscan Pie (White Pizza) ..... 15

Another tongue twister, 'Finocchiona' pronounced 'Finok-E-O-Na'. Finocchiona is a fennel-based salami born in the Tuscany region. Sliced to keep it simple with fior di latte mozzarella, pitted olives, & chilli flakes. A LP fave, with the salami tasting 'spot on!'.

#### Add ons

Tomato base +1

### Portobello Pie (White Pizza) ..... 15

This pie brings you our final Italian lesson, 'Cotto' this means 'Cooked'. Our cotto ham is seasoned with Italian herbs & spices, cooked low & slow then cut into tender slices. Fior di latte & wood fired portobello mushrooms are finished off with garlic oil & a few basil leaves.

#### Add ons

Tomato base +1

### The leopard Pie!!

**THIS IS WHERE WE GIVE YOU THE CREATIVE CONTROL OVER YOUR PIE!**

Create the pie of your choice in 3 steps...

Choose a base; White (cheese only), Original (cheese & tomato) or Red (tomato only)

Select 2 meats & 2 veggies (x4 Total)

Choose a drizzle of oil, garlic oil or chilli honey

#### Additional toppings +1...

'Nduja sausage, Prosciutto ham, Fennel salami, Italian roast ham, Spianata calabrese salami, Fresh chopped chilli, Caramelised onion, Olives, Capers, Roasted mushrooms, Roasted peppers, Extra virgin olive oil, Salami Napoli. Amalfi coast anchovies +2.

*(we recommend not stacking too much as this can end up too heavy & tear the base in the fired oven).*

16

### Dips ..... 2 Each

Garlic & chilli honey  
Garlic aioli

## SWEET TREATS

### Homemade Tiramisu ..... 6.80

Made fresh at LP daily this dessert pot is an amazing way to finish your meal.

### Affogato Al Caffè ..... 4.50

Italian ice cream drowned in Italian espresso.

### Cannoli (GF) ..... 2 Each

Chocolate hazelnut cream cannoli  
Salted caramel & crushed nuts cannoli  
Pistachio cream cannoli  
Ricotta cannoli  
Cappuccino cannoli

Hell Yeah!!

There's always room for dessert!

## COCKTAILS

**Aperol Spritz ..... 6.95**

**GET TWO FOR 12!**

Italy's favourite cocktail.

**Starburst Spritz ..... 6.95**

**GET TWO FOR 12!**

Our take on the Italian classic Aperol we switch out the soda for blood orange and pomegranate San Pellegrino.

### Frozen Margs!

Made with more fresh limes than you can imagine! Lovingly laced with a blend of tequila, agave sugar & cointreau. Frozen marg is forever not just for summer.

**GET TWO FOR 14!**

TAKEOUT  
OPTION  
AVAILABLE!

OMG!

7.50



## ITALIAN BEERS

**Draught Poretti ..... 5.50**

Pint **5.50** | 1/2 Pint **2.75**

**Peroni Red Bottle ..... 5**

**Ichnusa Bottle ..... 5**

**Ichnusa Non Filtrata Bottle ..... 5.60**

**Alcohol Free Peroni 00 ..... 5.50**

**Leopard Pie Pale Ale ..... 5.50**

**Gluten Free Peroni ..... 5.50**

## ITALIAN CIDER

**Angioletti Craft Cider ..... 7.50**

Made in Trentino Italy from 100% Italian apples.

**Available flavours**

500ml Rose  
500ml Secco



## MALFY GIN

**MALFY Gin ..... 4.20**

**Available flavours**

Con Limone  
Gin Rosa  
Con Arancia  
Originale

It's Gin O' Clock!



**San Pellegrino Tonica ..... 1.50**

## SPARKLING WINES

**Durello, Veneto Italy (VE) ..... 6**

Glass 125ml **6** | Bottle **30**

**Dare we say it... Better than Prosecco!**

Durello is what the locals drink in Venetian bars. It is fresher than Prosecco with lovely crisp apple fruit aroma.

**Vintage Prosecco (VE) ..... 32**

**Montresor Prosecco Millesimato Extra Dry, Veneto Italy.**

Most Prosecco is fermented & bottled with no ageing. However, our Prosecco is from the 2020 vintage with 3 months ageing to give more depth of flavour.

**BOTTLE ONLY!**

**Vintage Prosecco Rosé (VE) ..... 32**

**Montresor Prosecco Rosé Extra Dry, Veneto Italy.**

Our Prosecco Rosé is also from the 2020 vintage with 3 months ageing, which gives fresh berry scents & an appealing strawberry shortcake flavour.

**BOTTLE ONLY!**

**DON'T FORGET  
TO SNAP & SHARE!**

Instagram eats first!

@LeopardPiePizza

## ROSÉ WINE

**Pinot Grigio Rosé (VE) ..... 4.25**

Glass 125ml **4.25** | Glass 250ml **8** |  
Bottle **25**

**Pinot Grigio Rosé, Pavia Italy.**

Grigio means grey in Italian. The skins are a pinky grey giving the wine a pink tinge. Pinot Noir is added for extra colour & flavour.

**Côtes De Provence Rosé (VE) ..... 30**

**Maison Boutinot Cuvée Edalisse, Côtes de Provence Rosé, France.**

Classy Provence from the best rockier vineyards that give a fresh elegance & classic peach lift.

**BOTTLE ONLY!**

**Whispering Angel Rosé (VE) ..... 40**

**Whispering Angel Côtes de Provence Rosé, France.**

Sacha Lacine's Rosé is the biggest selling rosé in the world.

**BOTTLE ONLY!**

## WHITE WINE

**House White (VE) ..... 4.50**

Glass 125ml **4.50** | Glass 250ml **8** | Bottle **22**

**El Ninot de Paper Viura, Valencia Spain.** A zesty, light bodied white inspired by the 'paper dolls' of the Las Falles de Valencia festival.

**Pinot Grigio White (VE) ..... 4.75**

Glass 125ml **4.75** | Glass 250ml **8.25** |  
Bottle **25**

**Ca' Montebello Pinot Grigio, Italy.** The hilly vineyards of Pavia produces textbook PG, apple & pear fruit with hints of almond.

**Sauvignon Blanc White (VE) ..... 5.40**

Glass 125ml **5.40** | Glass 250ml **9.75** |  
Bottle **26.50**

**Motu Nui Sauvignon Blanc, Aconcagua Chile.**

Chilean in name, Kiwi in flavour. Made using the same yeasts & enzymes used in Marlborough to give that pow of tropical flavour.

**Gavi De Gavi White (VE) ..... 35**

Italy's famous DOCG white wine is from the 1200-hectare vineyard surrounding the city of Gavi. Piedmont's finest white grape is at the heart of Gavi di Gavi, distinguished by its crisp floral, peachy aromatic qualities.

**BOTTLE ONLY!**

## RED WINE

**Montepulciano House Red (VE) .. 5.40**

Glass 125ml **5.40** | Glass 250ml **10** | Bottle **23**

This classic Italian wine is fruity with ripe berry flavours. Extremely easy drinking & designed to pair with pizza. Perfection!

**Malbec Red (VE) ..... 5.50**

Glass 125ml **5.50** | Glass 250ml **10.50** |  
Bottle **26**

**Turno de Noche Malbec, Mendoza Argentina.**

This Malbec with it's lifted notes of black cherry, violets & spice celebrates the energy & vibrancy of the infectious city, Mendoza.

**Appassimento Red (VE) ..... 29.50**

**'Urban Park' Appassimento, Veneto Italy.**

The grapes were dried for 30 days before vinification in a process called appassimento & aged for 6 months in oak.

**BOTTLE ONLY!**

**Amarone Valpolicella (VE) ..... 40**

Aged in oak for 24 months giving rich aromas of ripe berry and plumb with a touch of toasty spice and a hint of vanilla and pepper. Great for pizza especially a carne.

**BOTTLE ONLY!**

Did you know?

"Leopard spotting" is the markings created on your pizza crust by the flames of the fire. A pie is also another name for pizza!

## ITALIAN DIGESTIVE

**Italian Digestive ..... 4.50 Each**

**Available flavours**

Limoncello  
Amaro del capo  
Grappa  
Sambuca

## SOFT DRINKS

**Soft Drinks ..... 3**

Coke  
Diet Coke  
Coke Zero  
Fanta  
Sprite  
Appletiser  
Zingi Bear Ginger Beer  
San Pelligrino: Lemon, Orange or Orange & Pomegranate

**Kids Pago Apple or Orange ..... 2**

## ITALIAN COFFEE

**Cappuccino ..... 3**

**Latte ..... 3**

**Flat White ..... 2.50**

**Americano ..... 2.50**

**Double Espresso ..... 2**

LEOPARDPIE.COM

**0% LEOPARD  
100% AMAZING**

Please advise us of any allergies. All our food is prepared fresh in our kitchen where nuts, shellfish, gluten & possible allergens are handled. Please ask for a full list of ingredients & dietary info. Whilst every effort is made to ensure your safety, trace elements of all food allergens can be present in our kitchen & food. Therefore, if you have a severe food allergy/intolerance or suffer from coeliac disease, then regrettably we cannot serve you.