

Pasta

We prepare our handmade ravioli, gnocchi and casunziei everyday and all our pasta is freshly cooked to order

Ravioli di magro alla tirolese Ravioli filled with baby spinach, parmigiano, ricotta and nutmeg in a tomato or butter sauce	(V)	25
Casunziei all'ampezzana Crescent shaped pasta filled with sautéed beetroot in a butter, poppy seed and sage sauce	(V)	25
Gnocchi con pomodoro Handmade gnocchi with a fresh tomato sauce	(V)	24
Gnocchi con Gorgonzola Handmade gnocchi with Gorgonzola dolcelatte	(V)	26
Spaghetti al pomodoro	(V)	21
Spaghetti con burrata Spaghetti with a fresh tomato and herb sauce and burrata (Fresh mozzarella with a soft creamy centre)	(V)	24
Spaghetti alla puttanesca Capers, olives, anchovies, chilli and tomato		23
Fettucine ai funghi Egg ribbon pasta with porcini, mixed mushrooms and a little cream	(V)	24
Tagliatelle con ragù alla bolognese Egg ribbon pasta with traditional meat ragu		24
Hand made organic ancient grain pasta spirals with fresh snapper, tomato ragu and chili		27
Spaghetti con gamberi e dentice Spaghetti with prawns, snapper, capers, chilli and parsley		27
Spaghetti con le vongole Sustainably harvested surf clams, white wine, garlic, parsley, and a touch of chilli		26
ORGANIC WHOLEMEAL SPELT SPAGHETTI AVAILABLE	extra	1

Veal, Beef, and Fish

Bistecchina di manzo Minute steak with rocket and balsamic vinegar	(Gf)	24
Saltimbocca alla romana con cicoria saltata Roman style veal scallops with prosciutto and sage served with sautéed chicory	(Gf)	31
Cotoletta alla milanese Shallow fried crumbed veal cutlet, bone in, milanese style, served with roast potatoes or steamed organic vegetables		32
Milanese del pizzaiolo Our classic bone in shallow fried crumbed veal cutlet topped with tomato fillets, buffalo milk mozzarella and basil		33
Fish of the day		30

Gelato Naturale Artigianale by Giorgio Pompei

All natural ingredients
No artificial flavours or colours. No preservatives. No emulsifiers.
Made fresh everyday on the premises

Milk-based Gelato made with biodynamic milk

Cream and caramel Organic cream and our homemade caramel	
Salted caramel Housemade caramel and sicilian sea salt	
Pure piemonte hazelnut IGP tondo gentile hazelnuts from piemonte	
Pure bronte pistacchio Bronte pistacchio from sicily	
Dark chocolate 70% dark chocolate	
Milk chocolate 40% milk chocolate	
Fior di latte Biodynamic milk & cream	
Stracciatella Biodynamic milk and cream with 70% dark chocolate chips	
Mint and chocolate Pure mint gelato with shredded dark chocolate	
Caffè espresso Pure mecca arabica coffee	
Tiramisù Mascarpone, savoiardi biscuits, mecca espresso coffee & cocoa	
Cioccolato variegato Milk and dark chocolate, hazelnuts and crispy wafer	
Organic yoghurt & passionfruit Organic yoghurt with housemade passionfruit sauce	

Milk-free Sorbetto made with fresh fruit and Snowy Mountains spring water

Mango	
Coconut Made with organic coconut milk	
Strawberry	
Lemon	
Sicilian blood orange	
Dark chocolate sorbet Made with 70% dark chocolate	
1 flavour	4.8
2 flavour	6.9
½ Litre (up to 3 flavour)	15
1 Litre (up to 4 flavour)	25

Dessert

Tiramisù housemade to the original 1970's recipe	10
Dessert calzone with organic chocolate and hazelnut filling	18

Take-away menu

pompei's

Artisanal excellence since 1998

Telephone 9365 1233

126-130 Roscoe Street
(corner Gould Street)
Bondi Beach

www.pompeis.com.au

Our trading hours:

Tuesday to Friday, 12 noon until late
Saturday and Sunday, 11.30 am until late.
Closed Monday.

Open most public holidays

Pompei's gift vouchers available

Soft drinks

Apani still/sparkling mineral water	6.5
Coke, Coke Zero, Sprite, Limonata, Aranciata	4
Chinotto	6.5
Apple juice	5
Apricot, Peach, Pear Nectar	4

Antipasto, salads & vegetables

Antipasto

Selezione di olive Selection of green sicilian, black ligurian and gaeta olives	(V/Gf)	8
Schiacciata rustica Housemade rustic bread with garlic and fresh herbs	(V)	7.5
Bruschetta al pomodoro Cherry truss tomatoes, basil and garlic	(V)	8.5
Focaccia al rosmarino House made rosemary focaccia	(V)	7.5
Bresaola e rucola Air dried lean beef fillet, rocket, shaved parmigiano, ciabatta bread	(Gf)	21
Prosciutto di san daniele con burrata Served with homemade focaccia		26
Ciabatta bread	(V)	2

Salads

Mixed leaf and micro herb Organic extra virgin olive oil & red wine vinegar	(V/Gf)	8
Rocket and parmigiano Aged balsamic vinegar	(V/Gf)	9
Cabbage, pecorino and aged balsamic vinegar	(V/Gf)	13
Insalata caprese buffalo milk mozzarella, cherry truss tomatoes and basil	(V/Gf)	18
Ocean trout and nectarine salad Hot smoked antibiotic-free ocean trout, nectarine, mixed leaves, micro herbs and pickled red onion	(Gf)	24

Vegetables

Verdure biologiche Steamed organic vegetables, organic extra virgin olive oil	(V/Gf)	12
Cicoria saltata Sauteéd chicory with garlic, olive oil and chilli	(V/Gf)	12
Patate al forno Roast potatoes with rosemary and garlic	(V/Gf)	8

Pizza

Crisp thin base masterfully leavened pizza made with supreme attention to slow fermentation. Our pizza is made with stone-ground unbleached flour, extra virgin olive oil, sea salt and filtered water. We prove our dough for 48 hours in true artisan tradition. All ingredients are freshly prepared daily and faithful to Italy's regional cuisine

Pizza with san marzano tomato sauce and Italian fior di latte mozzarella

Margherita San marzano tomato sauce, fior di latte mozzarella, fresh oregano, basil	(V)	20
Bufala Buffalo milk mozzarella, truss tomatoes, san marzano tomato sauce, basil	(V)	23
San daniele San daniele prosciutto, fior di latte mozzarella, san marzano tomato sauce, parmigiano		23.5
Parma San daniele prosciutto, rocket, fior di latte mozzarella, san marzano tomato sauce, parmigiano		24
Diavola Hot calabrese salame, capsicum, fior di latte mozzarella, san marzano tomato sauce		22.5
Melanzane e ricotta Eggplant, ricotta, fior di latte mozzarella, san marzano tomato sauce, parmigiano	(V)	22
Cotto e funghi Berkshire ham, sauteéd mushrooms, fior di latte mozzarella, san marzano tomato sauce		22
Capricciosa Berkshire ham, sauteéd mushrooms, artichokes, olives, fior di latte mozzarella, san marzano tomato sauce		23.5
Pugliese Spanish onion, pecorino, fior di latte mozzarella, san marzano tomato sauce, basil, garlic, parsley, oregano	(V)	22.5
Spinaci e ricotta Spinach, ricotta, fior di latte mozzarella, san marzano tomato sauce, parmigiano	(V)	22.5
Verdure Grilled capsicum, eggplant, zucchini, fior di latte mozzarella, san marzano tomato sauce	(V)	22.5
Acciughe e olive Anchovies, olives, fior di latte mozzarella, basil, san marzano tomato sauce		22.5
Piccantosa Pesto, chili, fior di latte mozzarella, san marzano tomato sauce	(V)	21.5
Speck e funghi trifolati Smoked prosciutto, porcini and mixed sauteéd mushrooms, fior di latte mozzarella, san marzano tomato sauce		24

Cortina Pancetta (Italian bacon), mascarpone, mushrooms, fior di latte mozzarella, san marzano tomato sauce		22.5
Oberhammer Pancetta (Italian bacon), organic egg, mushrooms, fior di latte mozzarella, san marzano tomato sauce		22.5
Saporita Goats cheese, peppers, olives, fior di latte mozzarella, san marzano tomato sauce, basil	(V)	22.5
Salsiccia e broccoli Sausage, broccoli, fior di latte mozzarella, san marzano tomato sauce, black pepper		22.5
Bresaola e rucola Air dried beef, rocket, fior di latte mozzarella, san marzano tomato sauce, parmigiano		24
Pizza bianca (no tomato sauce)		
Funghi Porcini mushroom sauce, fior di latte mozzarella, mixed mushroom, parsley	(V)	23
Quattro formaggi Gorgonzola, fontina, emmental, ricotta	(V)	23
Patate e rosmarino Potato, fior di latte mozzarella, rosemary	(V)	20
Pizza without mozzarella		
Rossa Fresh tomato, san marzano tomato sauce, garlic, basil	(V)	18
Deliziosa Roasted pumpkin sauce, capsicum, grilled eggplant, zucchini, thyme	(V)	23
Gamberi e pesto di prezzemolo Local prawns, parsley pesto, san marzano tomato sauce, chilli		24
Calzone (folded pizza)		
Braccio di ferro Baby spinach, ricotta, fior di latte, parmigiano, nutmeg	(V)	24.5
Ricco Berkshire ham, sauteéd mushrooms, artichokes, ricotta, fior di latte mozzarella		24.5
Trastevere Hot calabrese salame, ricotta, fior di latte mozzarella		24.5
Gluten free pizza		
All our pizzas are now available on our own homemade gluten free bases made from whole grain brown rice flour, millet and potato flour. They may however, contain traces of wheat as they are prepared in our kitchen where pizza, bread and pasta are prepared and served		