

from the pizza oven- 13" hand stretched pizza, all with tomato sauce & mozzarella except patata bianca

margherita	cherry tomato, basil, oregano & garlic	\$15
calabrese	pork sausage, spinach, pancetta, roast capsicum, garlic & lemon zest	\$20
vegetarian	roast capsicum, eggplant, mushrooms, zucchini, cherry tomato, danish fetta, garlic & balsamic glaze	\$19
napoli	olive, anchovies, cherry tomato, garlic & herbs and fresh basil	\$18
siciliano	salami, mushroom & olives	\$19
capricciosa	leg ham, mushroom & olives	\$20
chicken	chicken, red onion, fetta & roast capsicum	\$19
carnivore	leg ham, salami, pancetta, chicken & bacon	\$22
four cheeses	mozzarella, provolone, shaved parmesan & gorgonzola and fresh basil	\$19
patata bianca	mozzarella, sliced potato, provolone, rosemary, splash of tomato, fresh basil & garlic	\$18
hawaiian	leg ham & fresh sliced pineapple	\$16
marinara alaskan	prawns, calamari, deep sea alaskan crab, basil, garlic & lemon zest	\$24
parmigiana	provolone, eggplant, napoli sauce, pancetta, shaved parmesan & basil	\$21
porchetta	slow roasted pork with split buffalo mozzarella, cherry tomato & lemon dressed rocket	\$24

from the pizza oven & kitchen- side dishes

herb schiacciata	13" pizza base with oregano, rosemary, basil & olive oil	\$12
garlic schiacciata	13" pizza base with garlic, oregano, basil, rosemary & olive oil	\$12
peperonata	home style, pan-fried capsicum	\$6
chips	beer battered potato chips served with aioli and tomato sauce	\$6
garden salad	mixed lettuce, cherry tomatoes, cucumber, red onion & olive oil vinaigrette	\$8
rocket & pear salad	rocket, sliced pear, radish, shaved parmesan, lettuce & balsamic dressing	\$8
rocket & fennel salad	rocket, fennel, sliced orange with lemon dressing	\$8

103 reid ave. hectorville

Gluten free pizza available

www.thedirectorscut.com.au

from the kitchen

meatballs	pork & veal meatballs, in a rich tomato sugo, served with baby panini	\$10
olives all' ascolana	large green olives, knife-pitted in the traditional way, with a stuffing of beef, chicken, cheese & herbs, crumbed and fried	\$12
whitebait	floured & fried, then dusted with sweet paprika and served with aioli	\$11
alici del sole	rizzoli anchovies served in the tin, on a bread board, with olives, provolone and baby panini	\$18
caprese salad	italian burrata mozzarella, marinated tomatoes, basil & baby panini	\$12.50
cacciatore alla griglia	grilled Italian pork sausage, served with chunks of parmesan cheese and baby panini	\$12.50
kids' schnitzel	smaller serve of lightly crumbed veal	\$12.50
kids' lasagna	smaller serve of homemade, traditional meat filled lasagna	\$12.50
lasagna	homemade, traditional meat lasagna	\$21
veal cotoletta	lightly crumbed & pan fried veal, served with peperonata & baby panini	\$21
fritto misto	garfish, whiting, prawns & calamari, flour dusted & fried. served with salad, chips & aioli	\$28
capretto alla paesana	classic calabrian-style goat, oven braised in light sugo. served with baby panini	\$26
sausages & peperonata	grilled pork sausage served with peperonata and baby panini	\$18
insalata di mare	salad of calamari, prawns & baby octopus, dressed with lemon juice, olive oil & parsley and served on a bed of salad greens	\$24
warm chicken salad	mixed lettuce, tomato, cucumber & red onion tossed with warm grilled chicken tenderloins, shaved parmesan & seeded mustard aioli	\$18
fish of the day & house specials	Our service team member will be happy to tell you about the day's fish dish and the house specials!	

the director's cut

Lunch: Fri & Sunday 12.00—3.00

Dinner: Wed/Thurs/Fri/Sat/Sun 6pm—late

8336 8712