





Welcome to Mr Pappardelle

Where a lifetime of experience & an unmatched passion for all things pizza, pasta & deli come together with an unmistakable Italian attitude.

Mr Pappardelle selects only the finest local & imported produce, along with the time tested traditions & techniques to bring a slice of Italy to Melbourne.

DIETARY INFORMATION

Ⓥ VEGAN Ⓤ GLUTEN FRIENDLY Ⓥ VEGETARIAN

WHILE WE TAKE ALL REASONABLE MEASURES TO IDENTIFY, CONTROL & CONTAIN POTENTIAL ALLERGENS, WE CANNOT GUARANTEE COMPLETELY ALLERGY FREE MEALS. THIS IS DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT & SUPPLIED INGREDIENTS. WE HAVE A COMPREHENSIVE ALLERGEN MATRIX ONSITE. IF YOU HAVE AN ALLERGY PLEASE NOTIFY YOUR SERVER.



Saluti - Cheers to good health & great times!

House Sodas \$9

MR P'S LEMONADE FRESH MINT & LEMON

LEMON LIME BITTERS CLASSIC HOUSE MIX

CHINOTTO BITTER SWEET ORANGE SODA

RED LEMONADE RASPBERRY INFUSED LEMONADE

Soft Drinks

330ML GLASS: \$4.5 PINT: \$7 JUG: \$13

PEPSI, PEPSI MAX, LEMONADE, BLOOD ORANGE,
DRY GINGER ALE, SODA WATER, TONIC WATER

Beer, Wine, Spirits

WHITE

MISS PICKLE CHARDONNAY, SA	G \$9	B \$33
SPARKLING PICCOLO	G -	B \$10
MISS PICKLE MOSCATO, SA	G \$10	B \$38
MARTIN'S PICKUP SAV BLANC	G \$11	B \$44
LA BASTARDA PINOT GRIGIO	G \$14	B \$52

RED

COME TO PAPPA SHIRAZ, SA	G \$9	B \$33
MARTIN'S PICKUP CAB SAV	G \$10	B \$33
ANCHOR BAY PINOT NOIR	G \$13	B \$48
LA BASTARDO SANGIOVESE	G \$14	B \$52

BEER

GREAT NORTHERN SUPER CRISP	\$9
PERONI RED (ITALY)	\$9
PACIFIC ALE	\$11
CASCADE LIGHT	\$8

SPIRITS

HOUSE SPIRITS (INC MIXER)	\$10
PAPPA'S GRAPPA	\$14
TOP SHELF	\$16

Mocktails

MAMA PICKLE \$16

STRAWBERRY, MANGO, GUAVA, LYCHEE

PAPPA FRUTTO \$16

LYCHEE, PINEAPPLE, LEMONADE

Cocktails

APEROL SPRITZ \$16

APEROL, PROSECCO, SODA

ESPRESSO MARTINI \$17

KAHLUA, VODKA, ESPRESSO

FRENCH MARTINI \$18

CHAMBORD, VODKA, PINEAPPLE

MARGARITA \$18

TEQUILA, COINTREAU, LIME

WHISKEY SOUR \$19

BOURBON, EGG WHITE, BITTERS

PINK MARGARITA \$19

TEQUILA, COINTREAU, PROSECCO, STRAWBERRY

PASSIONFRUIT TINI \$19

PASSOA, VODKA, PASSIONFRUIT

HUGO SPRITZ \$19

ELDERFLOWER, PROSECCO, SODA

LIMONCELLO SPRITZ \$19

LIMONCELLO, PROSECCO, SODA

PAPPA'S DAIQUIRI \$19

MANGO, STRAWBERRY, LYCHEE, BACARDI

MISS PICKLE ICE TEA \$23

VODKA, BACARDI, GIN, CHAMBORD, LEMONADE

LONG ISLAND ICED TEA \$23

VODKA, TEQUILA, COINTREAU, BACARDI, GIN, COLA

"La de Lotti 18" FOR

BACCALOTTI
COTTO
MAITECATO
INSALATA
VICENTINA
CACIOTTA
MONTESANO
0,98
STRACCHINO
0,96
CLANDESE
0,79
SUPERIORE
0,95
BURRATA
PUGLIESE
1,14
RICOTTA
0,7



Antipasti – The traditional way to start an Italian meal!

Chef's Choice Antipasti

Mr P's Mixed Starter

SCHIACCIATA BREAD, SOPRESSA SALAMI, PROSCIUTTO CRUDO, MORTADELLA, FIOR DI LATTE, CHEDDAR CHEESE, ROASTED VEGETABLES, MARINATED OLIVES, ROASTED WALNUTS

WOOD FIRED BREAD & 3 DIPS, ARANCINI, SOPRESSA SALAMI, PROSCIUTTO CRUDO, FIOR DI LATE, CHEDDAR CHEESE, ROASTED VEGETABLES, MARINATED OLIVES, ROASTED WALNUTS

\$19 PER PERSON – MINIMUM TWO PEOPLE

\$45 – SERVES 2 – 3 PEOPLE

Dips & Woodfired Bread

3 DIPS WITH BREAD (V) \$22

3 DIPS WITH SCHIACCIATA (HOUSE WOOD FIRED BREAD)

WOOD FIRED BREAD (VE) \$14

HOUSE BREAD WITH HERBS

Antipasto

FIOR DI LATTE (V) \$9

SOFT BALL OF MOZZERELLA CHEESE (1 BALL)

GORGONZOLA (V) \$11

THE KING OF BLUE CHEESE – PUNGENTO (100G)

MARINATED FETTA (V) \$12

FETTA CHEESE MARINATED IN HERBS (100G)

ROASTED WALNUTS (V) \$7

DRY ROASTED & SALTED WALNUTS

SCHIACCIATA (VE) \$8

TUSCAN FLAT BREAD (6 PCE)

MARINATED OLIVES (VE) \$9

MEDDLY OF HOUSE MARINATED OLIVES (100G)

CHEDDAR CHEESE (V) \$9

SMOKED CHEDDAR CHEESE (100G)

Entree

CALAMARI \$21

LEMON PEPPER CALAMARI WITH ROCKET & TARTARE

SPAGHETTI VODKA FRITTI (V) \$19

CRUMBED AND FRIED SPAGHETTI IN VODKA SAUCE

ARANCINI (V) \$18

TRUFFLE MUSHROOM ARANCINI (3 PCE)

DIPS ANY SINGLE DIP WITH BREAD (V) \$9

BETROOT PESTO, GARLIC CREME, ARTICHOKE CREAM, BASIL PESTO, RED PESTO – WITH SCHIACCIATA

GARLIC PIZZA (V) \$23

WITH HERBS

SOPRESSA SALAMI \$14

SPICY SALAMI (100G)

PROSCIUTTO CRUDO \$14

SHAVED PROSCIUTTO (100G)

VIRGINIAN LEG HAM \$11

SHAVED DELI HAM (100G)

ROASTED PEPPERS (VE) \$9

MARINATED & ROASTED PEPPERS (100G)

ROASTED ZUCCHINI (VE) \$9

MARINATED & ROASTED EGGPLANT (100G)

ROASTED EGGPLANT (VE) \$9

MARINATED & ROASTED EGGPLANT (100G)

WILD MUSHROOM (VE) \$12

ROASTED WILD MUSHROOM (100G)

HALLOUMI FRIES (V) \$19

CRUNCHY HALLOUMI CHEESE FRIES WITH AIOLI

POLENTA CHIPS (V) \$19

POLENTA CHIPS WITH PARMESAN

RICOTTA GNOCCHI (V) \$21

WITH CHEESY VODKA CREAM SAUCE

PIZZERIA

Great friends & a magnificent artisan pizza are all you need in life

Sides - to go with your pizza

ROASTED ANTIPASTI \$9

ROASTED & MARINATED MIXED VEGETABLES
EGGPLANT, ARTICHOKE, CAPSICUM, OLIVES, ZUCCHINI

CRUST DIPPERS \$5

SMALL PORTIONS OF ANY HOUSE DIP FOR YOUR CRUSTS
BEETROOT PESTO, GARLIC CREAM, CAULIFLOWER PUREE, BASIL PESTO
ARTICHOKE CREAM, RED PESTO

GARLIC & CHEESE (V) \$23

CONFIT GARLIC, MOZZARELLA, HERBS

HAWAIIAN \$26

SAN MARZANO TOMATO, HAM, PINEAPPLE, MOZZARELLA

FUNGHI (V) \$27

CREAMY WILD MUSHROOM, TRUFFLE, MOZZARELLA, PARMESAN

LEONARDO \$28

SAN MARZANO TOMATO, MILD SALAMI, OLIVES, MOZZARELLA,
OREGANO

JULIETTE \$29

RED PESTO, WOOD FIRE CHICKEN, SALAMI, MUSHROOM, ROSEMARY,
CARAMALISED ONION, MARINATED FETTA, MOZZARELLA

BOSCAOLA \$31

GARLIC, TRUFFLE, GUANCIALE, WILD MUSROOM, MOZZARELLA,
BLACK PEPPER

MESSICANO \$30

SAN MARZANO TOMATO, MOZZARELLA, HOT SALAMI, CAPSICUM,
OLIVES, CHILLI

MORTADELLA \$33

CREAMY TRUFFLE, MOZZARELLA, MORTADELLA, PISTACHIO,
CONFIT GARLIC

CARNE \$33

MR P'S HOUSE BBQ SAUCE, HAM, PORCHETTA, SALAMI, PROSCIUTTO,
MOZZARELLA

PORCHETTA \$33

GARLIC, ROAST PORK, WOOD ROASTED POTATO, FENNEL,
MOZZARELLA

EXTRAS

\$2 - SAN MARZANO TOMATO, CONFIT GARLIC, BBQ SAUCE, BASIL PESTO, RED PESTO, EGGPLANT, ZUCCHINI, PINEAPPLE, OLIVES, ANCHOVIES, RED ONION
\$4 - MOZZARELLA, HAM, FIOR DI LATE, WILD MUSHROOM, HOT SALAMI, PEPPERONI, WOODFIRE CHICKEN, MILD SALAMI, MARINATED FETTA
\$6 - MORTADELLA, PROSCIUTTO, PORCHETTA, LAMB SHOULDER

MARGHERITA (V) \$24

SAN MARZANO TOMATO, MOZZARELLA, BASIL, FIOR DI LATTE

ORTOLANA (V) \$26

SAN MARZANO TOMATO, MOZZARELLA, EGGPLANT, ZUCCHINI,
WILD MUSHROOM, CAPSICUM

PESTO CHICKEN \$28

BASIL PESTO, MOZZARELLA, WOODFIRE CHICKEN

RAFFAEL \$28

SAN MARZANO TOMATO, WOODFIRE CHICKEN, RED ONION,
PINEAPPLE, MOZZARELLA

ARTURO \$31

GARLIC, MOZZARELLA, HAM, WILD MUSHROOM

CAPRICCIOSA \$28

SAN MARZANO TOMATO, MOZZARELLA, HAM, WILD MUSHROOM,
OLIVES, ARTICHOKE

PEPPERONI \$29

SAN MARZANO TOMATO, MOZZARELLA, MILD SALAMI, HERBS

PROSCIUTTO \$33

CONFIT GARLIC, RED WINE FIG, PROSCIUTTO, GOAT'S CHEESE,
ROCKET, FIOR DI LATE, MOZZARELLA

CAPRESE (V) \$33

BASIL PESTO, MOZZARELLA, CHERRY TOMATO, BASIL, FIOR DI
LATTE, OLIVE OIL

MISS PICKLE \$35

SLOW COOKED LAMB SHOULDER, RED ONION, FRESH TOMATO,
TZATZIKI & MARINATED FETTA, MOZZARELLA



Pappardelle - Derived from the word "pappare", meaning to eat with a childlike pleasure!

Kids Menu \$12

KIDS PIZZA

HAWAIIAN OR MARGHERITA

KIDS PASTA

NAPOLI OR BOLOGNESE

KIDS SCHNITZEL

SCHNITZEL, CHIPS & SALAD

(ALL KIDS MEALS STRICTLY FOR CHILDREN UNDER 12 YEARS OLD)

Choose your pasta

PAPPARDELLE

LARGE, THICK STRANDS OF FLAT PASTA

Choose your sauce

NAPOLETANA

Ⓥ \$26

CLASSIC TOMATO BASE SAUCE WITH ONION, GARLIC, WHITE WINE & TOMATO

BROCCOLI

Ⓥ \$27

BROCCOLI CREAM, BROCCOLI FLORETS, PARMESAN, PANGRATATTO

AUSSIE-NARA

\$29

AUSSIE TAKE ON A CARBONARA - BACON, GARLIC, CREAM, EGG, PARMESAN CHEESE

ALFREDO

\$31

WOODFIRED CHICKEN, GARLIC CREAM, PARMESAN

ALLA NORMA

Ⓥ \$33

EGGPLANT, ZUCCHINI, GARLIC, NAPOLI, SALTED RICOTTA

LAMB RAGU

\$33

PAPPA'S LAMB RAGU, BRAISED WITH SAN MARZANO TOMATO & BASIL

HOT CALABRESE

\$34

HOT SALAMI, BACON, PEPPERS, OLIVES, GARLIC, CHILLI, NAPOLI

GAMBERI

\$36

PRAWNS, ZUCCHINI, GARLIC CREAM, PARMESAN

LITTLE PAPPARDELLE

THINNER FLAT PASTA

SORRENTINA

Ⓥ \$27

NAPOLI, MOZZARELLA, PARMESAN, OLIVE OIL

FUNGHI

Ⓥ \$29

CREAMY WILD MUSHROOM & TRUFFLE, PARMESAN CHEESE

PUTTANESCA

\$31

ANCHOVIES, OLIVES, NAPOLI

BOLOGNESE

\$31

CLASSIC BOLOGNESE SAUCE, PARMESAN, BASIL

SALSICCIA

\$33

ITALIAN PORK SAUSAGE, CARAMALISED ONION, HERBS, CREAM

RED PESTO BACON

\$33

SMOKED BACON, CARAMALISED ONION, RED PESTO, GARLIC CREAM, PARMESAN

CARBONARA CLASSIC

\$35

GUANCIALE (SALT CURED PIG CHEEK), PECORINO ROMANO, EGG, BLACK PEPPER - NO CREAM!

MARINARA

\$44

SEASONAL SEAFOOD, GARLIC, BASIL, NAPOLI

CA C'DIPALO

MOZZARELLA FORMAGGIO



Pappa's childhood favourites from the homeland

Extra Sides \$6

ARANCINI

TRUFFLE MUSHROOM ARANCINI (1PCE)

SAUCE

(EYE FILLET, PARMA & COTOLETTA ONLY)
CREAMY TRUFFLE MUSHROOM
HOT CALABRESE
BOLOGNESE

MOZZARELLA STICKS

STRINGY CHEESE CHIPS (2PCS)

Mains

RISSOTTO (V) \$28

CREAMY TRUFFLE, WILD MUSHROOM RISSOTTO
ADD CHICKEN + \$4

FISH AND CHIPS \$28

BATTERED FISH OF THE DAY, CHIPS, BEETROOT SALAD,
TARTARE SAUCE

CALAMARI \$29

FRIED LEMON PEPPER CALAMARI, BEETROOT SALAD, CHIPS,
SALAD & TARTARE SAUCE

CHICKEN COTOLETTA (V) \$29

300G CHICKEN SCHNITZEL, CHIPS & BUTTER LEAF SALAD

100 LAYER LASAGNE \$32

WITH CHIPS & SALAD

CHICKEN PARMA \$35

300G SCHNITZEL, NAPOLI, MOZZARALLA, HAM, SERVED WITH
CHIPS AND SALAD

BARRAMUNDI \$37

CARAMALISED CAULIFLOWER, GREEN BEANS, SALSA VERDE

PORCHETTA \$37

CARAMALISED CAULIFLOWER, GREEN BEANS & TRUFFLE SAUCE

EYE FILLET \$52

250G EYE FILLET, COOKED MEDIUM RARE, HERB BUTTER, CHIPS
& SALAD OR VEGETABLES

Sides / Salads

SHOESTRING FRIES (V) \$11

HERB MAYO

MAC & CHEESE (V) \$18

MACARONI & CHEESE, ROSEMARY & SAGE CRUMB

GREEN BEANS (V) \$18

RED PESTO, LEMON, PERSIAN FETTA

MIXED VEGGIES (V) \$18

SEASONAL VEGGIES STEAMED AND TOSSED WITH HERB BUTTER

POLENTA CHIPS (V) \$19

SERVED WITH AOILI

HALLOUMI FRIES (V) \$19

SERVED WITH AOILI

CAPRESE SALAD (V) \$25

ROMA & CHERRY TOMATOES, BASIL PESTO, BASIL, FIOR DI
LATTE, OLIVE OIL. ADD CHICKEN + \$4

CAESAR SALAD (V) \$25

GEM LETTUCE WEDGES, PARMESAN, GUANCIALE, WHITE
ANCHOVIES, EGG, CAESAR DRESSING. ADD CHICKEN + \$4

BEETROOT SALAD (V) \$25

BEETROOT PESTO, BEETROOT, LETTUCE, PERSIAN FETTA,
WALNUTS. ADD CHICKEN + \$4



Banchettando – This is where we feast!

\$65 PER PERSON, MIN 2 PEOPLE

Vegetarian Platter [Ⓥ]

BANQUET 1

- CHEESE & VEGETARIAN ANTIPASTI BOARD
- TRIO OF DIPS • WOOD FIRED BREAD
- WILD MUSHROOM & TRUFFLE ARANCINI
- ANY PIZZA • ANY PASTA • CAPRESE SALAD • CHIPS
- NUTTELLA PIZZA

\$85 PER PERSON, MIN 2 PEOPLE

BANQUET 2

- CHEESE & ANTIPASTI BOARD
- TRIO OF DIPS • WOOD FIRED BREAD
- WILD MUSHROOM & TRUFFLE ARANCINI
- ANY PIZZA • ANY PASTA
- SCHNITZEL OR PORCHETTA • CHIPS • CAPRESE SALAD
- NUTTELLA PIZZA OR ZEPPOLE

\$105 PER PERSON, MIN 2 PEOPLE

BANQUET 3

- CHEESE & ANTIPASTI BOARD
- TRIO OF DIPS • WOOD FIRED BREAD
- WILD MUSHROOM & TRUFFLE ARANCINI • CALAMARI
- ANY PIZZA • ANY PASTA • CHIPS • CAPRESE SALAD
- EYE FILLET STEAK OR PORCHETTA OR SCHNITZEL
- ANY DESSERT PER PERSON



MISS PICKLE RESTAURANT GROUP



KNOX OZONE, THE GLEN, POINT COOK, CASEY CENTRAL,
FRANKSTON + MORE COMING SOON

FRANCHISE WITH US - WORK WITH US

MISSPICKLE.COM.AU