

HOURS

Caffè & Espresso bar ~ 7:00 am - Midday daily

Pizza by the slice ~ 11:00 am - 2:00 pm Wednesday to Sunday

Pizzeria dinner ~ 4:30 pm - 8:30 pm Wednesday to Sunday

EVENTS/CATERING

Preorder your pizza slabs, pasta and cakes for any **celebration**.

Phone: 02 66742450

TAKEAWAY PIZZA

Order online www.alchiosco.com.au



AL CHIOSCO

café & pizza bar

• FOOD MENU •

02 66742450 | Shop 7/38 Ocean Ave, Kingscliff NSW 2487
www.alchiosco.com.au | ciao@alchiosco.com.au | [@alChiosco.kingscliff](https://www.instagram.com/alChiosco.kingscliff)

SHARE PLATES



GARLIC CHEESY PIZZA..... \$16.5

So garlicky even Dracula would say 'mamma mia'
Garlic, rosemary, olive oil and mozzarella

ROCKET SALAD \$16.5

Like a Ferrari in salad form, fast, peppery, and Italian.
Rocket, walnuts, parmesan, tomato, olive oil, balsamic

BURRATA & PROSCIUTTO \$19.8

Prosciutto that flirts. Burrata that melts. Perfetto
A plate of San Daniele prosciutto with burrata cheese
(and rocket optional)

PRIMI

CHEESY STUFFED EGGPLANT... \$19.5

Stuffed like a Sunday belly. Cheesy, saucy, bellissimo.
Oven-baked half eggplant, filled with basil,
mozzarella in Nonna's special tomato sauce



CANNELLONI

SPINACH + RICOTTA (VE)..... \$26

Pasta hugs filled with ricotta dreams.
Spinach, ricotta, Tomato, Mozzarella, parmesan.



LASAGNA BEEF \$28.5

Layered like Nonna's gossip. Beefy. Saucy. Classic.
Layers of beef, pork, bechamel, San Marzano Tomato,
parmesan

CALZONE

CALZONE VEGETARIANO..... \$28.5

The veggie one; but with Italian charm.
Eggplant, zucchini, basil, capsicum, mozzarella, San
Marzano Tomato

CALZONE CLASSICO \$29

Folded pizza with a heart full of ham and cheese.
Mozzarella, ham, salame, salsiccia, ricotta and
San Marzano Tomato

KIDS PIZZE

MICKY MOUSE PIZZA \$15

In the shape of Mickey Mouse
Parmesan, fior di latte, San Marzano Tomato, basil



BAMBINI TROPICANA \$24/60

The most debated pizza in the world, done our way
Sweet pineapple and shaved leg ham over
fior di latte and San Marzano tomato.

MIDDAY MADE BETTER

from 11am - 2pm (Wed-Sun)



PIZZA SLICE + GLASS HOUSE WINE \$19,
OR BEER — JUST \$16

Grab your spot!



PIZZA BY THE SLICE

MARGHERITA (VE)..... \$11

Napoli's favourite child. Simple, proud, perfect.
Parmesan, fior di latte, San Marzano Tomato, basil

ORTOLANA (VE)..... \$11

Veggies dressed up for a night out in Rome.
Eggplant, basil, zucchini, capsicum, mozzarella,
San Marzano Tomato

4 CHEESE, CHILLI + HONEY (VE).. \$13.5

Four cheeses, a hint of heat, and sweet Italian drama.
Gorgonzola, fior di latte, parmesan, provola,
chilli flakes, honey

DIAVOLA \$13.5

Spicy like an Italian argument. Loud. Hot.
Hot Salame, basil, mozzarella, San Marzano Tomato

CAPRICCIOSA \$13.5

The 'everything' pizza. Chaos, but make it Italian.
Artichoke, ham, mushroom, olive, mozzarella,
San Marzano Tomato

DESSERT



TIRAMISU *small batch, made fresh* \$15.5

Tastes like an espresso kiss from a Roman lover.
Mascarpone, coffee, savoiardi biscuits, marsala.
Once it's gone, it's gone.

AFFOGATO..... \$16.5

**18+ only and available after 10am*

Espresso meets gelato. Italy wins again.

Franjelico liquor, vanilla ice cream, espresso.



PIZZA NUTELLA \$19.5

Nutella, dough, amore. You're welcome.
Hazelnut Nutella, strawberries. whipped cream

CALZONE NUTELLA \$19.5

Nutella and strawberries got married in pizza heaven.
Nutella and strawberries folded in a calzone

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DINNER OPEN WEDNESDAY - SUNDAY: 4.30PM - 8.30PM

CLASSIC PIZZE



MARGHERITA (VE).....\$ 24/60

The queen of pizzas. No fuss, just amore.

Parmesan, fior di latte, San Marzano Tomato, basil

MARINARA\$26/65

Anchovies and capers having a salty seaside affair.

Anchovies, capers, basil, garlic, olives, oregano, San Marzano Tomato



BASILICO (VE).....\$26/65

Basil, pesto, and tomatoes living their best Italian life.

Pesto, basil, mozzarella cheese, parmesan cheese, zucchini, cherry tomatoes, San Marzano Tomato

COTTO E FUNGHI\$26/65

Ham and mushrooms: the couple that just works.

Ham, basil, mushrooms, mozzarella, San Marzano Tomato

ORTOLANA (VE).....\$26/65

All your veggies. But dressed like they're going to Milan.

Eggplant, basil, zucchini, capsicum, mozzarella, San Marzano Tomato

GORGONZOLA E FUNGHI (V).\$26/65

Gorgonzola and mushrooms, whispering sweet nothings.

Gorgonzola cheese, mushrooms, mozzarella cheese, San Marzano Tomato and basil

TIBERIO\$26/65

Tuna, onion, capers... it's basically Italian sushi.

Tuna, homemade gem of onion, capers, lemon zest, basil, San Marzano Tomato



4 CHEESE, CHILLI, HONEY....\$26/65

Cheesy, spicy, sweet—a pizza with personality.

Parmesan, gorgonzola, mozzarella, ricotta, chilli, honey

PREMIUM PIZZE



CAPRICCIOSA\$28/70

Ham, mushrooms, olives... chaos in the most delicious way.

Artichoke, ham, basil, mushroom, olive, mozzarella, San Marzano Tomato

PATATE\$28/70

Potato on pizza? Only Italians make it genius.

Potato, mozzarella, saliscia, basil, rosemary



DIAVOLA\$28/70

Our most ordered pizza, with spicy Calabrese Salami that keeps the locals coming back.

Hot Salame, basil, mozzarella, basil, San Marzano Tomato

PIZZA & POUR

Clock off, pour up, let the Margherita do the rest

A CLASSIC MARGHERITA PIZZA + GLASS OF HOUSE RED OR PERONI — JUST \$29

Wed-Sun 4.30pm - 6pm



+ MAKE IT YOUR OWN WITH ADD ONS:

• Mushrooms \$3.5 • Anchovies \$4 • Rocket \$4
Prosciutto \$4.5 • Burrata \$10



ROMANA\$29/70

A rustic Italian romance.

Parmesan, basil, potato, pulled pork, mozzarella, garlic oil, mozzarella, San Marzano Tomato



BUFFALO.....\$29/70

Buffalo mozzarella doing what it was born to do.

Parmesan, buffalo cheese, San Marzano tomato, basil.

BOSCAIOLA.....\$29/70

Salsiccia and truffle walk into a pizza... magic happens.

Salsiccia, truffle oil, basil, mushrooms, mozzarella

GAMBERONI.....\$30/70

Your beach holiday in a slice.

Local prawns, fior di latte, basil, cherry tomatoes, capers, pesto, rocket, and San Marzano Tomato

PROSCIUTTO\$30/70

Prosciutto and rocket. Fancy but make it pizza.

Shaved Grana, San Daniele Prosciutto, basil, rocket, San Marzano tomato

CHEFS SPECIALITY



BURRATA\$35

Prosciutto and rocket. Fancy but make it pizza.

Burrata 125gm, San Daniele Prosciutto, rocket, San Marzano tomato base.

PIZZA ADD ONS.....

- + Zucchini, eggplant, potato, capsicum, capers, olives, Cherry tomatoes, pineapple, tomato base.....\$3
- + Truffle oil, ham, Salsiccia, anchovies, Italian Tuna\$4
- + Fior Di Latte, gorgonzola cheese, prosciutto, salame, pulled pork\$4.5
- + GF base (import), local prawns, smoked salmon\$5
- + Bufffalo mozzarella\$7
- + Burrata (125gm).....\$10

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MENU



LICENSED FROM 10AM - 6PM

PROSECCO

ISADORA PROSECCO\$ 16.5/ \$45

Bubbly and flirtatious-just like your last Italian holiday romance.

Veneto, ITALY

VINI BIANCHI

PINOT GRIGIO \$16.5/ \$47

Light, crisp, and the unofficial wine of long lunches.

Veneto, ITALY

GAVI 'VIGNETO MASERA'.. \$66

Classy, crisp, and here to impress. Like your Milanese cousin.

Gavi, PIEDMONT

VINI ROSSI

CHIANTI\$16.5/ \$46

Bold, dry, and full of Tuscan

Tuscany ITALY

NERO D'AVOLA\$51.5

Dark, dramatic, and a little moody-just like Sicily.

Sicily ITALY

NEBIOLO BARBERA..... \$66

Deep, complex, and definitely not for first dates.

Piedmont, ITALY

VINO ROSÉ

**CHATEAU DE L'ESCARELLE CUVÉE
PALM ROSE**\$16.5/ \$62.5

Pretty in pink and made for golden hour sips.

Provence, FRANCE

COCKTAILS

LIMONCELLO (30ML)..... \$11

Lemon liqueur with serious Nonna energy.

CAMPARI ORANGE \$13.5

Bittersweet and dangerously easy to drink.

Proceed with aperitivo caution.

Campari, orange and soda

G+T.....\$15.5

Gin, tonic, rosemary. That's amore in a glass.

Gin Mare Gin, Fever Three Tonic, rosemary

VODKA, LIME + SODA\$17.5

Crisp, clean, and ready to dance.

NEGRONI \$ 20

The cocktail with an edge. Like Italy in a glass.

Gin, vermouth and Campari

CLASSICO APEROL SPRITZ\$20

Iconic. Bubbly. And unapologetically orange.

Aperol, prosecco + soda

BIRRA

PERONI \$9.5

Italy's lager. Easy, breezy, pizza's best friend.

Vigevano, Italy

BEVANDE

SAN PELLEGRINO\$6.5

Sparkling Italian joy in a can. Chinotto fans, unite.

Arancia Rossa, Aranciata, Chinotto, Limonata

SAN PELLEGRINO \$6.5/ 750ML

Bottled bubbles straight from the Alps.

COCA COLA\$4.9

Classic, fizzy, and still everyone's guilty pleasure.

COLD PRESSED JUICE\$7.5

Pressed, chilled, and practically glowing with health.

15% public holiday surcharge. Licensed from 10am-6pm. From 6pm onwards corkage fee applies of \$3.5 pp

