

TAKEAWAY MENU

LOCALE MIO



Fried Tapas

PATATINE (V)	7
Hand cut royal blue potato chips with aioli	
NONNA'S ZUCCHINE PATELLE (V)	8
Zucchini patties served with tomato onion chutney	
ZEPPOLE CALABRESE	12
Savoury donuts with nduja served with a napoletana dipping sauce	
CROCCHETTA	12
Cured leg ham and taleggio cheese croquette	
FUNGHI ARANCINI (V)	14
Mushroom arancini served with truffle cauliflower purée	

Hot Tapas

POLPETTE POMODORO	14
Beef and pork meatballs served with our family's traditional sauce and topped with parmesan	
BISTECCA E PATATINE (V)(GF)	14
Roasted cauliflower steaks served with carrot chips	
SALSICCIA CON PEPERONI ARROSTITI	16
Grilled pork and fennel Italian sausage and homemade roasted peppers served on crostini	
CROSTINI PORCHETTA (GF)	24
Slow cooked suckling pig, served with apple cider reduction sauce	

Cold Tapas

BURRATA (V)	16
Roasted cherry tomato puree and marinated olives served with Italian bread	
ANTIPASTO TAVALO FOR 2	22
Selection of our finest cold meats, cheeses, Italian condiments and crusty bread	

Pizza Bianche / White

FOCACCIA AGLIETTO (V)	11
Garlic, seasalt and Italian herbs served with balsamic EVOO dip	
PRIMO AMORE	20
Fior di latte mozzarella, roquette, cherry tomatoes and shaved parmesan drizzled with EVOO	
PATATE	21
Fior di latte mozzarella, roasted potatoes and Italian home-made sausage sprinkled with rosemary	
QUATTRO FORMAGGI (V)	25
Fior di latte mozzarella, gorgonzola, scamorza and parmesan	
SAN LUCA	26
Fior di latte mozzarella, home made sausage, anchovies, capers & mushrooms	
BOLOGNA	27
Mortadella, ricotta, pistachio drizzled with EVOO	
ZUCCA	29
Pumpkin puree, slow cooked lamb shoulder and onions	

Pizza Rosso / Red

MARGHERITA (V)	18
Fior di latte mozzarella and fresh basil	
AUSTRALIANA	21
Fior di latte mozzarella, cured leg ham and pineapple	
SICILIANA	22
Fior di latte mozzarella, olives, anchovies, oregano	
FUOCO	22
Fior di latte mozzarella, hot salami, olives & fresh garden chilli	
VERDURE (V)	24
Fior di latte mozzarella, zucchini, roasted capsicum, mushrooms and grilled eggplants	
CAPRICCIOSA	24
Fior di latte mozzarella, cured leg ham, artichokes, mushrooms and olives	
SALSICCIA	24
Fior di latte mozzarella, home-made Italian sausage, roasted peppers and olives	
MONTAGNE (V)	26
Fior di latte mozzarella, mushrooms, baby spinach, ricotta and pecorino	
POLLO	26
Fior di latte mozzarella, marinated chicken, mushroom and onions	

LOCALE MIO	26
Fior di latte mozzarella, wild broccolini and home made italian sausage	
CALABRESE	27
Fior di latte mozzarella, homemade Italian sausage, roasted capsicum and spicy nduja	
CLASSICO	28
Burrata, prosciutto, roquette and shaved parmesan	
CARNE	29
Fior di latte mozzarella, roast porchetta, hot salami, bacon, marinated chicken and onions	
GAMBERI	29
Fior di latte mozzarella, garlic king prawns, cherry tomatoes and spinach	
PEDRO SPECIAL	31
Fior di latte mozzarella, porcini mushrooms, home-made Italian sausage, truffle, and scamorza cheese	

Calzone

COLOSSEO	24
Fior di latte mozzarella, tomato, cured leg ham and mushrooms	
VATICANO	28
Fior di latte mozzarella, onion, home-made Italian sausage and hot salami	

Pasta

GNOCCHI (V)	22
Freshly made gnocchi tossed with your choice of pomodoro sauce or creamy mushroom sauce	
SPAGHETTI E POLPETTE	26
Traditional homemade spaghetti meatballs served in napoletana sauce	
CASARECCE ANELO RAGU	28
Fresh Caserecce pasta served with slow-cooked lamb shoulder ragu	
CAVATELLI, PORCHETTA E BROCCOLI	28
Fresh cavatelli, porchetta, cherry tomatoes, broccoli and ricotta salata	

Salads

INSALATA FRESCA	12
Mix leaves, cherry tomatoes, celery, fennel, cucumber, red onion and balsamic vinaigrette, EVOO	
INSALATE LOCALE MIO	16
Baby spinach, roasted baby beets, cherry tomato, herbed goats cheese, pine nuts and olive oil	

Dessert

CARAMELLO SALATO ZEPPOLE	12
Warm donuts served with salted caramel	
TIRAMISU	12
Traditional coffee flavoured Italian dessert	
CANNOLO	12
Homemade Cannolo filled with sweet ricotta, pistachio and Chocolate drop	

Soft Drinks

Coke, Coke Zero, Sprite	4
Chinotto - Cola	7

FAMILY SIZE MEALS

Feeds 4-6 adults & all served with fresh baked bread

ROAST PORK & VEGETABLES (GF)	65
Slow-cooked suckling pig, served with apple cider reduction sauce, roast veges and potatoes	
GNOCCHI (V)	50
Freshly made gnocchi tossed with your choice of pomodoro sauce or creamy mushroom sauce	
SPAGHETTI MEATBALLS	50
Traditional homemade spaghetti meatballs served in napoletana sauce	
CASARECCE ANELO RAGU	50
Fresh Caserecce pasta served with slow-cooked lamb shoulder ragu	
CAVATELLI, PORCHETTA E BROCCOLI	50
Fresh cavatelli, porchetta, cherry tomatoes, broccoli and ricotta salata	

CHECK OUT INSTAGRAM FOR OUR FAMILY MEAL OF THE MONTH UPDATES!

159 James St, Guildford WA, 6055

ORDERS & BOOKINGS
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