

PIZZA VIP

	Reg
Totò Bolognese sauce w/ soft and hard burrata cheese, mozzarella, shaved parmesan cheese	29.00
Vegana Tomato base, artichokes, oregano, garlic, olives, mushrooms, rocket	26.00
Calzone (Vegetarian Available) Folded pizza dough filled with San Marzano DOP pomodoro, ricotta cheese, black pepper, mild salami, fior di latte	25.00
Tartufata Fior di latte, truffle cream, mushrooms, shaved parmesan (add prosciutto + 4.00)	28.00
Salsiccia & Patate Potatoes, sausage, Fior di latte, chilli	29.50
Tutt Cos' Chef' special	29.50

BAMBINI KIDS

Small meals for small hands with sticky fingers	GF Available \$3
Mickey Mouse Pizza We start with the tomato then you can add mozzarella, ham, salami, mushroom	14.00
Spaghetti or Penne W/ our Bolognese sauce or Napoletana sauce or Butter and Parmesan	14.00
Chicken Breast Schnitzel and Chips	15.00

Vegan options can also be made available upon request

* Please advise your waiter of any allergies before ordering as some dishes can be modified, also we don't guarantee for traces of gluten



ANTIPASTI ENTREES

Wood Fired Crusts (v) 12.90
Chilli | Garlic | Herbs | Garlic & Mozzarella (+6.00)

Antipasto Totò (GF) (2 people) 40.00

Selection of cured meats, cheese and grilled vegetables

Calamari Fritti (GF) 23.90

Tender baby squid tossed in seasoned flour flash fried, roasted garlic aioli, fresh lemon to squeeze

Parmigiana di Melanzane (v) (GF) 22.90

Stacked sliced eggplant layered w/ tomato n' basil sauce, fior di latte, dusted w/ parmesan then finished in a wood fired oven

Cozze All'arrabbiata (GF) 24.90

Black mussels, sauteed garlic, splash of white wine Neapolitana, hint of chilli, flat leaf parsley, drizzle of ev olive oil

Polpi grigliati (Grilled Octopus) (GF) 29.90

Grilled octopus marinated with olive oil, garlic and lemon with a side of tender young rocket

Montanara 18.90

Deep fried dough topped with mortadella, basil and fresh burrata

Fritto Napoletano (2 people) (GF Available) 32.00

- Crocchè
- Arancini
- Zeppole
- Polenta chips

INSALATE SALADS

Caprese salad (GF) (v) 18.00

Buffalo mozzarella, olive oil, oregano, ripe tomatoes

Rucola (GF) 15.50

Tender young rocket, shaved grana, natural walnuts, ev olive oil, lemon dressing

Mediterranea (GF) (v) 15.50

Mixed leaves, ripe tomatoes, red onion, cucumber, Sicilian green olives, ev olive oil, balsamic dressing

Estate Salad (GF) 15.50

Tuna, Roma tomatoes, sicilian olives, oregano, basil, olive oil

Pizza base GF 10.00

Pasta GF 7.00

Extra GF 7.00

PASTA

Fusilli Totò (GF Available) 27.90

Homemade fusilli pasta with guanciale (pancetta), cream and peas

Ziti alla Genovese (GF Available) 29.90

Homemade short pasta in a white ragú sauce, made with slow cooked onions, beef chop and white wine

Lasagna 23.90

Homemade to a traditional recipe sandwiching flat egg pasta sheets, rich Bolognese sauce, mozzarella, creamy besciamella, parmesan top

Gnocchi alla Sorrentina 25.90

Soft potato gnocchi w/ classic Neapolitana, basil leaves, provola cheese, parmesan crust on top

Linguine alle Vongole 30.90

Linguine with clams in a white wine sauce, parsley, olive oil and chilli

Risotto ai funghi 33.00

Mixed mushrooms risotto

SECONDI MAINS

Gamberi grigliati (GF) 35.90

Butterflied jumbo king prawns on a bed of rocket salad

Fish of the day all'acqua pazza 34.90

tomato, wine and olive oil

Galletto alla griglia 34.90

Roasted whole spatchcock, served with baked potatoes



...We would like you
to know that at Toto...

We use ingredients true to origin. We cook all our pizzas in our wood fire oven at 400 degrees C. Our pizzas are crowned with San Marzano tomatoes grown in the shadow of Mount Vesuvius.

We always request line caught ocean run fish/seafood from certified sustainable fisheries. We use no heavy animal fat in our fryer. Wherever possible we will always buy from local growers and producers.

PIZZA TRADIZIONALE TRADITIONAL PIZZA

(1/2M - 2 toppings | 1M - 3 toppings)

Reg 1/2M 1M

Margherita (v) 20.00 45.00 75.00

San Marzano DOP pomodoro, buffalo mozzarella, basil

Capricciosa 24.00 60.00 85.00

San Marzano DOP pomodoro, fior di latte cheese, double smoked ham black olives, artichoke, bottom mushrooms, basil

Napoletana 23.00 60.00 85.00

San Marzano DOP pomodoro, fior di latte cheese, anchovies, capers, black olives, oregano, basil

Diavola 24.00 60.00 85.00

San Marzano DOP pomodoro, extra hot salami, black olives, basil

Maialino 25.00 60.00 85.00

San Marzano DOP pomodoro, extra hot salami, double smoked leg ham, Italian sausage, mild salami

Verdurine (v) 25.00 60.00 85.00

San Marzano DOP pomodoro, fior di latte cheese, fried eggplant, grilled zucchini, cherry tomato, rocket

PIZZA BIANCA WHITE BASE PIZZA

Reg 1/2M 1M

Quattro Formaggi (v) 25.00 60.00 85.00

4 formaggi white base fior di latte, gorgonzola cheese, Auricchio provolone mild, parmesan cheese, buffalo mozzarella

Rucolina 27.00 60.00 85.00

White base fior di latte, rocket, 24 month aged Parma, shaved parmesan and cherry tomatoes

Rossella 26.00 60.00 85.00

White base fior di latte, deep fried zucchini, black pepper pancetta, crunchy onion

Marco 29.00 60.00 85.00

Cherry tomato, prawns, zucchini, mozzarella cheese, crispy prosciutto