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C<sup>®</sup>**

Italian Kitchen

**TAKE AWAY**

**OUR PIZZA:**

Our Pizza dough is made from a blend of the finest Italian stone ground flours which are naturally risen for 78 hours, hand stretched and cooked in the traditional thin and crispy Roman style. We only use D.O.P. San Marzano tomatoes on all our red base pizzas.

Ph 08 6180 9181  
automaticperth.com  
@automaticperth

Opening Hours:  
Tue - Sun: 5pm - 9pm  
Mon: opening soon!

Card Facilities:  
We accept Eftpos, Visa,  
Mastercard, American Express

Due to health and safety, we can only accept Eftpos or credit cards until further notice

(GF) = GLUTEN FREE  
(V) = VEGETARIAN  
(N) = CONTAINS NUTS  
(VG) = VEGAN

\*GLUTEN FREE DISCLAIMER  
- Although considerable efforts have been undertaken to provide Gluten Free options for our customers, WE cannot guarantee any of our products are fully gluten free.

Please advise if you are Coeliac.

**TAKEAWAY MENU**

**\*15% Discount For All Pick Up Orders. Call 0411 494 579**

**Share\***

- GARLIC PIZZA – Confit Garlic, EVO, Fresh Herbs \$14.5
- CHEESY GARLIC PIZZA – Grana Padano, Mozzarella, Confit Garlic, Parsley, Cracked Black Pepper \$18.5
- OLIVES – Mixed Olives, Garlic, Chilli \$7.5
- CALAMARI – Fried Calamari, Rocket, Balsamic, Tartare \$24.5
- ZUCCHINI FRITTI (V) – Tempura Zucchini Fries, Mint, Lemon Aioli \$13.5
- ARANCINI (V) – Fried Mushroom & Taleggio Rice Balls, Truffle Aioli \$14.5
- MEATBALLS – Pork & Veal Meatballs, Tomato Sugo, Parmigiano Reggiano \$14.5
- SAUSAGE – Grilled Fresh Italian Sausage, Nduja & EVO Dressing, Lemon \$13.5
- ROCKET SALAD (GF/N) – Rocket, Fennel, Pear, Walnuts, Parmigiano Reggiano, Balsamic Dressing \$13.5
- COLESLAW (GF) – Red Cabbage, Savoy Cabbage, Radish, Celery, Chive Dressing \$9.5
- CHARGRILLED VEG (GF/N) Zucchini, Eggplant, Capsicum, Broccolini, Basil Pesto \$15.5
- TRUFFLE CHIPS – Hand Cut Chips, Truffle Salt, Parsley, Grated Grana Padano \$13.5

**Pizza\***

- MARGHERITA (V) – San Marzano Tomatoes, Buffalo Mozzarella, Basil \$18.5
- NAPOLI – San Marzano Tomatoes, Mozzarella, Anchovies, Garlic, Capers, Oregano, Basil \$22.5
- ORTOLANA (V) – San Marzano Tomatoes, Mozzarella, Mixed Capsicums, Zucchini, Eggplant, Roasted Onion, Olives, Rocket, Pecorino \$23.5
- ZUCCA\* – Roast Pumpkin Base, Mozzarella, Roast Onion, Pancetta, Rocket, Pine Nuts, Goats Cheese, Balsamic Glaze \$26.5
- \*Vegetarian option available without pancetta \$23.5
- DIAVOLA – San Marzano Tomatoes, Mozzarella, Cacciatore Sausage, Olives, Chilli \$23.5
- PORCHETTA – San Marzano Tomatoes, Mozzarella, Pork & Fennel Sausage, Roasted Onions, Fennel, Radicchio \$24.5
- CAPRICCIOSA – San Marzano Tomatoes, Mozzarella, Leg Ham, Mixed Mushrooms, Artichoke, Olives \$23.5
- SAN DANIELE – San Marzano Tomatoes, Mozzarella, San Daniele Prosciutto, Basil, Rocket, Parmigiano Reggiano \$26.5
- CARNIVORA – San Marzano Tomatoes, Mozzarella, Roasted Onions, Leg Ham, Cacciatore Sausage, Pork & Fennel Sausage, Pancetta, Balsamic Glaze \$26.5
- FUNGHI (V) – White Base, Mushroom Paste, Porcini, Mixed Mushrooms, Mozzarella, Thyme, Garlic, Taleggio, Truffle Oil \$24.5
- PATATE – White Base, Mozzarella, Potato, Pork & Fennel Sausage, Taleggio, Confit Garlic, Rosemary \$23.5
- CORLEONE – White Base, Mozzarella, Nduja (Spicy Spreadable Pork Salami), Olives, Roasted Onion, Provolone \$23.5

Sorry No Half Half Pizzas, Thank you.

(Vegan option available for all vegetarian pizzas, swap out cheese for vegan cheese add \$2)

**Pasta & Risotto\***

- PENNE ALLA NORMA (V) – Eggplant, Tomato Sugo, Homemade Ricotta, Basil \$22.50
- SPAGHETTI BOL – Pork & Veal Bolognese, Parmigiano Reggiano \$24.50
- PENNE BIANCO – Pancetta, Mixed Mushrooms, White Wine, Garlic, Cream, Herbs, Parmigiano Reggiano \$23.50
- RIGATONI AMATRICIANA – Pancetta, Tomato Sugo, Red Onion, Garlic, Chilli, Pecorino \$22.50
- CONCHIGLIE – Homemade Tiny Shell Pasta, Pork & Fennel Sausage, Broccoli, Garlic, Chill Oil, Pangrattato, Parmigiano Reggiano \$27.5
- PAPPARDELLE – Homemade Pasta, Confit Duck, Mixed Mushrooms, Mascarpone, Herbs \$28.5
- SPAGHETTINI – Black Squid Ink Pasta, Blue Swimmer Crab, Sautéed Fennel, Semi Dried Tomatoes, Garlic & Chilli Oil, Herbs \$29.5
- RIGATONI – Homemade Pasta, Braised Lamb, Tomato Sugo, White Wine, Carrot, Herbs, Parmigiano Reggiano \$25.5
- (GF linguine available for the above pastas add \$2.50)
- GNOCCHI – Homemade Potato Gnocchi, Pork & Veal Bolognese, Parmigiano Reggiano \$24.5
- VEGETARIAN GNOCCHI – Tomato Sugo, Basil, Mozzarella, Spinach, Parmigiano Reggiano \$22.5
- (Vegan Gnocchi option available \$24.5)
- RAVIOLI (N) – Homemade Pasta, Beef & Ricotta filling, Sage, Beef Stock, Saffron, Fried Kale, Pine Nuts, Pecorino \$26.5
- RISOTTO (GF/V) – Mixed Mushrooms, Garlic, Herbs, Truffle Oil, Parmigiano Reggiano \$26.5

**Mains\***

- EGGPLANT PARMIGIANA (V) – Layered Eggplant, Tomato Sugo, Basil, Bocconcini, Rocket & Parmigiano Reggiano Salad \$23.5
- CHICKEN SCHNITZEL – Crumbed Free Range Chicken Breast, Fresh Herbs, Parmigiano Reggiano, Italian Coleslaw, Hand Cut Chips \$27.5
- PORCHETTA – Crispy Rolled Pork, Parsnip Puree, Red Cabbage, Green Apple, Salsa Verde \$28.50
- STEAK – 400gm T-Bone, Baby Potatoes, Broccolini, Red Wine Jus \$37.50

**Specials\***

**Kids\***

- PIZZA
- JUNIOR – San Marzano Tomatoes, Mozzarella, Basil \$11.5
- HAM – San Marzano Tomatoes, Mozzarella, Ham \$12.5
- PASTA – SPAGHETTI WITH
- Tomato Sugo, Parmesan \$12.5
- Butter, Parmesan \$11.5
- Bolognese, Parmesan \$15.5
- KIDS GELATO – 1 Scoop
- Vanilla bean gelato, chocolate sauce \$5

**Desserts\***

- TIRAMISU – Savoiardi Biscuits, Liquers, Espresso, Mascarpone \$10.5
- DESSERT PIZZA (N) – (FOR 2) Calzone Style Folded Pizza, Homemade Ricotta, Nutella, Toasted Hazelnuts, Icing Sugar \$15.5
- MIMMO'S GOURMET GELATO Maximum of 3 Flavours per tub
- 500ml \$16.50
- 1 Litre \$29.50
- Vanilla Bean
- Milk Chocolate
- Hazelnut
- Cinnamon
- White Chocolate & Salted Caramel
- Strawberry

**Eftpos & Credit Card Payment Only**

**Home Delivery Coming Soon!**