

A U M - V I O T C[®]

Italian Kitchen

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.

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automaticperth.com
@automaticperth

No Bookings required unless you have a group of 6 or more

Opening Hours:

Breakfast:
Sat: 7.30am - 11.30am
Sun: 8am - 11.30am

Lunch:
Fri, Sat & Sun: 12pm - 2.30pm

Dinner:
Wed - Thu: 5:30pm - 10pm
Fri & Sat: 5:30pm - 11pm
Sun: 5pm - 9pm

WE ARE CLOSED
MONDAYS & TUESDAYS TILL
FURTHER NOTICE

Due to planning restrictions, our guests must leave by 10.30pm Sunday to Thursday and 11.00pm on Friday and Saturday. Thank you for your cooperation

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

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

*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.

FOOD

Share

BREAD – Crusty Italian Bread, Extra Virgin Olive Oil \$4.75

CHEESY GARLIC PIZZA – Grana Padano, Mozzarella, Confit Garlic, Parsley, Cracked Black Pepper \$18.75

OLIVES (GF) – Warm Mixed Olives, Garlic, Chilli \$7.75

CAPRESE (GF) – Balsamic Blistered Tomatoes, Buffalo Mozzarella, Basil, XVO \$15.75

CALAMARI – Fried Calamari, Rocket, Balsamic, Tartare \$24.75

PROSCIUTTO (GF) – Freshly Sliced San Daniele Prosciutto \$16.75

MEATBALLS – Pork & Veal Meatballs, Tomato Sugo, Parmigiano Reggiano \$15.75

ARANCINI (V) – Saffron Rice, Capsicum, Asiago cheese, Aioli \$15.75

Pizza

MARGHERITA (V) – San Marzano Tomatoes, Buffalo Mozzarella, Basil \$19.75

NAPOLI – San Marzano Tomatoes, Mozzarella, Anchovies, Garlic, Capers, Oregano, Basil \$22.75

CACCIATORE – San Marzano Tomatoes, Mozzarella, Cacciatore Sausage, Roasted Capsicum, Roasted Onions, Basil \$24.75

ORTOLANA (V) – San Marzano Tomatoes, Mozzarella, Mixed Capsicums, Zucchini, Eggplant, Roasted Onion, Olives, Rocket, Pecorino \$26.75

ZUCCA* – Roast Pumpkin Base, Mozzarella, Roast Onion, Pancetta, Rocket, Pine Nuts, Goats Cheese, Balsamic Glaze \$26.75

*Vegetarian option available without pancetta \$24.75

DIAVOLA – San Marzano Tomatoes, Mozzarella, Cacciatore Sausage, Olives, Chilli \$24.75

PORCHETTA – San Marzano Tomatoes, Mozzarella, Pork & Fennel Sausage, Roasted Onions, Fennel, Radicchio \$25.75

CAPRICCIOSA – San Marzano Tomatoes, Mozzarella, Leg Ham, Mixed Mushrooms, Artichoke, Olives \$26.75

SAN DANIELE – San Marzano Tomatoes, Mozzarella, San Daniele Prosciutto, Basil, Rocket, Parmigiano Reggiano \$27.75

CARNIVORA – San Marzano Tomatoes, Mozzarella, Roasted Onions, Leg Ham, Cacciatore Sausage, Pork & Fennel Sausage, Pancetta, Balsamic Glaze \$27.75

FUNGHI (V) – White Base, Mushroom Paste, Porcini, Mixed Mushrooms, Mozzarella, Thyme, Garlic, Taleggio, Truffle Oil \$24.75

PATATE – White Base, Mozzarella, Potato, Pork & Fennel Sausage, Taleggio, Confit Garlic, Rosemary \$25.75

CORLEONE – White Base, Mozzarella, Nduja (Spicy Spreadable Pork Salami), Olives, Roasted Onion, Provolone \$23.75

Sorry No Half Half Pizzas, Thank you.

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

Pasta & Risotto

PAPPARDELLE – Homemade Pasta, Confit Duck, Mixed Mushrooms, Mascarpone, Herbs \$28.75

SPAGHETTINI – Homemade Black Squid Ink Pasta, Blue Swimmer Crab, Sautéed Fennel, Semi Dried Tomatoes, Garlic & Chilli Oil, Herbs \$29.75

GNOCCHI – Homemade Potato Gnocchi, Pork & Veal Bolognese, Parmigiano Reggiano \$25.75

FUSILLI – Homemade Spiral Pasta, Pork & Fennel Sausage, Broccoli, Garlic, Chill Oil, Pangrattato, Parmigiano Reggiano \$27.75

(GF linguine available for the above pastas add \$2.75)

VEGETARIAN GNOCCHI – Homemade Potato Gnocchi, Tomato Sugo, Basil, Mozzarella, Spinach, Parmigiano Reggiano \$23.75

(Vegan Gnocchi option available \$24.75)

RAVIOLI (N) – Homemade Pasta, Beef & Ricotta filling, Sage, Beef Stock, Saffron, Fried Kale, Pine Nuts, Pecorino \$27.75

RISOTTO (GF) (DF) – Arborio Rice, Local Prawns, Zucchini, Mint, Lemon Zest \$26.75

All Pasta's Are Made Fresh In House Daily

Kids

PIZZA

JUNIOR – San Marzano Tomatoes, Mozzarella, Basil \$11.75

HAM – San Marzano Tomatoes, Mozzarella, Ham \$12.75

PASTA – SPAGHETTI WITH Tomato Sugo, Parmesan \$13.75

Butter, Parmesan \$11.75

Bolognese, Parmesan \$15.75

KIDS GELATO – 1 Scoop Vanilla Bean Gelato, Chocolate Sauce \$6.75

Mains

MELANZANE ALLA PARMIGIANA (V) – Layered Eggplant, Tomato Sugo, Basil, Bocconcini, Rocket & Parmigiano Reggiano Salad \$24.75

POLLO ALLA DIAVOLA (GF) – (Allow 20 minutes) 1/2 Marinated Free Range Chicken, Nduja & Paprika Spicy Sauce, Mista Salad \$29.75

PORCHETTA (GF) (N) – Rolled Roast Pork, Cauliflower Puree, Rocket, Fennel & Apple Salad, Roasted Hazelnuts, Jus \$29.75

PESCE (GF) – Crispy Skinned Barramundi, Roasted Capsicum, Green Olives, Shallots, Capers, Fresh Herbs, Aioli \$35.75

Specials

Please see blackboards and ask your waiter market price

Desserts

TIRAMISU – Savoirdi Biscuits, Liqueurs, Espresso, Mascarpone \$11.75

TORTA CAPRESE (GF/N) – Chocolate & Almond Flourless Cake, Chocolate Sauce, Vanilla Bean Gelato \$12.75

PROFITEROLES (N) – Chocolate Sauce, Hazelnut Praline. Choice of Vanilla Bean, Hazelnut or Chocolate Gelato each \$6.75

AFFOGATO (N) – Vanilla Bean Gelato, Espresso, Frangelico, Hazelnut Praline, Hazelnut Biscotti \$15.75

GELATO – Vanilla Bean, Milk Chocolate, Hazelnut
1 Scoop \$5.75
2 Scoops \$10.75
3 Scoops \$15.75

DRINK

Cocktails

APEROL SPRITZ Aperol, Prosecco, Soda \$15.5

AMERICANO Campari, Cinzano Rosso, Soda \$15.5

BELLINI Prosecco, Peach \$13.5

COS Campari, Orange Juice, Soda \$13.5

MIMOSA Prosecco, Orange juice \$12.5

NEGRONI Campari, Cinzano Rosso, Gin \$15.5

AMALFI GIN & TONIC Gin, Limoncello, Tonic \$16.5

ESPRESSO MARTINI Vodka, Kahlua, Espresso, Sugar Syrup \$15.5

MOSCOW MULE Vodka, Lime Juice, Ginger Ale \$14.5

Beer & Cider

Moretti \$9

Peroni \$9

Peroni Leggera (3.5) \$8.5

Asahi \$9

Matso's Ginger Beer \$9.5

Pure Blonde Organic Cider \$10.5

Hahn Ultra Crisp (Low Carb & GF) \$8.5

Sparkling

CANALETTO PROSECCO (Veneto, Italy) Glass \$13.5 / Bottle \$60.5

MEDICI ERMETE REGGIANO LAMBRUSCO (Reggio Emilia, Italy) Glass \$10.5 / Bottle \$46.5

TWILL & DAISY PROSECCO 2020 (Euston, NSW) Bottle \$36.5

LOUIS ROEDERER CHAMPAGNE NV (Reims, France) Bottle \$105.5

Rosé

DOMAIN CHATILLON ROSE 2016 (Savoie, France) Glass \$11.5 / Bottle \$50.5

POGGIO ANIMA RAPHAEL ROSATO TERRE SICILIANE IGP 2018 (Sicily, Italy) Bottle \$43.5

White

PETE'S PURE PINOT GRIGIO 2019 (Griffiths, NSW) Glass \$8.5 / Bottle \$36.5

SNAKE AND HERRING "TOUGH LOVE" CHARDONNAY 2019 (Margaret River, WA) Glass \$12.5 / Bottle \$56.5

TWILL & DAISY SAUVIGNON BLANC 2018 (Pemberton, WA) Glass \$9 / Bottle \$38.5

AMELIA PARK "TRELLIS RANGE" SAUVIGNON BLANC SEMILLON 2019 (Margaret River, WA) Glass \$8.5 / Bottle \$38.5

MONTE TONDO MITO SOAVE DOC 2019 (Veneto, Italy) Glass \$9.5 / Bottle \$42.5

LAMURA GRILLO DI SICILIA 2017 (Sicily, Italy) Bottle \$45.5

LA LA LAND VERMENTINO 2017 (Victoria) Bottle \$36.5

BRIGHTWATER SAUVIGNON BLANC 2019 (Nelson, NZ) Bottle \$41.5

LONGVIEW 'WHIPPET' SAUVIGNON BLANC 2018 (Adelaide Hills, SA) Bottle \$46.5

WARRAMATE CHARDONNAY 2018 (Yarra Valley, Vic) Bottle \$55.5

AQUILANI PINOT GRIGIO 2019 (Friuli, Italy) Bottle \$44.5

CLARE WINE CO RIESLING 2019 (Clare Valley, SA) Bottle \$40.5

CORYMBIA CHENIN BLANC 2018 (Swan Valley, WA) Bottle \$62.5

Cold

MINERAL WATER Still (500ml) \$5
Sparkling (650ml) \$7

ITALIAN SOFT DRINKS Chinotto, Aranciata, Gassoza (Citrus) \$5.5

100% JUICES Orange, Apple, Pineapple \$4.5

SOFT DRINKS – Coca Cola, Diet Coke, Sprite, Dry Ginger Ale, Soda Water, Tonic Water \$4

Lemon Lime & Bitters \$5.5

Soda Lime & Bitters \$5.5

Ginger Beer \$5.5

Red

KAESLER STONEHORSE SHIRAZ 2018 (Barossa, SA) Glass \$12.5 / Bottle \$55.5

WILLOW BRIDGE "DRAGONFLY RANGE" CABERNET MERLOT 2019 (Margaret River, WA) Glass \$10.5 / Bottle \$44.5

AQUILANI SANGIOVESE 2018 (Tuscany, Italy) Glass \$11.5 / Bottle \$48.5

CLARE WINE CO CABERNET SAUVIGNON 2016 (Clare Valley, SA) Glass \$9.5 / Bottle \$42.5

ROARING 40'S PINOT NOIR 2018 (Coal River Valley, Tasmania) Glass \$12.5 / Bottle \$55.5

POGGIO ANIMA SANGIOVESE 2019 (Tuscany, Italy) Bottle \$53.5

LA LA LAND TEMPRANILLO 2019 (Victoria) Bottle \$36.5

LONGVIEW 'VISTA' SHIRAZ BARBERA 2018 (Adelaide Hills, SA) Bottle \$51.5

PETE'S PURE SHIRAZ 2018 (Griffiths NSW) Bottle \$36.5

SAINT & SCHOLAR PINOT NOIR 2017 (Adelaide Hills, SA) Bottle \$64.5

LAMURA NERO D'AVOLA 2018 (Sicily, Italy) Bottle \$45.5

POLIZIANO CHIANTI COLLI SENESI 2018 (Tuscany, Italy) Bottle \$62.5

LENTON BRAE LADY DOUGLAS CABERNET SAUVIGNON 2019 (Margaret River, WA) Bottle \$60.5

PODERI LUIGI EINAUDI NEBBIOLO LANGHE DOC 2018 (Piedmonte, Italy) Bottle \$85.5

DAME DE BOUARD 'DAME DE BOUARD' 2016 (St.Emilion, Bordeaux, France) Bottle \$90.5

Sweet

PETE'S PURE MOSCATO 2017 (Euston, NSW) Glass \$8 / Bottle \$34.5

URLAR BOTRYTIS RIESLING 2015 (Gladstone, NZ) Bottle \$44.5

TAKEAWAY AVAILABLE

NEW PIZZA, LASAGNE & BYO CONCEPT COMING SOON TO MONDAY & TUESDAY NIGHTS