

# A U T O M A T I C

## Italian Kitchen

### 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.

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automaticperth.com  
@automaticperth

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

### Opening Hours:

Breakfast:  
Fri - Sun: 8am - 11.30am

Lunch:  
Thu - Sun: 12pm - 2.30pm

Dinner:  
Tue - Thu: 5pm - 10pm  
Th & Sun: 5pm - 11pm  
Sun: 5pm - 9pm

Thu - Sun: PIZZA IS AVAILABLE FROM 12PM TILL LATE

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

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

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

CAPRESE (GF) – Warm Balsamic Blistered Tomatoes, Burrata, Basil, XVO \$17.5

CARPACCIO – Thinly Sliced Beef, Truffle Aioli, Fried Capers, Rocket, Parmigiano Reggiano \$19.5

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

PROSCIUTTO (GF) – Freshly Sliced San Daniele Prosciutto \$16.75  
ADD – Buffalo Mozzarella Ball \$6.5

ARANCINI – Fried Mushroom & Taleggio Rice Balls, Truffle Aioli \$15.5

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

### Sides

TRUFFLE FRIES (GF) – Hand Cut Fries, Truffle Salt, Parsley, Grated Grana Padano \$13.75

ROCKET SALAD (GF/N) – Rocket, Pear, Roasted Hazelnuts, Parmigiano Reggiano, Balsamic Dressing \$14.5

MISTA SALAD (GF) – Baby Cos, Radichio, Tomatoes, Cucumber, Carrot, Shallots, Chardonnay Vinaigrette \$10.75

BROCCOLINI - Chargrilled broccolini, garlic, chilli, pangrattato, EVO \$10.75

GREEN BEANS (GF) – Green Beans, Pancetta, Garlic, Tomato Sugo, Basil \$10.5

Use the SafeWA app to scan this QR code



### 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

FUNGI (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

LASAGNE – Homemade Pasta, Pork & Veal Ragu, Tomato Sugo, Bechamel, Parsley Parmigiano Reggiano \$26.5

TAGLIATELLE – Homemad Pasta, Braised Lamb Shank, Soffritto, Tomato Sugo, Red Wine, Parsley, Pecorino \$27.5

GNOCCHI (V/N) – Homemade Gnocchi, Gorgonzola Cream, Radicchio, Candied Walnuts \$25.5

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

(Vegan Gnocchi option available \$24.75)

RISOTTO (V/GF) – Mixed Mushrooms, Garlic, Herbs, Truffle Oil, Parmigiano Reggiano \$27.5

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, Sprinkles \$6.75

### Mains

OSSO BUCO – Braised Beef Shanks, Saffron Risotto, Roasted Bone Marrow, Parsley, Lemon Zest \$36.5

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

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 – Savoiardi 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

#### ON TAP

PERONI \$9.5  
PERONI LEGGERA (3.5%) \$9  
PIRATE LIFE PALE ALE \$9.5  
BROOKVALE UNION GINGER BEER \$10

#### BOTTLED

Peroni Libera (0%) \$9  
Asahi \$9  
Pure Blonde Organic Cider \$10.5  
Hahn Ultra Crisp (Low Carb & GF) \$8.5

### Sparkling

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

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

MOËT & CHANDON BRUT CHAMPAGNE NV (Epernay, France) Bottle \$105.5

### Rosé

POGGIO ANIMA RAPHAEL ROSATO TERRE SICILIANE IGP 2020 (Sicily, Italy) Glass \$10/ Bottle \$43.5

MESTA ROSE 2019 (Castille Spain) Bottle \$50.5

### White

DEAKIN ESTATE 'AZAHARA MOSCATO' (Sparkling) (Murray Darling VIC) Glass \$8.5 / Bottle \$36.5

ELENI PINOT GRIGIO 2019 (King Valley VIC) Glass \$8.5 / Bottle \$36.5

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

TAINUI SAUVIGNON BLANC 2020 (Malborough NZ) Glass \$9.5/Bottle \$42.5

AMELIA PARK "TRELIS RANGE" SAUVIGNON BLANC SEMILLON 2021 (Margaret River, WA) Glass \$9 / Bottle \$38.5

MONTE TONDO MITO SOAVE DOC 2020 (Veneto, Italy) Glass \$9.5 / Bottle \$42.5

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

LA LA LAND VERMENTINO 2017 (Murry Darling VIC) Bottle \$36.5

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

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

RISING CHARDONNAY 2018 (Yarra Valley, Vic) Bottle \$62.5

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

VICKERY RIESLING 2020 (Eden Valley, SA) Bottle \$44.5

CORYMBIA CHENIN BLANC 2019 (Swan Valley, WA) Bottle \$62.5

### Cold

MINERAL WATER (500ml) Still, Sparkling \$5

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

100% JUICES Orange \$5.5  
Apple \$5.5  
Pineapple \$5.5

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

ST JOHN'S ROAD 'BLOOD & COURAGE' 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

PARKER COONAWARRA ESTATE CABERNET 2019 (Coonawarra, SA) Glass \$11 / Bottle \$46.5

HANDPICKED REGIONAL MORNINGTON PINOT NOIR 2019 (Mornington, VIC) Glass \$13 / Bottle \$57.5

DELINQUENTE 'ROXANNE THE RAZOR' NEGROAMARO/NERO D'AVOLA BLEND 2021 (Riverland VIC) Bottle \$45.5

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

LA LA LAND TEMPRANILLO 2020 (Murray Darling VIC) Bottle \$36.5

DAL ZOTTO BARBERA 2019 (King Valley VIC) Bottle \$57.7

DELINQUENTE 'ROKO IL VAGABONDO' MONTEPULCIANO 2020 (Riverland VIC) Bottle \$52.5

STORM BAY PINOT NOIR 2019 (Coal River TAS) Bottle \$63.5

POLIZIANO CHIANTI COLLI SENESI 2019 (Tuscany, Italy) Bottle \$62.5

CREDARO KINSHIP CABERNET SAUVIGNON 2018 (Margaret River, WA) Bottle \$57.5

PODERI LUIGI EINAUDI NEBBIOLO LANGHE DOC 2019 (Piedmont, Italy) Bottle \$85.5

DAME DE BOUARD 'DAME DE BOUARD' 2016 (St.Emilion,

### Sweet

URLAR BOTRYTIS RIESLING 2019 (Gladstone, NZ) Bottle \$44.5

## TAKEAWAY AVAILABLE

REWALTY – UBER EATS – 15% DISCOUNT FOR PICK UP

BYO AVAILABLE ON TUESDAY NIGHTS & THURSDAY & FRIDAY LUNCHES ONLY. \$5 CORKAGE PER BOTTLE FOR WINE & SPARKLING ONLY (NO BEERS)