

TAKEAWAY MENU

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Share

Cold	
BREAD – Crusty Italian Bread, Extra Virgin Olive Oil	\$7.5
PROSCIUTTO (GF) – Freshly Sliced San Daniele Prosciutto, Extra Virgin Olive Oil	\$19.5
Add – Stracciatella	\$8.5
CARPACCIO – (GF) Thinly Sliced Beef, Truffle Aioli, Fried Capers, Rocket, Parmigiano Reggiano	\$22.5
CAPRESE (V/GF) – Warm Balsamic Blistered Tomatoes, Stracciatella, Basil, Extra Virgin Olive Oil	\$23.5
Hot	
OLIVES (V/GF) – Warm Mixed Olives, Garlic, Chilli	\$9.5
CHEESY GARLIC PIZZA (V) – Grana Padano, Mozzarella, Confit Garlic, Parsley, Rosemary, Cracked Black Pepper	\$21.5
SUGO PIZZA (V/VG/DF) – San Marzano Tomatoes, Garlic, Dried Oregano, Extra Virgin Olive Oil, Basil (No Cheese)	\$18.5
SALSICCIA (GF) – Grilled Italian Cacciatore Sausage, Extra Virgin Olive Oil, Lemon	\$15.5
CALAMARI – Fried Calamari, Rocket, Balsamic, Tartare	\$26.5
GAMBERI (GARLIC PRAWNS)(GF) – King Prawns, Garlic, Chilli, Butter, White Wine, Extra Virgin Olive Oil, Parsley	\$25.5
ARANCINI (V/GF)– Fried Mushroom & Taleggio Rice Balls, Truffle Aioli	\$18.5
MEATBALLS – Pork & Veal Meatballs, Tomato Sugo, Parmigiano Reggiano	\$18.5
TRUFFLE FRIES (V/GF) – French Fries, Truffle Oil, Truffle Salt, Parsley, Grated Grana Padano	\$17.5

Pizza

MARGHERITA (V) – San Marzano Tomatoes, Mozzarella, Buffalo Mozzarella, Basil	\$24.5
CACCIATORE – San Marzano Tomatoes, Mozzarella, Cacciatore Sausage, Roasted Capsicum, Roasted Onions, Basil	\$28.5
ZUCCA* (N) – Roast Pumpkin Base, Mozzarella, Roast Onion, Italian Bacon, Rocket, Pine Nuts, Goats Cheese, Balsamic Glaze	\$27.5
*Vegetarian option available without Italian Bacon \$25.5	
DIAVOLA – San Marzano Tomatoes, Mozzarella, Cacciatore Sausage, Olives, Chilli	\$27.5
PORCHETTA – San Marzano Tomatoes, Mozzarella, Pork & Fennel Sausage, Roasted Onions, Fennel, Radicchio	\$28.5
CAPRICCIOSA – San Marzano Tomatoes, Mozzarella, Leg Ham, Mixed Mushrooms, Artichoke, Olives	\$29.5
SAN DANIELE – San Marzano Tomatoes, Mozzarella, San Daniele Prosciutto, Basil, Rocket, Parmigiano Reggiano	\$30.5
CARNIVORA – San Marzano Tomatoes, Mozzarella, Roasted Onions, Leg Ham, Cacciatore Sausage, Pork & Fennel Sausage, Italian Bacon, Balsamic Glaze	\$30.5
ANANAS – San Marzano Tomatoes, Mozzarella, Leg Ham, Caramelised Pineapple, Roasted Onion	\$27.5
FUNGHI (V) – White Base, Mushroom Paste, Porcini, Mixed Mushrooms, Mozzarella, Thyme, Parsley, Garlic, Taleggio, Truffle Oil	\$30.5
SORRY NO HALF HALF PIZZAS, THANK YOU	
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.	

Pasta & Risotto

PAPPARDELLE RAGU (DF) – Fresh Pasta, Beef Ragù, Mushrooms, Parmigiano Reggiano, Herbs	\$32.5
LINGUINE NERO (DF) – Black Squid Ink Pasta, Crab, Sautéed Fennel, Semi Dried Tomatoes, Garlic & Chilli Oil, Herbs	\$33.5
SPAGHETTI MARINARA (DF) - Mixed Seafood of Fish, Prawns, Calamari & Mussels, Garlic, Chilli, Herbs	\$39.5
Choice of sauce	
- Rosso - traditional tomato Sugo	
- Bianco - Aglio e Olio style with olive oil & white wine	
TAGLIATELLE – Fresh Pasta, Braised Lamb Shank, Soffritto, Tomato Sugo, Red Wine, Pecorino, Parsley	\$29.5
LINGUINE POLPETTE (DF) – Pork and Veal Meatballs, Tomato Sugo, Parmigiano Reggiano, Herbs	\$27.5
LINGUINE GAMBERI - Prawns, Cream, Parmigiano Reggiano, Herbs	\$31.5
RIGATONI BOLOGNESE (DF) – Beef & Pork Bolognese, Tomato Sugo, Parmigiano Reggiano, Parsley	\$27.5
VEGO GNOCCHI (V)* – Fresh Potato Gnocchi, Mozzarella, Spinach, Tomato Sugo, Parmigiano Reggiano, Basil	\$26.5
TRUFFLE GNOCCHI* – Fresh Potato Gnocchi, Mushrooms, Prosciutto, Parmesan & Truffle Sauce, Fried Sage	\$31.5
*Vegetarian option available with no Prosciutto	
SPAGHETTI BIANCO* – Italian Bacon, Mixed Mushrooms, White Wine, Garlic, Cream, Herbs, Parmigiano Reggiano	\$28.5
*Vegetarian option available swap Italian Bacon for Spinach	
All Pasta Dishes Above Available With Fresh Gluten Free Linguine add \$2	
RISOTTO (V/GF) – Mixed Mushrooms, Garlic, Truffle Oil, Parmigiano Reggiano, Herbs	\$29.5

Mains

PESCE (GF)(N) – Crispy Skinned Cone Bay Barramundi, Home made Potato Rosti, Green Beans, Macadamia Satay Sauce, Crispy Capers	\$45.5
COSTALETTA - Crumbed Free Range Pork Cutlet, Warm Mixed Cabbage & Pancetta Salad	\$38.5
AGNELLO – Braised Lamb Shank, Soffritto, Truffle Mashed Potatoes, Seasonal Greens, Rosemary	\$39.5
POLLO - Crumbed Free Range Chicken Breast, French Fries, Lemon	\$34.5
PARMIGIANA - Crumbed Free Range Chicken Breast, Tomato Sugo, Mozzarella, Parmesan, Basil, Spaghetti Napoli	\$38.5

Sides

ROCKET SALAD (V/GF/N) – Rocket, Pear, Roasted Hazelnuts, Parmigiano Reggiano, Balsamic Dressing	\$16.5
MISTA SALAD (V/GF/VG) – Mixed Leaves, Tomatoes, Cucumber, Carrot, Shallots, Chardonnay Vinaigrette	\$16.5
GREENS (V/DF) - Chargrilled Broccoli, Green Beans, Garlic, Chilli, Pangrattato, EVO	\$14.5
PLAIN FRIES (V/GF/VG/DF) - French fries, sea salt	\$14.5

Kids

Pizza	
JUNIOR – San Marzano Tomatoes, Mozzarella, Basil	\$14.5
HAM – San Marzano Tomatoes, Mozzarella, Ham	\$15.5
BAMBINO – San Marzano Tomatoes, Mozzarella, Ham, Caramelised Pineapple	\$16.5
Pasta (Spaghetti or Rigatoni)	
Tomato Sugo, Parmesan	\$13.5
Butter, Parmesan	\$12.5
Bolognese, Parmesan	\$16.5

***10% Discount For All Pick Up Orders. Call 0411 494 579**

AUTOMATIC®

Italian Kitchen

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(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.