

BREAD & CRUSTS

GARLIC BREAD (3) 9.9

Garlic butter, parsley

TOMATO BRUSCHETTA (2) 13.9

Garlic, onion, oregano, balsamic

SKINNY'S BRUSCHETTA (2) 15.9

Tomato, garlic, onion, balsamic, stracciatella mozzarella

HERB OR GARLIC CRUST 17.9

evoo, sea salt

BRUSCHETTA CRUST 21.9

Tomato, garlic, onion, oregano

MOZZARELLA STICK 31.9

Pizza bread stick filled w. mozzarella, italian herbs, rosemary, sea salt

STARTERS & ENTREES

MARINATED OLIVES 10.9

Garlic, lemon, italian herbs

BBQ OCTOPUS & CALAMARI 28.9

BBQ-grilled octopus & calamari, rocket, balsamic vinaigrette

SALT & PEPPER CALAMARI 29.9

Crispy salt & pepper calamari, aioli

BEEF CARPACCIO 27.9

Wagyu beef crudo, rocket, shaved parmesan, black pepper, truffle oil

BAKED FIGS (4) 28.9

Baked figs wrapped in prosciutto, gorgonzola crema

ZUCCHINI FLOWERS (4) 28.9

Fried battered zucchini flowers filled w. ricotta mousse, parmesan

MAMMA'S MEATBALLS (4) 24.9

Homemade meatballs, napoli sauce, parmesan, basil

GARLIC PRAWNS 26.9

Sauteed w. tomato sugo, garlic, parsley, toasted pane

POPCORN PRAWNS 28.9

Fried popcorn prawn morsels, chilli lime mayo

TUNA CARPACCIO 28.9

Yellow-fin tuna crudo, black sesame, soy vinaigrette, chilli, spring onion julienne, sea salt

SCALLOPS AL PONTE (4) 26.9

Gratinated w. vermicelli pasta, vegetable julienne, garlic soy butter

KIDS MENU 19.9

For more kids choices, please visit our bistro

PENNE NAPOLI

Napoli sauce

CHICKEN NUGGETS

Served w. chips

MINI MARGHERITA

Tomato, mozzarella

BYO CAKES WELCOME - \$25 CAKEAGE PER CAKE
10% SURCHARGE ON WEEKENDS & PUBLIC HOLIDAYS
ALL CREDIT CARDS (CC) INCUR A 1.5% SURCHARGE

NO SPLIT BILLS WHEN USING CC - SPLIT BILLS CASH ONLY
ATM MACHINE AVAILABLE / \$1 TRANS. FEE ONLY
BOOKINGS OF 14 OR MORE REQUIRE BANQUET MENU

PASTA - RISOTTO

GLUTEN FREE PENNE +4.9
ADD BURRATA +7.9

SPAGHETTI MEATBALLS 32.9

Napoli sugo, meatballs, parmesan

LINGUINE BOSCAIOLA 34.9

Cream, mushrooms, crispy bacon, parmesan, shallots

GNOCCHI BURRATA 34.9

Napoli sauce, fresh basil, burrata mozzarella, evoo, parmesan, basil

SPAGHETTI MUSSEL HOT POT 36.9

Sautéed w. white wine, tomato sugo, garlic, parsley

SPAGHETTI MARINARA 38.9

Mussels, calamari, clams, prawns, garlic, parsley, napoli sauce

LINGUINE SINATRA 38.9

Clams, mussels, scallops, white wine, cherry tomatoes, garlic, parsley

SPAGHETTI LOBSTER FOR 2 MP

Whole lobster, cherry tomato sugo, garlic, evoo, basil

RISOTTO GAMBERI 38.9

Prawns, zucchini, cherry tomato sugo, parsley, garlic

PENNE PESTO POLLO 34.9

Creamy pesto, grilled chicken

PENNE ALLA NORMA 34.9

Fried eggplant, napoli sauce, parmesan, mozzarella, basil

RIGATONI AL RAGU' 36.9

Hand-cut beef ragu', tomato, parmesan, evoo, basil

SPAGHETTI CARTOCCIO 38.9

King Prawns, prawns, cherry tomato sugo, evoo, parsley, baked in foil

LINGUINE CRAB 38.9

Blue swimmer crab meat, zucchini, garlic, cherry tomato sugo

GNOCCHI CAPRIA 36.9

Italian sausage, creamy gorgonzola, parmesan, cracked pepper, parsley

SPAGHETTI CLAMS 36.9

Clams, cherry tomatoes, garlic, parsley, white wine, evoo

RISOTTO LEO 36.9

Grilled chicken, mushrooms, pink sauce, mozzarella, parsley, garlic

SIDES & SALADS

POTATO MASH 14.9

Homemade creamy potato mash

ROASTED VEGGIES 15.9

Oven baked vegetables, marinated w. mixed herbs, evoo

CAPRESE SALAD 24.9

Burrata mozzarella, tomatoes, red onion, oregano, evoo, balsamic, basil

MEDITERRANEAN SALAD 22.9

Mixed leaf, cucumber, tomatoes, red onion, roasted capsicum, olives, feta, red wine vinaigrette

SIDE OF FRIES 9.9

Served w. sauce

ROCKET SALAD 20.9

Rocket, parmesan, pear, balsamic vinaigrette

SIDE SALAD 12.9

Mixed leaf, tomatoes, red onion, olives, balsamic vinaigrette

ALL CARE IS TAKEN IN OUR KITCHEN, HOWEVER OLIVES MAY CONTAIN PITS & SMALL BONES
MAY BE PRESENT IN FISH & RAGU', TRACES OF GLUTEN, NUTS & DAIRY MAY BE PRESENT.
WE DO NOT ACCEPT RESPONSIBILITY FOR UNFAVOURABLE OUTCOMES WHEN MODIFYING DISHES.

BBQ GRILL, RIBS +

COTOLETTA ALLA MILANESE 38.9

Crumbed bashed porterhouse, tomato salad, red onion, basil, evoo, oregano

BEEF RIB EYE MSA 450G 57.9

Grain-fed, 21-day aged, creamy mushroom sauce, roasted vegies

PORK RIBS HALF 44.9 | FULL RACK 59.9

Pork ribs basted w. BBQ sauce, fries

BEEF RIBS 48.9

American style beef ribs basted w. BBQ sauce, fries

RIB COMBO PORK 54.9 | BEEF 58.9

Half rack pork ribs OR beef ribs & sticky BBQ chicken wings, chips

TAGLIATA DI MANZO 250G 42.9

Char-grill beef sirloin, MSA, sliced, rocket, cherry tomatoes, aged balsamic

POLLO SKEWER 38.9

BBQ-grilled chicken breast marinated w. lemon, pesto, garlic, flatbread, fries

LAMB SKEWER 42.9

BBQ-grilled lamb loin, grass-fed, marinated w. paprika, lemon, garlic, flatbread, fries

SKEWER COMBO 68.9

BBQ-grilled lamb & chicken skewer, flat bread, fries

BBQ MEAT BOARD (SERVES 2-3) 158.9

Half rack pork ribs OR beef ribs, chicken skewer, lamb skewer, sticky chicken wings, grilled italian sausages, fries, flatbread

CHICKEN & VEAL

SERVED W. BAKED VEGGIES

Our chicken is certified organic & our veal is 100% naturally grass fed & free range from Riverina NSW

POLLO LIMONE 34.9

Grilled chicken breast, lemon butter, white wine, rosemary, garlic, parsley

POLLO BOSCAIOLA 36.9

Grilled chicken breast, creamy bacon, mushroom, red onion sauce

POLLO GAMBINO 42.9

Grilled chicken breast, calamari, prawns, creamy napoli sauce, shallots

VITELLO Salmoriglio 38.9

Pan-seared veal, lemon, garlic, evoo, oregano

VITELLO OSCAR 42.9

Pan-seared veal, prawns, napoli sauce, shallots

VITELLO FUNGHI 38.9

Pan-seared veal, creamy mushroom sauce, shallots

SEAFOOD

CHILLI GARLIC PRAWNS 38.9

Chilli prawns, napoli sugo, garlic, parsley on a bed of rice

SALMON AL FORNO 44.9

Baked Tassie salmon fillet, wrapped in pancetta, mash, bruschetta salad

ZUPPA DI PESCE 64.9

King prawns, prawns, octopus, clams, calamari, scallops, mussels, cooked in tomato sugo, baked crust

SWORDFISH ALLA GRIGLIA 42.9

BBQ-grilled swordfish steak, cherry tomatoes, capers, olives, white wine, evoo, garlic, parsley, toasted pane


SCAMPI ALLA GRIGLIA MP

Chargrill scampi, white wine, garlic, lemon, evoo, parsley

LOBSTER MORNAY MP

Whole lobster w. creamy bechamel

PIZZA

made with 

ADD VEGAN CHEESE
ADD BURRATA
GLUTEN FREE

+5.9
+7.9
+6.9

SELECT UP TO 3 CHOICES ON 1 OR MORE METRE PIZZAS

| TRADITIONAL | 1 METRE | 2 METRES | 3 METRE | |
|--|---------|----------|---------|-------|
| | TRAD. | 1 M | 2 M | 3 M |
| MARGHERITA | 24.9 | 84.5 | 169.5 | 253.5 |
| Tomato sugo, mozzarella, basil | | | | |
| NAPOLETANA | 25.9 | 90.5 | 181.5 | 271.5 |
| Tomato sugo, mozzarella, anchovies, olives | | | | |
| PEPPERONI & CHEESE | 26.9 | 94.5 | 189.5 | 283.5 |
| Tomato sugo, mozzarella, salami | | | | |
| CAPRICCIOSA | 28.9 | 98.5 | 197.5 | 295.5 |
| Tomato sugo, mozzarella, ham, artichokes, mushrooms, olives | | | | |
| CALABRESE | 29.9 | 110.5 | 221.5 | 331.5 |
| Tomato sugo, mozzarella, italian sausage, hot n'duja, roasted capsicum, olives | | | | |
| PARMA | 29.9 | 110.5 | 221.5 | 331.5 |
| Tomato sugo, mozzarella, prosciutto, rocket, parmesan | | | | |
| SUPREMA | 30.9 | 115.5 | 231.5 | 346.5 |
| Tomato sugo, mozzarella, ham, salami, bacon, mushrooms, capsicum, onion, olives | | | | |
| DIAVOLA | 28.9 | 94.5 | 189.5 | 283.5 |
| Tomato sugo, mozzarella, salami, red onion, chilli | | | | |
| PROSCIUTTO & PISTACHIO | 30.9 | 115.5 | 231.5 | 346.5 |
| Pesto, mozzarella, prosciutto, cherry tomatoes, rocket, stracciatella, pistachio | | | | |
| LITTLE JOE'S | 28.9 | 98.5 | 197.5 | 295.5 |
| Tomato sugo, mozzarella, garlic prawns | | | | |
| TRAD. ONLY | | | | |
| CAMPAGNOLA | 32.9 | - | - | - |
| Tomato sugo, mozzarella, italian sausage, ricotta filled zucchini flowers | | | | |
| AMALFI | 28.9 | - | - | - |
| Tomato sugo, oregano, burrata, basil | | | | |
| BRONTE | 34.9 | - | - | - |
| Pesto, mozzarella, mortadella, basil, burrata, pistachio | | | | |



2 MATES 2 METRES CHALLENGE

Got a mate that LOVES pizza as much as you? Hit them up to help you eat your way through a whole year of pizza at Skinny Tony's! Take the challenge if you think you can smash through a whole 2-metre-long pizza in under 1 Hour and win an **EAT FREE** pizza pass. T&C's apply

Pizza by the METRE may not be available during peak service times

FOLLOW us



@chefgiuseppesantoro

REVIEW us



Hailing directly from Taormina, Sicily, Master Chef extraordinaire, Giuseppe Santoro is the current President of the FIP (Italian Federation of Pizza Chefs) and was nominated as top 5 most influential Italian pizza chefs in the world 2022 and received the A.O.C.R.I Top 100 pizza chefs 2024 award. Santoro's passion and expertise in the art of pizza-making are unmatched.

With years of experience and a deep love for the craft, he has perfected the art of pizza-making, creating unique and unforgettable culinary experiences.

WHAT IS BIGA

The secret to his dough is the starter and the flour he chooses to use. The process he adopts is called BIGA. The process dates back to the late 19th century and was procured by our Master Chef's ancestors from a family-owned bakery. It's a live culture of flour, water, and yeast. Until the middle ages starters were essentially used for bread-making only. Today, through Santoro's teachings and influence, it's becoming the new norm for making pizza dough.

Using the biga method means the result is a pizza that is fluffy, crunchy, and above all digestible. The fermentation process that occurs in the biga allows for the breakdown of complex sugars in the dough, making it easier for the body to digest. Additionally, the chemical reaction caused by the yeast in the biga gets trapped in the dough, causing it to rise and become airy and fluffy.

THE FLOUR

The Home Grounds has partnered with a network of Australian farms dedicated to sustainable farming practices. We're proud to be the first Pizza Restaurant in Australia to use zero-carbon-footprint, 100% Australian flour sourced directly from local farms. Our flour is chemical-free, stone-ground, and retains the whole germ, ensuring a more authentic, healthy, and organic product. Our partner farmers exclusively employ local community members, avoid pesticides and chemicals during harvest, and preserve the whole germ within the husk, enhancing the flour's nutritional value.

Taste the difference.

Pizza master chef
SANTORO

