

PIZZE ROSSE

MARGHERITA (V) (V60) <i>San Marzano tomatoes, buffalo mozzarella & fresh basil</i>	17
MARGHERITA with FRIES (V) (V60) <i>San Marzano tomatoes & fior di latte topped with shoestring fries</i>	16
CAPRICCIOSA (V60) <i>San Marzano tomatoes, fior di latte, leg ham, mushrooms, artichokes, olives & anchovies</i>	19
PROSCIUTTO RUCOLA <i>San Marzano tomatoes, buffalo mozzarella, prosciutto, rocket, shaved parmesan & olive oil</i>	22
RUSTICA <i>San Marzano tomatoes, fior di latte, casalinga sausage, mushrooms, gorgonzola, parmesan & fresh parsley</i>	19
EGGPLANT (V) (V60) <i>San Marzano tomatoes, fior di latte, grilled eggplant, parmesan & fresh basil</i>	19
GAMBERI <i>San Marzano tomatoes, fior di latte, garlic prawns, cherry tomatoes, chilli, fresh basil & lemon</i>	22
CALABRESE (V60) <i>San Marzano tomatoes, fior di latte, hot salami & olives</i>	18

CORNERSTONE <i>San Marzano tomatoes, fior di latte, salami, semi dried tomatoes, roasted red peppers & goats' cheese</i>	20
QUATTRO CARNI <i>San Marzano tomatoes, fior di latte, leg ham, casalinga sausage, prosciutto & salami</i>	20
POLPETTE <i>San Marzano tomatoes, fior di latte, meatballs, shaved parmesan, cherry tomatoes & fresh basil</i>	18
ORTOLANA (V) (V60) <i>San Marzano tomatoes, fior di latte, mushrooms, eggplant, zucchini, roasted pumpkin & shaved parmesan</i>	19
NAPOLETANA <i>San Marzano tomatoes, fior di latte, olives, oregano & anchovies</i>	17
MEXICANA <i>San Marzano tomatoes, fior di latte, hot salami, spanish onions, roasted red peppers & nduja</i>	18
HAWAIIAN (V60) <i>San Marzano tomatoes, fior di latte, leg ham & pineapple</i>	17

PIZZE BIANCHE

SALSICCIA <i>fior di latte, casalinga sausage, rosemary potatoes, spanish onions & shaved parmesan</i>	19
FUNGHI (V) (V60) <i>fior di latte, porcini mushrooms, cherry tomatoes, parmesan & rocket</i>	19
PESTO (V) (V60) <i>basil pesto, buffalo mozzarella, pine nuts, cherry tomatoes, fresh basil & parmesan</i>	19

PATATE (V) (V60) <i>fior di latte, rosemary potatoes, spanish onions, roasted red peppers & goats' cheese</i>	19
GARLIC FOCACCIA (V) <i>topped with garlic infused extra virgin olive oil add fior di latte +2</i>	10
ROSEMARY FOCACCIA (V) <i>topped with sea salt & rosemary add fior di latte +2</i>	10

GLUTEN FREE BASE	+4
PIZZA EXTRAS (CHARGED ACCORDINGLY)	
VEGAN OPTIONS (CHEESE, SALAMI & HAM)	+1 each

(V) VEGETARIAN - (GF) GLUTEN FREE - (VGO) VEGAN OPTION

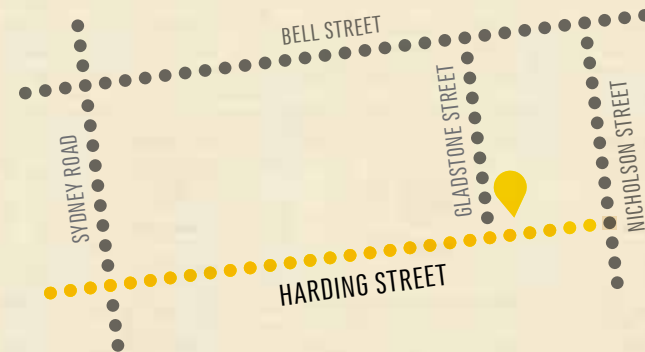
Please note our pizzas are large size only and we are unable to do half/half pizzas.

Cornerstone

PIZZERIA

VEGAN AND GLUTEN FREE FRIENDLY

We can customise pizza ingredients that respect your vegan or gluten free diet. Additional charges apply



105-107 HARDING STREET, COBURG

pick up orders
please call

9354 6770

order online
*pick up only

www.cornerstonepizzeria.com.au

UBER
eats

is the easiest way to get our food delivered to you.

Please advise staff of any allergies at the time of ordering

please follow us on @cornerstonecoburg

WWW.CORNERSTONEPIZZERIA.COM.AU

The following are subject to change without notice: - Takeaway menu items & prices - Uber menu items & prices - Trading hours

Cornerstone

PIZZERIA

Serving wood fired pizzas & traditional Italian food

TAKEAWAY MENU

for pick up orders call

T. 9354 6770

or online at

WWW.CORNERSTONEPIZZERIA.COM.AU

MONDAY
TUESDAY
WEDNESDAY
THURSDAY

5pm - 10pm

FRIDAY from 5pm - 11pm

SATURDAY from 11am - 11pm

SUNDAY from 11am - 10pm

please follow us on @cornerstonecoburg

STARTERS

POLENTA CHIPS (V)	12
<i>parmesan & parsley polenta fried chips served with creamy mushroom sauce</i>	
STEAMED MUSSELS	15
<i>fresh mussels steamed in white wine, garlic, chilli, parsley & napoli sauce with toasted ciabatta</i>	
MEATBALLS	9
<i>pork & beef meatballs baked in rich napoli sauce topped with shaved parmesan</i>	
ARANCINI	11
<i>homemade Sicilian style rice balls filled with bolognese sauce, egg, peas, ham & mozzarella</i>	
CALAMARI	14
<i>salt, pepper & lemon spiced calamari, lightly fried & served with roasted garlic aioli</i>	
SCALLOPS	14
<i>seared scallops with a lemon & caper sauce</i>	
SMOKEY BBQ RIBS	14
<i>slow braised pork ribs marinated in homemade sticky, smokey bbq sauce</i>	
EGGPLANT PARMIGIANA (V) (GF)	9
<i>layers of lightly fried eggplant slices baked with napoli sauce, mozzarella & fresh basil</i>	
BRUSCHETTA (V)	14
<i>fresh tomatoes, spanish onions, garlic, extra virgin olive oil & fresh basil on toasted ciabatta with burrata cheese drizzled with a balsamic reduction</i>	
ANTIPASTO	21
<i>prosciutto, sopressa salami, pancetta, mixed olives, stuffed bell peppers, grilled eggplant & zucchini, marinated mushrooms & burrata cheese served with garlic focaccia</i>	

SALADS

ROQUETTE & PEAR SALAD (V) (GF)	14
<i>fresh roquette, pear, shaved parmesan & walnuts with a balsamic vinaigrette</i>	
RADICCHIO SALAD (V) (GF)	14
<i>radicchio, green beans, cherry tomatoes, spanish onions & walnuts with a sherry herb vinaigrette</i>	

PASTAS

SPAGHETTI & MEATBALLS	18
<i>spaghetti tossed with homemade pork & beef meatballs, napoli sauce & fresh basil topped with shaved parmesan</i>	
SPINACH & RICOTTA RAVIOLI	22
<i>homemade spinach & ricotta filled ravioli with your choice of</i>	
- napoli (V)	
- burnt butter sauce (V)	
- bolognese	
GNOCCHI (V)	21
<i>homemade potato gnocchi with creamy four Italian cheese sauce topped with fresh parsley</i>	
SEAFOOD LINGUINE	24
<i>linguine with prawns, mussels, clams, scallops, chilli, garlic & parsley in an olive oil & white wine sauce</i>	
PAPPARDELLE RAGU	22
<i>parppadelle pasta with slow cooked lamb & tomato ragu & Italian herbs topped with shaved parmesan</i>	
SPAGHETTI ALLE VONGOLE	22
<i>spaghetti tossed with fresh clams, white wine, garlic, chilli, olive oil & parsley</i>	
CASARECCE PESTO (V)	21
<i>casarecce pasta tossed with pistachio pesto & topped with roquette, semi dried tomatoes & shaved parmesan</i>	
CHICKEN & PUMPKIN RISOTTO (GF)	19
<i>oven roasted sweet pumpkin, chicken, semi dried tomatoes, mushrooms, goats' cheese & baby spinach</i>	
GLUTEN FREE PASTA	
Fettuccine	+4
Casarecce	+4
Gnocchi	+4

BEETROOT SALAD (V) (GF)	14
<i>spiced roasted beetroot with goats' cheese, pine nuts & baby spinach leaves with a citrus vinaigrette</i>	
ORANGE, FENNEL & CHILLI SALAD (V) (GF)	14
<i>fresh orange segments, fennel & chilli with a citrus vinaigrette</i>	

add grilled fish or chicken +7 / lamb cutlets or calamari +8

MAINS

VEAL CUTLET	28
<i>250g herb & parmesan crusted veal cutlet on the bone with mushroom jus served with kipfler potatoes, a garlic, mint & yoghurt dressing & broccolini</i>	
SCOTCH FILLET	28
<i>300g black angus scotch fillet served with creamy mash, green beans, mushroom jus & topped with fried onion rings</i>	
CALAMARI	26
<i>salt, pepper & lemon spiced calamari, lightly fried & served with roasted garlic aioli, salad & fries</i>	

SIDES

SHOESTRING FRIES or FAT CHIPS	6
<i>add garlic aioli +2</i>	
EGGPLANT CHIPS (V)	8
<i>fried parmesan & parsley crumbed eggplant chips served with spicy garlic aioli</i>	
BROCCOLINI (GF)	9
<i>sautéed broccolini with shaved parmesan, crispy pancetta & pine nuts</i>	

KIDS

SPAGHETTI BOLOGNESE or NAPOLI	9.5
CHICKEN SCHNITZ STRIPS with CORN COB & FRIES	13
GRILLED LAMB CUTLETS with CORN COB & FRIES	14
MARGHERITA PIZZA (V)	10
HAWAIIAN PIZZA	11
VANILLA BEAN ICE CREAM with CHOC TOPPING	5

(V) VEGETARIAN - (GF) GLUTEN FREE - (VGO) VEGAN OPTION

Please advise staff of any allergies at the time of ordering

DESSERTS

FISH OF THE DAY (ask staff)	MP
CHICKEN SOFFRITTO	26
<i>chicken breast stuffed with spinach, semi dried tomatoes, goats' cheese & olives served on garlic kipfler potatoes, mushrooms & crispy pancetta</i>	
CHICKEN PARMIGIANA	24
<i>herb & parmesan crumbed chicken breast topped with napoli sauce & mozzarella served with garden salad & fries</i>	
ROASTED KIPFLER POTATOES (V)	8
<i>served with a yoghurt, garlic & mint dressing</i>	
ONION RINGS (V)	8
<i>crispy fried onion rings & sea salt</i>	
MIXED SALAD (V) (GF)	6
<i>mixed salad leaves, spanish onions, olives, cucumber & tomato with a sherry herb vinaigrette</i>	
CREAMY VANILLA PROFITEROLES	14
<i>homemade vanilla crème pâtissière filled profiteroles topped with chocolate ganache</i>	
CHOCOLATE SEMIFREDDO (GF OPTION AVAILABLE)	14
<i>dark chocolate chilled mousse served with mixed berry coulis, choc & pistachio crumbs, fresh raspberries & sugar floss</i>	
MIXED BERRY & VANILLA PANNA COTTA	13
<i>served with honeycomb & mixed berries</i>	
HOMEMADE TIRAMISÙ	14
<i>classic sponge biscuits soaked in espresso coffee & Italian liquor layered with mascarpone cream, dusted with cocoa & drizzled with coffee syrup</i>	
NUTELLA PIZZA (VEGAN NUTELLA AVAILABLE)	13
<i>with fresh strawberries & vanilla bean ice cream</i>	
GELATO OF THE DAY	8