



GPO PIZZA BY WOOD

N°1 Martin Place

HISTORY OF PIZZA

The idea of using bread as a plate came from the Ancient Greeks, who ate “plakuntos” flat round breads, baked with various simple toppings like oil, garlic, onions and herbs. The Romans enhanced the bread offering with finer ingredients and called it placentia.

The word “pizza” subsequently evolved from “picea”, the word which the Romans used to describe the blackening of bread in a wood fired oven.

Modern pizza is attributed to baker Raffaele Esposito of Naples who, according to legend was searching to create a special kind of bread that stood apart from all other breads.

In this experimentation Esposito first added a cheese topping to his bread creation. Later he added a sauce underneath the cheese. His creation was immediately a local favourite and soon after Esposito was called to make a pizza for the visiting King Umberto and Queen Margherita of Italy in 1889.

To show his loyalty to his country Esposito made the pizza to mirror the Italian Flag. The pizza had white cheese (mozzarella), red (tomato) sauce and a green herb (basil). He named his creation “Margherita” after the queen.

This new creation was an immediate hit and rest as they say is history.

At GPO Wood Fried Pizza we maintain the principles of authentic traditional Italian Pizza as:

1. Our yeast dough is made fresh daily prior to each service.
2. Our oven is heated for hours before baking to ensure the correct temperature.
3. The weight of our regular pizza yeast dough is 155g to ensure the thinnest and crispiest of crusts.
4. Our tomato base includes herbs and spices, our mozzarella cheese and other toppings are delicate flavours and are properly balanced to ensure they are not over powering.

We hope you enjoy our traditional Italian approach.

MENU

MENU**BRUSCHETTA**

Olive Oil & Garlic	7.20
Vine Ripened Tomato, Basil & Olive Oil	9.40

CROSTINI

Ham, Mushroom & Mozzarella	10.80
Rocket, Prosciutto Crudo & Mozzarella	11.50
Roast Provincial Vegetables & Mozzarella	10.80

SALADS

Rucola: Rocket, Shaved Parmesan, Olive oil & Balsamic Vinegar	12.80
Caprese: Tomato, Bocconcini, Mixed Salad and Basil served with Olive Oil & Balsamic Vinegar	12.80
Insalata Mista: Mixed Salad, with Cucumber, Tomato, Onion, Olive Oil Italian Dressing	12.80

PIZZA

	Small (20 cm)	Large (30 cm)
Quattro Formaggi	15.90	19.90
Bianca Base with Pecorino, Mozzarella, Blue Vein, Parmesan & Asparagus		
Caprese	15.90	19.90
Bianca Base with Fresh Bocconcini and Tomato, Olive Oil & Basil		
Patate	14.90	18.90
Bianca Base with Shaved Potatoes, Rosemary, Sea Salt & Olive Oil		
Boscaiola	15.90	19.90
Bianca Base with Mozzarella, Mushroom, Asparagus & Prosciutto Crudo		
Margherita	13.90	17.90
Tomato Base with Mozzarella & Basil		
Napoli	14.90	18.80
Tomato Base with Mozzarella, Anchovies & Black Olives		
Salame Piccante	15.90	19.90
Tomato Base with Mozzarella, Salame & Olives		
Rucola	16.00	19.90
Tomato Base with Mozzarella, Rocket & Prosciutto Crudo		
Tonno	14.90	18.90
Tomato Base with Mozzarella, Tuna & Olives		
Ortolana	15.90	19.90
Tomato Base with Mozzarella, Eggplant, Zucchini & Mushroom		
Prosciutto (Ham) & Funghi	15.90	19.90
Tomato Base, Mozzarella, Ham, Mushrooms & Olives		
Capricciosa	14.90	18.90
Tomato Base, Mozzarella, Marinated Artichokes, Mushroom & Olives		
Salsiccia	15.90	19.90
Tomato Base, Mozzarella, Italian Sausage Mince, Mushroom & Spinach		
Spagnola	15.90	19.90
Tomato Base, Mozzarella, Chorizo, Spanish Onion, Basil & Chilli		
Calzone (Folded Pizza)		20.90
Ham, Mushroom, Olives, Tomato & Mozzarella		

BEVERAGE**SOFT DRINKS /WATER****Soft Drinks**

Coke, Diet Coke, Coke Zero	4.40
Bundaberg:	4.40
Ginger Beer, Traditional Lemonade, Apple Cider	
Lemon Lime Bitters, Pink Grapefruit, Blood Orange	
Acqua Panna Still Mineral Water, 250ml	4.00
Acqua Panna Still Mineral Water, 500ml	5.80
San Pellegrino Sparkling Mineral Water, 250ml	4.00
San Pellegrino Sparkling Mineral Water, 500ml	5.80

WINE**White Wine**

	Glass	Bottle
12 Pimpala Road, Chardonnay, SA	8.40	38.00
16 Catlin Cove, Sauvignon Blanc Marlborough, NZ	8.90	42.00
16 De Bortoli, 'La Bossa', Pinot Grigio, NSW	9.50	43.00

Red Wine

15 Angove, 'Studio Series', Shiraz, SA	8.40	38.00
15 Deakin Estate, Cabernet Sauvignon, VIC	8.60	39.00
13 Star Bay, Pinot Noir, Adelaide Hills, SA	9.50	43.00

BEER

James Boag's Premium Light	7.00
James Boag's Premium	9.00
Crown Lager	9.00
Pure Blonde	9.00
Peroni	9.00
Moretti	9.00

Cider (Bottle)

Bonamy Cider – Apple	9.00
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OPENING TIMES:

Monday to Friday:	12:00pm – 3:00pm
Monday to Wednesday:	6:00pm – 9:30pm
Thursday:	6:00pm – 10:00pm
Friday:	6:00pm – 11:00pm
Saturday:	6:00pm – 10:00pm

TELEPHONE:

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WEBSITE:www.gpogrand.com**FACEBOOK:**

facebook/gpopizzabywood