

PIZZE ROSSE

MARGHERITA [V]	22
San Marzano Tomatoes, Buffalo Mozzarella Parmesan, Fresh Basil	
NAPOLETANA	24
San Marzano Tomatoes, Fior Di Latte, Olives, Anchovies, Oregano	
CAPRICCIOSA	27
San Marzano Tomatoes, Fior Di Latte, Leg Ham, Mushrooms, Artichokes, Olives, Anchovies	
RUSTICA	27
San Marzano Tomatoes, Fior Di Latte, Casalinga Sausage, Mushrooms, Gorgonzola, Parmesan, Fresh Parsley	
QUATRO CARNI	30
San Marzano Tomatoes, Fior Di Latte, Leg Ham, Casalinga Sausage, Prosciutto, Salami	
LAMB PIZZA	31
San Marzano Tomatoes, Fior Di Latte, Slow Cooked Herb Marinated Lamb, Caramelised Onions, Parmesan, Parsley	
PROSCIUTTO RUCOLA	30
San Marzano Tomatoes, Buffalo Mozzarella, Prosciutto, Roquette, Shaved Parmesan	
ORTOLANA [V]	26
San Marzano Tomatoes, Fior Di Latte, Mushrooms, Eggplant, Zucchini, Roasted Pumpkin, Parmesan	
CORNERSTONE	26
San Marzano Tomatoes, Fior Di Latte, Salami, Roasted Red Peppers, Semi Dried Tomatoes, Goats Cheese	
EGGPLANT [V]	26
San Marzano Tomatoes, Fior Di Latte, Grilled Eggplant, Parmesan, Fresh Basil	
ZUCCA BUTTERNUT [V]	26
San Marzano Tomatoes, Fior Di Latte, Butternut Pumpkin, Spinach, Goats Cheese, Pine Nuts	

CALABRESE	25
San Marzano Tomatoes, Fior Di Latte, Hot Salami, Olives	
MEXICANA	26
San Marzano Tomatoes, Fior Di Latte, Hot Salami, Spanish Onions, Roasted Red Peppers, Nduja	
HAWAIIAN	24
San Marzano Tomatoes, Fior Di Latte, Leg Ham, Pineapple	
LEBANESE	25
San Marzano Tomatoes, Fior Di Latte, Wagyu Beef Salami, Zaatar, Olives	
GAMBERI	28
San Marzano tomatoes with fior di latte and garlic prawns, balanced with cherry tomatoes, chilli, fresh basil and a touch of lemon	
THE VEGAN	25
San Marzano Tomatoes, Vegan Cheese, Mushrooms, Olives, Roasted Potatoes, Red Peppers	
PIZZE BIANCHE	
SALSICCIA [V] [VGO]	27
Fior Di Latte, Casalinga Sausage, Rosemary Potatoes, Caramelised Onion, Shaved Parmesan	
FUNGI [V] [VGO]	27
Fior Di Latte, Mushrooms, Porcini Mushrooms, Truffle Oil, Basil, Parmesan	
PESTO [V] [VGO]	27
Basil Pesto, Buffalo Mozzarella, Pine Nuts, Cherry, Tomatoes, Fresh Basil, Parmesan	
PATATE [V] [VGO]	27
Fior Di Latte, Rosemary Potatoes, Caramelised Onion, Roasted Red Peppers, Goats Cheese	
+ GLUTEN FREE BASE	6
+ VEGAN OPTIONS [CHARGED ACCORDINGLY]	
+ PIZZA EXTRAS [CHARGED ACCORDINGLY]	

DESSERT

ZEPPOLE	17
Cinnamon Donuts With A Side Of Nutella	
MIXED BERRY PANNA COTTA [GF]	16
Mixed Berries Compote	
HOMEMADE TIRAMISU	16
Espresso, Italian Liquor, Mascarpone Cream, Coffee Syrup	
NUTELLA PIZZA [GFO]	17
Fresh Strawberries, Icing Sugar, Vanilla Bean Ice Cream	
PISTACHIO CALZONE (OR PIZZA)	19
Wood-fired and filled with creamy pistachio spread, served with vanilla bean ice cream and a touch of black sea salt	
CREMA DI CAFE SICILIANA	7
Sweetened Italian Cold Cream Caffè	
STICKY DATE PUDDING	18
Warm, House-Made Sticky Date Pudding Served With White Chocolate Sauce And Vanilla Bean Ice Cream	
GELATI	
SINGLE	7
DOUBLE	10
TRIPLE	15
FLAVOURS	
+ LEMON	+ STRAWBERRY
+ COOKIES & CREAM	+ VANILLA BEAN
+ CHOCOLATE	+ VEGAN VANILLA +1

CELEBRATE WITH US
FUNCTIONS AT CORNERSTONE



We host all events, birthdays, engagements, weddings, corporate, baptisms and family celebrations. Flexible spaces, tailored menus, easy planning. Whatever you're planning, we've got you covered.



Cornerstone
PIZZERIA E CUCINA

TAKEAWAY MENU

MID-WEEK
SPECIAL
ANY 3 PIZZAS
+ 1.25 DRINK
\$59

TAKEAWAY ONLY · NO ALTERATIONS
OFFER VALID MON - THURS

@CORNERSTONE PIZZERIA

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MON - FRI: 5PM - LATE
SAT - SUN: 12PM - LATE

[03] 9354 6770
105 - 107 HARDING ST. COBURG

ROSEMARY & SEA SALT FOCACCIA [V]	15
+ ADD FIOR DI LATTE	5
GARLIC FOCACCIA [V]	15
+ ADD FIOR DI LATTE	5
BRUSCHETTA [V] [2 PCS]	18
Tomatoes, Spanish Onions, Garlic, Evoo, Basil, Fior Di Latte, Toasted Ciabatta, Balsamic Reduction	
+ ADDITIONAL PIECE	7
GLUTEN FREE BRUSCHETTA PIZZA [V]	32
A Gluten-Free Base Topped With Fresh Tomatoes, Spanish Onions, Garlic, Basil & Fior Di Latte, Finished With EVOO And A Balsamic Reduction	
LEMON AND PEPPER CALAMARI [GFO]	22
Lightly Fried, Garlic Aioli	
POLENTA CHIPS [V] [8PCS]	18
Parmesan, Parsley, Creamy Mushroom Sauce	
EGGPLANT CHIPS [V] [8PCS]	18
Pecorino & Parsley Crumbed, Spicy Garlic Aioli	
STEAMED MUSSELS	30
Napoli, Garlic, Chilli, Parsley, Toasted Ciabatta	
BEEF & VEAL MEATBALLS [4PCS]	18
Napoli, Parmesan, Toasted Ciabatta	
SICILIAN STYLE GRANDE ARANCINI [3PCS]	19
Golden-fried arancini with beef ragù, peas, mozzarella & egg	
ANTIPASTO PLATTER	34
Prosciutto, sopressa salami, ham, mixed olives, stuffed bell peppers, grilled eggplant, zucchini, marinated mushrooms, fior di latte and garlic focaccia	
+ GLUTEN FREE OPTION	6

PLEASE ADVISE OUR STAFF OF ANY ALLERGIES AT THE TIME ORDERING

PLEASE NOTE A 10% SURCHARGE IS APPLICABLE ON PUBLIC HOLIDAYS. ANY ALTERATIONS TO THE MENU WILL BE CHARGED ACCORDINGLY.

PASTA & RISOTTO

4 CHEESE GNOCCHI [V]	33
Four Italian Creamy Cheese Sauce - Parmesan, Pecorino, Gorgonzola, Scamorza	
SPINACH & RICOTTA RAVIOLI [V]	33
Your Choice Of Sauce: Napoli [V] Burnt Butter With Roquette & Parmesan [V] Bolognese Sauce	
SEAFOOD LINGUINE	39
Prawns, Mussels, Calamari, Scallops, EVOO, Chilli, Garlic, White Wine	
+ NAPOLI SAUCE	3
PAPPARDELLE RAGU	36
Slow Cooked Lamb & Tomato Ragu, Pecorino	
SPAGHETTI & MEATBALLS	30
Napoli Sauce, Basil, Pecorino	
SPAGHETTI BOLOGNESE	29
Pecorino, Napoli, Basil	
RIGATONI FUNGI [V]	32
Cornerstone Creamy Pesto Sauce, Onions, Mushrooms, Garlic, Pecorino	
+ CHICKEN	6
SPAGHETTI CARBONARA 	34
With Onion, Garlic, Egg, Bacon, Parmesan	
RISOTTO [V]	33
Mushroom, pumpkin, spinach, semi dried tomatoes, onion, garlic, topped with goats cheese	
+ CHICKEN	6

+ GLUTEN-FREE FETTUCCINE OR GNOCCHI 5

+ SWAP ANY PASTA FOR GNOCCHI 5

MAINS

CHICKEN PARMIGIANA	33
Parmesan Parsley Crumbed, Napoli Sauce, Mozzarella Cheese, Garden Salad, Chips	
SICILIAN STYLE SEAFOOD STEW [GFO]	47
Mussels, Prawns, Crab Claw, Fish, Scallops, Calamari in Napoli Sauce, Toasted Ciabatta	
LEMON & PEPPER CALAMARI	36
Chips, Salad, Garlic Aioli	
SMOKEY BBQ RIBS	55
24 Hour Slow Cooked USA Pork Ribs, Garden Salad, Chips	
EGGPLANT PARMIGIANA [V]	29
Layered Eggplant With Napoli Sauce, Fresh Basil, Mozzarella, Parmesan & Parsley. Served With Garden Salad	
FISH OF THE DAY	MP
Catch Of The Day (ask our staff)	
CHICKEN MUSTARD [GF]	36
Grilled Chicken Breast, Mash, Broccolini, Topped with a Creamy Seeded Mustard Sauce	
RIB EYE STEAK	55
380g Grass Fed Beef, Mash Potato, Seasonal Vegetables, and your choice of Creamy Mushroom, Garlic Butter or Homemade Jus	
SURF AND TURF	65
380g Grass Fed Rib Eye, Mash, Seasonal Vegetables, Topped with Prawns, Scallops, Calamari in a Cream Sauce	
SIDE SAUCES	3
+ CREAMY MUSHROOM SAUCE	
+ GARLIC BUTTER	
+ HOMEMADE JUS	

SIDES

CHIPS [V]	12
+ GARLIC AIOLI	3
SAUTÉED BROCCOLINI	14
Shaved Pecorino, Pine Nuts, Garlic	
CREAMY MASHED POTATO	11
SEASONAL STEAMED VEGETABLES	11
ROQUETTE AND PEAR SALAD [GF]	15
Shaved Pecorino, Walnuts, Balsamic Vinaigrette	
MIXED SALAD [GF]	14
Mixed Salad Leaves, Spanish Onions, Olives, Cucumber, Tomato, Balsamic Vinaigrette	
COMPLETE YOUR MEAL:	
+ GRILLED CHICKEN	12
+ SALT & PEPPER CALAMARI	12
+ GRILLED BARRAMUNDI	14
BAMBINI	
NAPOLI, BUTTER OR BOLOGNESE,	14
Choice of Spaghetti or Rigatoni	
CHICKEN SCHNITZ STRIPS	15
with Chips	
CALAMARI	15
with Chips	
HAWAIIAN PIZZA	15
MARGHERITA PIZZA	15

[V] VEGETARIAN | [VGO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE



HALAL OPTION AVAILABLE