

BREAD & CRUSTS

GARLIC BREAD	8.9
Garlic butter, parsley	
TOMATO BRUSCHETTA	12.9
Tomato, garlic, red onion, oregano, balsamic	
SKINNY'S BRUSCHETTA	14.9
Tomato, garlic, onion, balsamic, stracciatella mozzarella	
HERB CRUST	16.9
Mixed italian herbs, evo, sea salt	
BRUSCHETTA CRUST	19.9
Tomato, garlic, onion, oregano	
MOZZARELLA STICK 1 METRE	27.9
Pizza bread stick filled w. mozzarella, italian herbs, rosemary, sea salt	
PINSA SIKULA	29.9
Traditional pinsa w. lemon, mozzarella, italian herbs, fresh thyme, stracciatella, sea salt	

STARTERS & ENTREES

MARINATED OLIVES	9.9
Garlic, lemon, italian herbs	
MAMMA'S MEATBALLS (4)	19.9
Homemade meatballs in napoli sauce	
BBQ OCTOPUS & CALAMARI	24.9
BBQ-grilled baby octopus & calamari, rocket, balsamic vinaigrette	
MUSSEL HOT POT	24.9
Sauteed w. white wine, tomato sugo, garlic, parsley, bread	
SALT & PEPPER CALAMARI	25.9
Crispy salt & pepper calamari, aioli	
POPCORN PRAWNS	25.9
Fried popcorn prawns, lightly battered, chilli lime mayo	
ANTIPASTO PER DUE	36.9
Prosciutto, mortadella, salami, mozzarella, herb crust	
SCALLOPS AL PONTE (4)	26.9
Gratinated w. vermicelli, vegetable julienne, garlic soy butter	
WAGYU BEEF CARPACCIO	24.9
Wagyu beef, rocket, shaved parmesan, black pepper, truffle oil	
BAKED FIGS (4)	26.9
Baked figs wrapped in prosciutto, gorgonzola crema	
ZUCCHINI FLOWERS (4)	25.9
Fried battered zucchini flowers filled w. ricotta mousse, parmesan	

PASTA

GLUTTEN FREE PENNE +4.9
ADD BURRATA +5.9

SPAGHETTI MEATBALLS	32.9	PENNE PESTO POLLO	32.9
Napoli sugo, meatballs, parmesan		Creamy pesto, grilled chicken	
TORTELLINI BOSCAIOLA	34.9	PENNE ALLA NORMA	32.9
Cream, mushrooms, crispy bacon, parmesan, shallots		Fried eggplant, napoli sauce, parmesan, mozzarella, basil	
GNOCCHI BURRATA	34.9	RIGATONI AL RAGU'	34.9
Napoli sauce, fresh basil, burrata mozzarella, evo, parmesan, basil		Hand-cut beef ragu', tomato, parmesan, evo, basil	
SPAGHETTI MUSSEL HOT POT	36.9	SPAGHETTI CARTOCCIO	39.9
Sautéed w. white wine, tomato sugo, garlic, parsley		King Prawns, prawns, cherry tomato sugo, evo, parsley, baked in foil	
SPAGHETTI MARINARA	38.9	LINGUINE CRAB	39.9
Mussels, calamari, clams, prawns, garlic, parsley, napoli sauce		Blue swimmer crab meat, garlic, zucchini, cherry tomato sugo	
LINGUINE SINATRA	39.9	GNOCCHI CAPRIA	34.9
Clams, mussels, scallops, white wine, cherry tomatoes, garlic, parsley		Italian sausage, creamy gorgonzola, parmesan, cracked pepper, parsley	
RAVIOLI PALIZZI	34.9	SPAGHETTI CLAMS	36.9
Spinach & ricotta ravioli, creamy napoli sauce, mozzarella		Clams, cherry tomatoes, garlic, parsley, white wine, evo	

PASTA PER DUE (SERVES 2)

SPAGHETTI PEPATA	76.9
Sautéed mussels w. white wine, tomato sugo, garlic, parsley, chilli	
RIGATONI TOTO'	74.9
3 meat ragu' w. sauteed italian sausage, hand diced beef ragu', meat balls, basil, parmesan cheese	
SPAGHETTI LOBSTER	MARKET PRICE
Whole lobster, cherry tomato sugo, garlic, evo, basil	

RISOTTI

RISOTTO GAMBERI	38.9
Prawns, zucchini, cherry tomato sugo, parsley, garlic	
RISOTTO PICCANTE	34.9
Italian fennel sausages, napoli sauce, parmesan cheese, garlic, evo, basil, chilli	
RISOTTO LEO	34.9
Grilled chicken breast, mushrooms, pink sauce, mozzarella, parsley, garlic	

BBQ GRILL, RIBS +

CHARGRILL SAUSAGE	34.9
Chargrill pork & fennel sausages, garlic, lemon, evo, mash potato	
VEAL MILANESE 450G	48.9
100% Grass-fed veal rib, breaded, pan-fried, tomato, red onion, garlic, oregano, evo, basil salad	
BEEF RIB EYE MSA 400G	54.9
Msa 150 day grain-fed, 21-day aged Riverina NSW, w.creamy mushroom sauce, roasted vegies	
BEEF RIBS	HALF 39.9 FULL RACK 59.9
Beef ribs basted w. BBQ sauce, fries	
PORK RIBS	HALF 39.9 FULL RACK 59.9
Pork ribs basted w. BBQ sauce, fries	
RIB COMBO	64.9
Half rack pork & half rack beef, w.BBQ sauce, fries	
POLLO SKEWER (1)	34.9
BBQ-grilled chicken breast marinated w. lemon, pesto, garlic, flat bread & fries	
LAMB SKEWER (1)	39.9
BBQ-grilled lamb loin, grass-fed, marinated w. paprika, lemon, garlic, flat bread, fries	
SKEWER COMBO (2)	64.9
BBQ-grilled lamb & BBQ-grilled chicken skewers, flat bread, fries	
BBQ MEAT BOARD (SERVES 2)	139.9
Half rack pork ribs, half rack beef ribs, grilled italian sausages, chicken skewer, lamb skewer, fries, flat bread, BBQ sauce, aioli	

SEAFOOD

BAKED TROUT	36.9
Baked ocean trout fillet, wrapped in pancetta, mash, bruschetta salad	
SWORDFISH CARTOCCIO	39.9
Swordfish fillet baked in parchment paper w. cherry tomatoes, capers, olives, white wine, evo, garlic, parsley	
CHILLI GARLIC PRAWNS	36.9
Chilli prawns, napoli sauce, garlic, parsley on a bed of rice	
ZUPPA DI PESCE	59.9
King prawns, prawns, octopus, calamari, scallops, mussels, clams, fish of the day, cooked in tomato sugo, baked crust	
SCAMPI ALLA GRIGLIA	MARKET PRICE
Chargrill scampi, white wine, garlic, lemon, evo, parsley	
LOBSTER MORNAY	MARKET PRICE
Whole lobster w. creamy bechamel	

CHICKEN & VEAL

SERVED W. BAKED VEGGIES

Our veal is 100% naturally grass fed & free range from Riverina NSW

POLLO LIMONE	32.9	VITELLO SALMORIGLIO	38.9
Grilled chicken breast w. lemon butter, white wine, rosemary, garlic & parsley		Pan seared veal w. evo, lemon, garlic & oregano	
POLLO BOSCAIOLA	34.9	VITELLO OSCAR	46.9
Grilled chicken breast w. cream, mushrooms, bacon & red onion		Pan seared veal w. prawns & shallots, napoli sauce	
POLLO GAMBINO	38.9	VITELLO FUNGHI	42.9
Grilled chicken breast w. prawns, calamari, shallots, pink sauce		Pan seared veal w. creamy mushroom sauce, white wine & shallots	

SIDES & SALADS

SIDE SALAD	8.9	ROCKET SALAD	16.9
Mixed leaf, tomatoes, red onion, olives, balsamic vinaigrette		Rocket, parmesan, pear, balsamic vinaigrette	
SIDE OF FRIES	8.9	ROASTED VEGGIES	14.9
Served w. sauce		Mixed vegetables, marinated w. mixed herbs & evo, oven baked	
CHEESY POTATO MASH	14.9	CAPRESE SALAD	19.9
Homemade creamy potato mash w. stringy mozzarella		Burrata mozzarella, tomatoes, red onion, oregano, evo, balsamic, basil	
MEDITERRANEAN SALAD	20.9	CAESAR SALAD	20.9
Mixed leaf, cucumber, tomatoes, red onion, roasted capsicum, olives, feta, white wine vinaigrette		Cos lettuce, grilled chicken, croutons, parmesan, bacon	

KIDS MENU 19.9

PENNE NAPOLETANA

Penne w. napoli sauce

MARGHERITA PIZZA

Mozzarella cheese & tomato

HAWAIIAN PIZZA

Ham, pineapple, mozzarella & tomato

SPAGHETTI BOLOGNESE

Spaghetti w. diced beef ragu'


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

10% SURCHARGE ON WEEKENDS & PUBLIC HOLIDAYS.

ALL CREDIT CARDS INCUR A 1.5 % SURCHARGE.

NO SPLIT BILLS, MAX 2 CREDIT CARDS PER TABLE
BOOKINGS OF 12 ADULTS OR MORE REQUIRE BANQUET MENU

PIZZA

made with 

ADD VEGAN CHEESE +4.9

ADD BURRATA +5.9

GLUTEN FREE +4.9

SELECT UP TO 3 TOPPINGS ON 1 OR MORE METRE PIZZAS

TRADITIONAL	1 METRE	2 METRES	3 METRE	
	TRAD.	1 M	2 M	3 M
MARGHERITA Tomato sugo, mozzarella, basil	23.9	84.5	169.5	253.5
NAPOLETANA Tomato sugo, mozzarella, anchovies, olives	25.9	90.5	181.5	271.5
PEPPERONI & CHEESE Tomato sugo, mozzarella, salami	26.9	94.5	189.5	283.5
CAPRICCIOSA Tomato, mozzarella, ham, artichokes, mushrooms, olives	28.9	98.5	197.5	295.5
CALABRESE Tomato sugo, mozzarella, italian sausage, hot n'duja, roasted capsicum, olives	29.9	110.5	221.5	331.5
PARMA Tomato sugo, mozzarella, prosciutto, rocket, parmesan	29.9	110.5	221.5	331.5
SUPREMA Tomato sugo, mozzarella, ham, salami, bacon, mushrooms, capsicum, onion, olives	30.9	115.5	231.5	346.5
DIAVOLA Tomato sugo, mozzarella, salami, red onion, chilli	26.9	94.5	189.5	283.5
PROSCIUTTO & PISTACHIO Pesto, mozzarella, prosciutto, sun-dry tomatoes, rocket, stracciatella, pistachio	30.9	115.5	231.5	346.5
LITTLE JOE'S Tomato sugo, mozzarella, garlic prawns	28.9	98.5	197.5	295.5
MARINARA Tomato sugo, mozzarella, garlic prawns, mussels, calamari	31.9	125.5	251.5	376.5
CAMPAGNOLA Tomato sugo, mozzarella, italian sausage, ricotta filled zucchini flowers	32.9			
AMALFI Tomato sugo, oregano, burrata, basil	28.9			
BRONTE Pesto, mozzarella, mortadella, basil, burrata, pistachio	31.9			
4 CHEESE SPECIAL Mozzarella, scamorza, gorgonzola, straciattela, dollops of pesto	29.9			



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

*Metre long Pizzas may not be available during peak service hours due to delays caused to other diners.

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.

Santoro's passion and expertise in the art of pizza-making are unmatched. With years of experience and a deep love for the craft, Santoro 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

Giuseppe has partnered with a number of Australian Farms that practice sustainable farming methods both through their harvest and milling processes. The flour he uses is 100% Australian, chemical-free, and stone-ground. This guarantees a more genuine, healthy, and organic flour which is whole husk ground.



Pizza master chef
SANTORO