

Menu



The story of PeterEva

Peter and Eva, are the husband-and-wife team who dreamed a big dream and made it come true.



Peter, born in Australia from Italian (Sardinian) parents who decided to move the family back to Italy when he was only 10 years old. Peter then spent most of his life in Italy. In his teenage/adult years in Italy he found passion for cooking, pizza and gelato.

Eva, born in Italy from Italian (Calabrese) parents and raised in Italy, grew up with her Nonna and Mother and learnt from them the biggest secrets of traditional Italian cuisine.

Eva worked alongside with her parents in their pizzeria/restaurant for many years which led her to study to become a pastry chef and gelato maker. She then had the wonderful experience of opening her own bakery/ pizzeria in Tuscany.

It was at Eva's Shop that Peter met Eva and they fell in love. They married in Italy with their children by their side. Together with their family of 4 wonderful children they decided to come to the fabulous Australia to share all their experience, and bring the true Italian taste!!!!

They left Italy for Australia on 28 October 2017 with only 5 suitcases and a big dream: to open a wonderful seaside restaurant and bring the flavour of Italy.

When they immigrated to Australia they settled in Raby (Sydney).

Peter started working with his cousin's construction company. Eva studied English and began to engage in some cake decorating and sell Italian food from home.

They slowly started to build their savings and in March 2020 they purchased a pizza trailer and opened PETER EVA PIZZA, they began to sell pizza and Italian food from home only on weekends and immediately was a big success.

They both worked tirelessly to keep saving and in December 2020 they purchased a house all of their own in the Coastal Area of Jervis Bay, they left their jobs and with only the pizza trailer the family moved to St Georges Basin. They were scared and worried but a new adventure awaited them.

With the support of customers and friends in their new area, after only 1 year their BIG dream become reality

They were able to finally open a restaurant in the picturesque seaside town of Huskisson !!!

Thanks to everyone who has supported us and continues to support us.

Our secret is the love for our land, of which we try to keep the gastronomic tradition alive, and the Pizza & Italian food is the first of all passions!

Peter & Eva



ENTREE

Menu

TUSCANY FOCACCIA	\$ 16.00
Pizza base, extra virgin olive oil, salt (V/Vg)	
FOCACCIA OIL SALT & OLIVES	\$ 18.00
GARLIC FOCACCIA	\$ 18.00
Pizza base, garlic, Evo, salt, Italian herbs (chilli optional) (V)	
GARLIC FOCACCIA WITH CHEESE	\$ 19.00
GARLIC CHEESE PIZZA	\$ 23.00
Garlic, olive oil, mozzarella, Italian herbs (V)	
BURRATA & ANCHOVIES	\$ 23.00
Burrata cheese, anchovies, bread toasted in the woodfire oven	
ARANCINO AI FUNGHI	\$ 20.00
Crumbed ball of rice with a creamy mushroom and cheese (single large in Napoletana sauce) (V)	
ARANCINO BOLOGNESE	\$ 20.00
Crumbed cone of rice filled with a Bolognese ragu with mozzarella (Single Large in Napoletana sauce)	
CAPRESE SALAD	\$ 22.00
Buffalo mozzarella, fresh sliced tomato & basil (V,GF)	
BRUSCHETTA	\$ 18.00
Bread toasted in the woodfire oven w fresh tomato, red onion & basil (V,Vg)	
MOZZARELLA DI BUFALA E PROSCIUTTO DI PARMA	\$ 26.00
Buffalo Mozzarella with Parma Prosciutto served with bread toasted in the woodfire oven (GF)	
MARINATED WARM OLIVES	\$12.00
Mix warm marinated olives served with 2 slides of focaccia (V,Vg)	
MARINATED FRESH ANCHOVIES (Alici Marinate)	\$22.00
Italian Style marinated fresh anchovies with onions, parsley, garlic and mix herbs served with bread toasted in the woodfire oven	
PIZZA FRITTA	\$22.00
Fried pizza with Napoletana sauce on top , parmesan cheese. (V)	

SIDES AND SALADS

RUCOLA PARMIGIANO (ROCKET SALAD)	\$ 15.00
Rocket tossed with pear and parmesan, vinaigrette dressing. (V,GF)	
INSALATA MISTA (MIXED SALAD)	\$ 15.00
Lettuce salad with tomato, cucumber, onions, olives & basil (V,Vg,GF)	
VERDURE MISTE (MIXED VEGETABLES)	\$ 16.00
Mixed seasonal vegetables tossed in garlic and olive oil (V,GF,Vg)	
PATATINE FRITTE (CHIPS)	\$ 8.00
Potato chips (V,VG)	
MASHED POTATO	\$ 12.00
Potatoes, butter, milk, salt, pepper (V,GF)	





Menu

MARGHERITA Tomato base, mozzarella, basil (V)	\$ 23.00
CAPRICCIOSA Tomato base, mozzarella, mushrooms, ham, olives, artichokes	\$ 27.00
CALZONE Tomato, mozzarella, ham, provolone.	\$ 26.00
HAM & MUSHROOMS Tomato base, mozzarella, ham, mushrooms.	\$ 26.00
4 STAGIONI (4 SEASON) Tomato base, mozzarella, anchovies, mushrooms, olives, ham (*pizza is divided in 4 sections with individual ingredients on each section)	\$ 27.00
CALABRISELLA  Tomato base, mozzarella, hot salami	\$ 25.00
SEAFOOD PIZZA Tomato base, mozzarella, garlic, calamari, prawns, mussels, squid, mix Italian herbs.	\$ 28.00
4 FORMAGGI (4 CHEESE) Tomato base, mozzarella, parmesan, provola , gorgonzola (V)	\$ 26.00
VEGETARIAN Tomato base, mozzarella, capsicum, onion, eggplant, zucchini, olives, mix italian herbs, garlic. (V)	\$ 28.00
HAM PIZZA Tomato base, mozzarella, ham	\$ 25.00
SALAME Tomato base, mozzarella, mild salami	\$ 25.00
PARMIGIANA PIZZA Tomato base, mozzarella, basil, eggplant, ham, Parmesan cheese flakes.	\$ 27.00
NAPOLI Tomato base, mozzarella, anchovies, olives.	\$ 26.00
PETER EVA Tomato base, mozzarella, Gorgonzola cheese, prosciutto crudo, truffle oil.	\$ 29.00
PROSCIUTTO CRUDO Tomato base, mozzarella, prosciutto crudo	\$ 28.00
MADE IN ITALY Tomato base, prosciutto crudo, rocket salad, Parmesan flakes, evo	\$ 28.00
HOT NDUJA  Tomato base, mozzarella, eggplants, creamy hot Italian sausage, basil	\$ 27.00
CONTADINA Tomato base, mozzarella, provola cheese, zucchini, cherry tomatoes, mix Italian herbs (V)	\$ 27.00





Menu

PIZZA

WHITE BASE

GARLIC CHEESE PIZZA Mozzarella, garlic, olive oil, Italian herbs (V)	\$ 23.00
PRAWNS AND ZUCCHINI Mozzarella, garlic, prawns, zucchini, Italian herbs	\$ 28.00
SALSICCIA E FUNGHI Mozzarella, garlic, mushrooms, Italian sausage, Italian herbs	\$ 27.00
WHEN IN ROME Mozzarella, garlic, zucchini, gorgonzola, Italian sausage, Italian herbs	\$ 27.00
MARCO Mozzarella, cherry tomatoes, pesto, Italian herbs, with or without Italian Sausages.	\$ 28.00

AUSSIE CLASSICS

CHICKEN Tomato base, mozzarella, chicken, capsicum, onion	\$ 27.00
MEATLOVERS Tomato base, mozzarella, ham, bacon, mild salami, Italian sausage	\$ 27.00
SUPREME Tomato base, mozzarella, ham, mushrooms, onion, Italian sausage, capsicum, olives, mild salami	\$ 28.00

ADDITIONAL TOPPINGS

CUPSICUM, OLIVES, ARTICHOKEs, ZUCCHINE, ONION	\$ 3.00
EGGPLANTS, MUSHROOMS, CHERRY TOMATOES	\$ 4.00
ITALIAN SAUSAGES, ANCHOVIES.	\$ 4.00
SALAME, HAM, BACON, CHICKEN.	\$ 3.00
PRAWNS, PROSCIUTTO, NDUJA	\$ 7.00
TRUFFLE OIL, CHILLY OIL	\$ 2.00
GORGONZOLA CHEESE, PROVOLA.	\$ 4.00
VEGAN CHEESE	\$ 6.00
BUFFALO, BURRATA CHEESE	\$ 8.00

WE DON'T DO HALF/HALF PIZZAS

All Pizzas are available as entree





Menu

PASTA

BOLOGNESE LASAGNA

Homemade lasagna with our Beef ragu alla bolognese & besciamella with a side serve of salad.

\$ 32.00

SPAGHETTI MEATBALLS

Spaghetti pasta with Napoletana sauce served with 3 Beef meatballs (extra meatballs+\$5 each)

\$ 32.00

SPAGHETTI ALLE VONGOLE

Spaghetti pasta, cherry tomatoes, parsley, hint of chilly, garlic & clams

\$ 33.00

SPAGHETTI MUSSELS

Spaghetti pasta, parsley, chilli, garlic & mussels

\$ 33.00

SPAGHETTI OR PENNE BOLOGNESE

Spaghetti pasta served with our Beef ragu Bolognese

\$ 30.00

SPAGHETTI AGLIO, OLIO E PEPERONCINO

Spaghetti pasta tossed in oil, garlic and chilli(V,Vg)

\$ 28.00

PENNE ARRABBIATA

Penne pasta in a sautéed tomato sauce, with garlic and chill (V,Vg)

\$ 29.00

PESTO PENNE

Penne pasta, basil, EVO, parmesan, garlic, pecorino cheese (V)

\$ 31.00

\$ 36.00

PENNE ALLA NORMA

Penne pasta with Napoletana sauce, eggplants, basil pecorino cheese , mozzarella cheese on top (V)

PRAWN LINGUINE

Linguine pasta with Prawns, garlic, cherry tomatoes, parsley with or whitout chilly

\$ 34.00

LINGUINE ALLA BOSCAIOLA

Linguine pasta in a creamy sauce with only mushrooms, hint-of-chilly Your choice of: (Italian sausage or chicken) +\$3

\$ 30.00

LINGUINE MARINARA

Linguine pasta in a Napoletana sauce (or garlic sauce) sauteed with: squid, mussels ,prawns, fish filet, clams (hint of chilli)

\$ 38.00





Menu **PASTA**

GNOCCHI QUATTRO FORMAGGI Potato gnocchi with a four-cheese sauce: Gorgonzola, mozzarella, Provolone & parmesan (V)	\$ 33.00
GNOCCHI SORRENTINA Potato gnocchi with Napoletana & mozzarella cheese (V)	\$ 33.00
GNOCCHI WITH PRAWNS Potato gnocchi with a creamy pink sauce cooked with prawns (hint of chilly)	\$ 36.00
GNOCCHI WITH TRUFFLE Potato gnocchi in a creamy truffle sauce (V)	\$ 36.00
RISOTTO SEAFOOD Rice in a Napoletana sauce sauteed with: squid, mussels ,prawns, fish filet, clams (hint of chilli)	\$ 38.00
RISOTTO MUSHROOMS Rice, onion, porcini, mix mushrooms (V)	\$ 36.00
RAVIOLI MUSHROOMS IN TRUFFLE CREAMY SAUCE Ravioli pasta filled with mushrooms in a creamy truffle sauce (V)	\$ 38.00

Pasta dishes can be made with your choice of pasta:
-Spaghetti, Penne, Linguine-
Gnocchi +\$3.00
Ravioli +\$6.00

Each reservation allows a dining duration of 90 minutes.

One bill per table is provided; splitting bills is not available.

Menu items may be subject to change without prior notice.

A 15% surcharge applies on public holidays.
All prices include GST.

Our drinks list is available as we are a licensed venue.

While we strive to accommodate dietary needs, we cannot guarantee
allergen-free dishes.

Some menu items may contain dairy, gluten, nuts, soy, sulphites, or eggs.

(V)= Vegetarian (Vg)= Vegan (GF)=Gluten Free



Menu

MAINS

POLPETTE DELLA NONNA (NONNAS MEATBALLS) \$ 33.00

6 meatballs (Beef) cooked in a Napoletana sauce served with woodfired bread (extra meatballs+\$5each)

IMPEPATA DI COZZE (MUSSELS) \$ 31.00

Jervis Bay Mussels tossed in white wine, oil, garlic, black pepper, bit of chilli served with woodfired bread

GAMBERI AL GUAZZETTO (GARLIC PRAWNS) \$ 36.00

Garlic Prawns tossed in a napoletana sauce with garlic, a touch of chilli served with woodfired bread & mix leaf salad.

VEAL MARSALA \$ 42.00

Thinly sliced Veal served in a marsala sauce with parsley, mixed veggie.

STEAK PIZZAIOLA \$ 40.00

Thinly sliced Veal served in a Napoletana sauce with kalamata olives, oregano with a touch of chilli served with rochet salad & parmesan cheese salad.

SCALOPPINI CHICKEN OR VEAL WITH MUSHROOMS \$ 38.00

Thinly sliced cuts your choice veal or chicken in a Creamy Mushroom Sauce, served with mix veggies.

Veal scaloppini option: **\$ 42.00**

KIDS CHOICE

Your choice of Kid's Serve (ONLY FOR KIDS)

\$ 18.00

NUGGETS & CHIPS

LASAGNA, SPAGHETTI NAPOLETANA

SPAGHETTI BOLOGNESE, SPAGHETTI & MEATBALLS(1)

MICKEY MOUSE PIZZA (Tomato base and mozzarella cheese (V)

Upgrade to a meal:

\$ 20.00

Includes Pop-top fruit drink (Apple or Orange flavour) & a single scoop of vanilla Gelato with topping of choice

EXTRAS

Extra veggie

\$ 6.00

Gluten free penne pasta available

\$ 5.00

Extra sauce (Napoletana or Bolognese)

\$ 5.00

Chilli sauce

\$ 2.00

Mushrooms sauce

\$ 5.00

Extra Bread

\$ 3.00

Corkage

\$ 3.00 PP

Extra Meatballs

\$ 5.00 EA



Menu **DESSERT**

NUTELLA CALZONE

\$ 27.00

Folded Pizza filled with Nutella hazelnut spread (V) - TO SHARE

TIRAMISU

\$ 16.00

Italian biscuits dipped in espresso, layered with a whipped mixture of eggs, sugar, & mascarpone cheese, topped with cocoa powder (Single serve)(V)

SICILIAN CANNOLI

each **\$ 6.00**
6 for **\$30.00**

Crisp Italian Cannoli crust filled with a lightly sweetened ricotta mixture with chocolate chips (V)

FERRERO ROCHER GELATO CUP

\$ 17.00

Scoops of Ferrero Rocher Gelato served with Whipped cream and topped with a Ferrero Rocher Chocolate (V)

AFFOGATO

\$ 16.00

Italian espresso poured over vanilla gelato, topped with whipped cream with frangelico + **\$3 (V)**

PANNACOTTA

\$ 15.00

Chilled Italian dessert of vanilla cream, with a berry coulis (V,GF)

GELATO

FLAVORS: Vanilla, Lemon Sorbetto, Chocolate, Pistacchio, Ferrero Rocher. (V)(GF)
Your choice of topping: Strawberry, Chocolate, Caramel (with Wipped Cream **+\$2**)

1 SCOOP \$ 7.00
2 SCOOPS \$ 12.00
3 SCOOPS \$ 15.00

LEMON SORBETTO

\$ 15.00

Scoops of lemon sorbet (V)

CHOCOLATE TARTUFO (GF)

\$ 15.00

with Cointreau + **\$3**





DRINKS

Menu

SOFT DRINKS

San Pellegrino Sparkling Water 600ml	\$6.00
Water Still 600ml	\$4.00
Coca Cola, Coca Cola NOSUGAR, Fanta, Sprite	CAN \$5.00
	BOTTLE \$7.00
San Pellegrino Limonata, Chinotto	\$6.00
Apple, Orange, Pineapple Juice	\$8.00
Ginger beer	\$6.00

BEERS

Corona, Peroni.	\$9.00
Flamin Galah Brewing & Co XPA	\$12.00
Jervis Bay Brewing & Co - PALE ALE / PILSNER	\$12.00

COFFEE

Espresso Italiano	\$3.50
Double Espresso	\$4.00
Long Black	\$4.00
Piccolo	\$4.00
Cappuccino	\$5.00
Flat White	\$5.00
Macchiato	\$4.00
Chai Latte	\$6.00
Latte	\$5.00
Hot Chocolate	Reg. \$7.00
	w cream \$8.00
Iced Coffee w/ gelato	\$13.00
	w cream \$15.00
Selection House Tea	\$5.00

Camomile, Spiced Apple Camomile, Earl Grey, Lemongrass & Ginger, English Breakfast, Pure Peppermint, Pure Green Tea

AFTER DINNER

Grappa Reserve Barolo	\$15.00
Amaro del Capo	\$10.00
Amaro Montenegro	\$10.00
Limoncello	\$10.00
Sambuca	\$10.00
Frangelico	\$10.00
Baileys on ice	\$13.00
Jack Daniels on the rocks	\$13.00





Menu **COCKTAILS**

COCKTAILS

APEROL SPRITZ

Aperol, Prosecco, Soda
orange slice, ice.

\$18.00

ESPRESSO MARTINI

Vodka ,espresso coffee, Kahlua,
coffee beans.

\$20.00

PINK MOJITO

Dragon fruit, mint leaves, lime,
granulated brown sugar, white rum.

\$22.00

MOJITO

Mint leaves, lime, granulated brown
sugar, white rum.

\$20.00

MARGARITA

Tequila, lime juice, Cointreau
with pinch of salt, ice.

\$20.00

SPICY MARGARITA

Tequila, lime juice, Cointreau
with pinch of salt, ice, chilly flakes.

\$21.00

MIMOSA

orange Juice, Prosecco.

\$16.00

NEGRONI

Campari, red vermouth, gin,
orange slices, ice

\$20.00

STRAWBERRY CAIPIROSKA

Vodka, ice, Strawberry, lime, sprite.

\$20.00

LONG ISLAND

Bourbon/Whiskey, Vermouth,
maraschino cherry.

\$22.00

PINA COLADA

Pineapple juice, white rum, coconut
cream, ice.

\$20.00

MOSCOW MULE

Vodka, ginger beer, splash, lemon
juice.

\$20.00

MOCKTAILS

LEMON LIME & BITTER

Angostura, lemonade, lemon juice,
ice, lemon slice.

\$8.00

KISS ON THE LIPS

Fresh fruits juices, sprite,
strawberry-sauce, ice.

\$13.00

MOJO MOJO

Mint leaves, lime, granulated brown
sugar, club soda, ice.

\$13.00

MIXERS

SCREWDRIVER

Vodka, orange juice.

\$15.00

VODKA / GIN SODA

Vodka or Gin, soda water, lemon
slice, ice.

\$15.00

SCOTCH & COKE

Jack Daniel / Bourbon / Scotch and
coke on ice.

\$15.00





WHITE WINE

	GLASS	BOTTLE
PINOT GRIGIO Cesari delle Venezie DOC, Veneto - ITA <i>Fresh bouquet ,Dry and well balanced with a good length. Food pairing: Seafood: The minerality and fruity flavors of lime, pear, and peach in Pinot Grigio make it an excellent match for seafood.</i>	\$12.00	\$48.00
SAUVIGNON BLANC Clark Estate , Marlborough - NZ <i>Aroma of lime, lemongrass, passion fruit and capsicum. medium-bodied with white currants and citrus notes .Food Pairing: Seafood, prawns, garlic and herbs dishes.</i>	\$12.00	\$48.00
FALANGHINA Frattasi DOP, Napoli - ITA <i>Yellow colour with honey reflection. Long perfumes of pear blossoms with a long lasting finish Food Pairing: Seafood, prawns, clams, mussels.</i>	\$15.00	\$65.00
CHARDONNAY Lama di Pietra Puglia-ITA <i>Bouquet: Complex, fresh, and fruity, with hints of exotic fruits, banana, and pineapple. Palate: Intense with pleasant acidity, elegant, and persistent. Food Pairing: Excellent with fish and seafood</i>	\$15.00	\$65.00

RED WINE

	GLASS	BOTTLE
PINOT NERO Cembra DOC, Trentino - ITA <i>A delicate aroma evoking forest fruits and cherry. Food pairing: soft meat,vegetarian dishes, pizza, or appetizers.</i>	\$13.00	\$54.00
MONTEPULCIANO D'ABRUZZO Masciarelli DOC Abruzzo - ITA <i>Deep ruby red. red fruit, cherry, currant, violet with tobacco hints. earthy, intense, and big. Food pairing: meat, pizza, bolognese, gnocchi, pasta.</i>	\$14.00	\$58.00
CHIANTI classico Terre Natuzzi DOCG, Toscana - ITA <i>Deep ruby red colour, dry and fresh with scents of wild berry fruits violets and a nice spice finish Food pairing : veal, lasagna, spaghetti with meatballs, pizza, red meat ,bruschetta.</i>	\$16.00	\$68.00
NERO D'AVOLA Cantine Cellaro "Lumà" DOC, Sicilia - ITA <i>Rich and generous wine, deep red in colour and character. Food pairing best with lasagna, meatballs, pizza, red meat.</i>	\$14.00	\$58.00
SHIRAZ McLaren Vale, South Australia - AU <i>Dark crimson purple and treads a fine line between being both elegant and bold. Great length, balance and persistence in flavor. Food pairing with pizza with sausages, lasagna, meatballs, meat, chicken.</i>	\$13.00	\$52.00
SANGIOVESE Lungarotti Torgiano Rubesco, Umbria - ITA <i>A young and attractive wine with a brilliant violet-red colour. It has aromas of a green spices, pepper and cinnamon typical of the varietal, with slightly buttery notes of marasca cherry. long-lasting finish Food pairing with red sauce pasta ,marinara, meatballs, sausages, lasagna, meatballs, meat.</i>	\$14.00	\$58.00
BARBERA D'ALBA Batasiolo Piemonte - ITA <i>A Red wine from Piemonte, Northern Italy, Italy. This wine has 153 mentions of red fruit notes (cherry, red fruit, strawberry) Food pairing: prosciutto, chicken, pizza, Bolognese, arrabiata, lasagna.</i>	\$15.00	\$58.00

ROSE WINE

	GLASS	BOTTLE
ROSE D'ABRUZZO Gianni Masciarelli , Abruzzo - ITA <i>Variety of Montepulciano d'Abruzzo, cherry pink with bright reflections, quite intense fruit and floral flavor Food pairing: prosciutto, olives, parmesan cheese, arrabiata. prawns. entree.</i>	\$12.00	\$48.00

SPARKLING WINE

	GLASS	BOTTLE
PROSECCO Superiore Val d'Oca Extra Dry DOCG, Veneto - ITA <i>Light straw colour, elegant floral bouquet and harmonious dry flavour. A clean and refreshing finish will invigorate your palate. Food pairing: caprese salad, linguine prawns, seafood, clams spaghetti, dessert.</i>	\$15.00	\$65.00
MOSCATO Batasiolo d'Asti DOCG, Piemonte - ITA <i>Straw-yellow colour, clear and brilliant. Very intense and clean aromas of rose peach, white fruit, apricot, figs and orange flowers, Food pairing: dessert .</i>	\$12.00	\$48.00



Buon Appetito

