

# antipasti

<i>tagliere di salumi</i>	32
selected cured meat platter of prosciutto, pancetta, salame calabrese and coppa, mozzarella bocconcini & pecorino cheese with house marinated olives and bread	
<i>mozzarella di Bufala e Prosciutto</i>	22
Italian buffalo mozzarella served with San Daniele prosciutto and grissini	
<i>pane all'aglio (v)</i>	9
toasted sourdough bread	
<i>polenta fritta (v)</i>	14
deep fried polenta sticks with pecorino sauce and pistacio	
<i>crostino con ricotta e cipolle</i>	16
two slices of toasted sourdough topped with ricotta cheese and caramelised onion	
<i>arancini di riso (v)</i>	16
our famous cheese and spinach risotto balls crumbed and served with Napoli dipping sauce	
<i>carpaccio di filetto (gf)</i>	16
thinly sliced carpaccio of raw Harvey Angus eye fillet, cured with lemon juice and olive oil, served with parmesan cheese on wild rocket leaves	
<i>calamari fritti</i>	15
crispy salt and pepper squid with fresh rosemary and lemon	

a 15% surcharge applies on public holidays

[www.lascarpetta.com.au](http://www.lascarpetta.com.au)

# pastas

all of our pastas  
are made in house  
daily

<i>tagliatelle salsiccia e funghi</i>	28
homemade tagliatelle pasta with sausage meat and mushrooms in a cream and white wine sauce with parmesan cheese	
<i>canestrini alla coda alla vaccinara</i>	30
homemade short pasta served in a traditional Roman sauce of slow cooked oxtail, tomato and red wine, with cacao, pine nuts and raisins	
<i>ravioli ai funghi (v)</i>	29
homemade pasta parcels with a porcini and forest mushroom filling tossed in butter and sage	
<i>gnocchi al pesto calabro (v)</i>	30
homemade potato gnocchi served with ricotta, sundried tomato, pine nuts, garlic, parmesan and chilli	
<i>linguine al moscardino</i>	30
homemade linguine pasta with baby octopus in a spicy tomato sauce.	
<i>casarecce alla genovese</i>	30
Homemade short pasta served with a classic Southern Italian sauce of slow cooked beef, white wine, pancetta, onion, carrot and celery	

(v) - vegetarian  
(gf) - gluten free  
(gfo) - gluten free option available

# secondi

<i>pesce del giorno (gfo)</i>	36
oven baked breaded barramundi served with a fennel purée and beetroot chips	
<i>filetto di angus (gf)</i>	44
prime grass-fed Angus eye fillet cooked to order and served with garlic and rosemary roast potatoes and your choice of sauce:	
- green peppercorn	
- gorgonzola and walnut	
- red wine reduction	
<i>zampone (gfo)</i>	32
traditional New Years' Eve dish of slow boiled pigs' trotter stuffed with Italian sausage, pancetta and vegetables, served on a bed of braised lentils with pancetta	
<i>melanzane alla parmigiana (v/gf)</i>	27
grilled eggplant layered with a rich, Napoli tomato sauce, basil and parmesan cheese	

# sides

<i>insalata di rucola (gf/v)</i>	10
rocket salad with pear and walnut	
<i>patate al forno (gf/v)</i>	9
oven roasted potatoes with garlic, rosemary and extra virgin olive oil	
<i>funghi trifolati (gf/v)</i>	12
sautéed mixed mushrooms with white wine, garlic and parsley	