antipasti

tagliere di salumi **32**

selected cured meat platter of prosciutto, pancetta, salame calabrese and coppa, mozzarella bocconcini & pecorino cheese with house marinated olives and bread

moscardini in guazzetto **16**

baby octopus in a spicy cherry tomato and white wine broth with toasted crostino

pane all'aglio (v) **9**

toasted sourdough bread

polenta fritta (v) **14**

deep fried polenta sticks with pecorino sauce and pistacio

crostino con ricotta e cipolle **16**

two slices of toasted sourdough topped with ricotta cheese and caramelised onion

arancini di riso (v) **16**

our famous cheese and spinach risotto balls crumbed and served with Napoli dipping sauce

carpaccio di filetto (gf) **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

calamari fritti **15**

crispy salt and pepper squid with fresh rosemary and lemon

a 15% surcharge applies on public holidays

www.lascarpetta.com.au

pasta

all of our pastas are made in house daily

tagliatelle salsiccia e funghi **28**

homemade tagliatelle pasta with sausage meat and mushrooms in a cream and white wine sauce with parmesan cheese

canestrini alla coda alla vaccinara **30**

homemade short pasta served in a slow cooked oxtail, tomato and red wine sauce

ravioli ai funghi (v) **29**

homemade pasta parcels with a porcini and forest mushroom filling tossed in butter and sage

gnocchi al pesto calabro (v) **30**

homemade potato gnocchi served with ricotta, sundried tomato, pine nuts, garlic, parmesan and chilli

spaghetti alle vongole **30**

homemade spaghetti with clams in a white wine and baby broccoli purée.

maccheroni con ragu alla genovese **30**

Homemade short pasta served with a classic Neapolitan sauce of slow cooked beef, onion, carrot and celery

secondi

pesce del giorno (gfo) **36**

oven baked breaded barramundi served with a pumpkin purée and crispy leek

filetto di angus (gf) **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
- mushroom

zampone (gfo) **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

sides

insalata di rucola (gf/v) **10**

rocket salad with pear and walnut

patate al forno (gf/v) **9**

oven roasted potatoes with garlic, rosemary and extra virgin olive oil

funghi trifolati (gf/v) **12**

sautéed mixed mushrooms with white wine, garlic and parsley