

antipasti

olive e crostini (v) 11

House marinated olives served with
toasted crostini

tagliere di salumi 30

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

caprese (gf) 15

Traditional salad of imported buffalo
mozzarella with heirloom tomatoes,
basil and extra virgin olive oil

pane all'aglio (v) 8

toasted sourdough bread rubbed with
garlic and dressed with a rosemary
infused leccino olive oil

bruschetta (v) 14

two slices of toasted sourdough topped with
fresh tomato, basil, garlic and
extra virgin leccino olive oil

arancini di riso (v) 14

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

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pasta

all of | eggs &
our pastas | flour
are made using

casarecce con crema di pecorino 29

homemade short pasta with pancetta, pecorino
cheese cream and pistachio

tagliatelle salsiccia e funghi 28

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

pappardelle alla coda alla vaccinara 30

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

tortelli ai funghi (v) 29

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

gnocchi con crema di peperone e cavolo 29

homemade potato gnocchi in a red capsicum and
cauliflower puree with basil leaves

spaghetti alle vongole 30

homemade spaghetti with clams and zucchini
in a white wine and zucchini pesto.

ravioli ricotta e spinaci (v) 28

homemade pasta parcels stuffed with spinach and
ricotta, served in a cherry tomato and basil sauce

agnolotti alla zucca (v) 30

homemade pasta parcels stuffed with oven roasted
pumpkin, gorgonzola cheese and served with a rosemary
and walnut butter sauce

secondi

pesce del giorno (gfo) 36

oven baked breaded barramundi served
with a broccoli purée and pumpkin chips

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 mista (gf/v) 9

mixed leaf salad with cherry tomato
olives and carrot

patate al forno (gf/v) 9

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

melanzane alla pizzaiola (gf/v) 9

oven baked eggplant covered in napoli
tomato sauce and parmesan cheese

verdure grigliate (gf/v) 12

grilled eggplant, zucchini, capsicum and
artichoke with garlic and olive oil