

antipasti

moscardini in guazzetto 16
baby octopus in a spicy cherry tomato and white wine broth with toasted crostino

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

crostino con salsiccia 16
toasted crostini served with Italian sausage, sautéed onion and red capsicum puree

pane all'aglio (v) 9
toasted sourdough bread rubbed with garlic and dressed with a rosemary infused leccino olive oil

polenta fritta (v) 14
deep fried polenta sticks with pecorino sauce and pistacio

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



La Scarpetta
Trattoria

pasta

tortellini in brodo 30
a tradition dish of handmade pasta parcels stuffed with a variety of meats in a rich chicken broth

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 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 con gorgonzola e radicchio (v) 30
homemade potato gnocchi in a gorgonzola and radicchio sauce

spaghetti alle vongole 30
homemade spaghetti with clams in a white wine and asparagus sauce

www.lascarpetta.com.au

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 oyster mushroom with white wine, garlic and parsley

dolci

tiramisu 12

mascarpone, espresso coffee, marsala, sponge finger

pannacotta 12

set cream, vanilla, forest fruit compote

seadas 16

sweet pastry parcel with pecorino cheese, fried with honey

cannoli 12

homemade pastry tubes, ricotta and citrus filling

affogato con Frangelico 16

vanilla bean ice cream, espresso, hazelnut liqueur

sbriciolata alle mele (gf) 16

traditional neapolitan apple crumble served with rum and homemade raisin ice cream

gelato 9

house made, vanilla bean or chocolate ice cream