

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

www.lascarpetta.com.au

pastas

all of our pastas are made using eggs & flour

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 cozze e pecorino 30

homemade potato gnocchi with mussels and pecorino cheese

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