

antipasti

Tagliere di salumi 34

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

Zuppa del giorno 16

Soup of the day - Please ask your server for our daily soup, served with toasted sourdough

Pane all'aglio (v) 9

toasted sourdough bread rubbed with garlic and rosemary infused extra virgin olive oil

Crostino al taleggio e melanzane 16

Toasted sourdough bread with oven baked eggplant and taleggio cheese

Insalata di polpo 22

WA fresh octopus, pan fried and served with celery, red onion and cherry tomato salad with chilli mayonnaise

Arancini di riso (v) 16

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

Carpaccio di filetto (gf) 18

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 16

crispy salt and pepper squid with fresh rosemary and lemon served with a squid ink mayonnaise.

a 15% surcharge applies on public holidays

www.lascarpetta.com.au

pastas

all of our pastas
are made in house
daily

Campanelle con stufato d'agnello 30

homemade short pasta in a slow cooked lamb shoulder sauce with white wine and cherry tomato

Tagliatelle salsiccia e funghi 30

Homemade fresh pasta served in a sauce of pork sausage meat, cream and mushroom.

Ravioli ricotta e spinaci (v) 30

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

Gnocchi gorgonzola e noci (v) 30

homemade potato gnocchi in a creamy Italian gorgonzola cheese and walnut sauce

Linguine con pesce e capperi 30

homemade linguine pasta with basa fish, capers cherry tomato and white wine

Conchiglie al cinghiale 30

Homemade short pasta served in a rich, slow cooked, Wild Boar ragù with juniper berries

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

secondi

Pesce del giorno (gfo) 38

oven baked fish of the day served with a cauliflower purée and oven baked broccoli

Filetto di angus (gf) 44

prime grass-fed Angus eye fillet cooked to order and served with garlic and rosemary roast potatoes, roasted brussel sprouts & carrot and your choice of sauce:

- green peppercorn
- gorgonzola and walnut
- bagnetto verde

A tradition Italian salsa for red meat dishes, parsley, garlic, anchovies, egg yolk, vinegar soaked bread crumbs.

Zampone (gfo) 34

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) 15

mixed salad with bocconcini, capsicum, walnuts and cherry tomato

Patate al forno (gf/v) 10

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

Verdure arrostate (v/gf) 14

Roasted brussel sprouts and carrot with a balsamic vinegar reduction on the side