

antipasti

<i>tagliere di salumi</i>	34
selected cured meat platter of prosciutto, pancetta, salame calabrese and coppa, mozzarella bocconcini & pecorino cheese with house marinated olives and bread	
<i>mozzarella di Bufala e Prosciutto</i>	28
Italian buffalo mozzarella served with San Daniele prosciutto and grissini	
<i>pane all'aglio (v)</i>	9
toasted sourdough bread rubbed with garlic and rosemary infused extra virgin olive oil	
<i>bruschetta al pomodoro (v)</i>	16
Italian style bruschetta with cherry tomato And fresh basil	
<i>insalata di polpo</i>	22
WA fresh octopus, pan fried and served with celery, red onion and cherry tomato salad with chilli mayonnaise	
<i>arancini di riso (v)</i>	16
our famous cheese and spinach risotto balls crumbed and served with Napoli dipping sauce	
<i>carpaccio di filetto (gf)</i>	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	
<i>calamari fritti</i>	16
crispy salt and pepper squid with fresh rosemary and lemon served with a squid ink mayonnaise.	

a 15% surcharge applies on public holidays

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pastas

all of our pastas
are made in house
daily

<i>tagliatelle salsiccia e funghi</i>	28
homemade tagliatelle pasta with sausage meat and mushrooms in a cream and white wine sauce with parmesan cheese	
<i>Mezzi bucatini all'amatriciana</i>	30
homemade short pasta served in a traditional Roman sauce of cherry tomato, red onion and pancetta	
<i>ravioli ai funghi (v)</i>	29
homemade pasta parcels with a porcini and forest mushroom filling tossed in butter and sage	
<i>gnocchi al pesto (v)</i>	30
homemade potato gnocchi served with traditional Genovese basil & pine nut pesto, smoked mozzarella and dried cherry tomato	
<i>linguine al moscardino</i>	30
homemade linguine pasta with baby octopus in a spicy tomato sauce.	
<i>casarecce alla genovese</i>	30
Homemade short pasta served with a classic Southern Italian sauce of slow cooked beef, white wine, onion, carrot and celery	

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

secondi

<i>pesce del giorno (gfo)</i>	38
oven baked fish of the day served with a cherry tomato sauce, capers, black olives and potatoes	
<i>filetto di angus (gf)</i>	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	
- red wine reduction	
<i>zampone (gfo)</i>	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	
<i>melanzane alla parmigiana (v/gf)</i>	27
grilled eggplant layered with a rich, Napoli tomato sauce, basil and parmesan cheese	

sides

<i>insalata di rucola (gf/v)</i>	10
rocket salad with dried fig and walnut	
<i>patate al forno (gf/v)</i>	9
oven roasted potatoes with garlic, rosemary and extra virgin olive oil	
<i>verdure grigliate (gf/v)</i>	14
Mixed grilled vegetables with olive oil and garlic	