

# 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](http://www.lascarpetta.com.au)

# past

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 alla coda alla vaccinara* 30

homemade potato gnocchi served in an oxtail ragù cooked with chocolate and raisins

## *Linguine alle vongole* 32

homemade linguine pasta with Shark Bay clams, White wine and zucchini pesto

## *Casarecce pecorino e pistacchio (v)* 30

Homemade short pasta served in a pecorino Romano and pistachio sauce

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

# secondi

## *Pesce del giorno (gfo)* 38

oven baked fish of the day with cherry tomato, red onion, capers, capsicum and fresh rocket

## *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