

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>Pappardelle con stufato d'agnello</i>	30
homemade flat pasta in a slow cooked lamb shoulder sauce with white wine and cherry tomato	
<i>Gnocchetti Sardi alla campidanese</i>	30
A traditional Sardinian dish of homemade pasta shells in a sauce of sausage, saffron and tomato	
<i>Ravioli ricotta e spinaci (v)</i>	30
homemade pasta parcels stuffed with a ricotta and spinach filling and served in a cherry tomato sauce	
<i>Gnocchi gorgonzola e noci (v)</i>	30
homemade potato gnocchi in a creamy Italian gorgonzola cheese and walnut sauce	
<i>Linguine al moscardino</i>	30
homemade linguine pasta with baby octopus in a spicy tomato sauce.	
<i>Conchiglie al cinghiale</i>	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

<i>Pesce del giorno (gfo)</i>	38
oven baked fish of the day served with a cauliflower purée and oven baked broccoli	
<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	

sides

<i>Insalata mista (gf)</i>	15
mixed salad with bocconcini, capsicum, walnuts and cherry tomato	
<i>Patate al forno (gf/v)</i>	9
oven roasted potatoes with garlic, rosemary and extra virgin olive oil	
<i>Melanzane alla parmigiana (v/gf)</i>	14
grilled eggplant with a rich, Napoli tomato sauce, basil and parmesan cheese	