

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

Insalata caprese 22

A salad of Italian buffalo mozzarella cheese with heirloom tomatoes

Pane all'aglio (v) 10

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

Bruschetta al pomodoro 16

Traditional Italian bruschetta with toasted sourdough, tomato, garlic, extra virgin olive oil and basil

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 alla bolognese 28

Homemade fresh egg pasta served in a rich Bolognese sauce with parmesan cheese

Ravioli ricotta e spinaci (v) 30

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

Maccheroni alla papalina 30

Homemade fresh egg pasta, served with prosciutto, peas and mushrooms in a rich tomato and cream rosé sauce

Gnocchi gorgonzola e pere (v) 30

homemade potato gnocchi served in a gorgonzola, walnut and pear sauce

Linguine ai gamberi e pistacchio 36

homemade linguine pasta with prawn tails with a pistachio, mint and lemon zest pesto,

Tortelli ai funghi (v) 30

Homemade pasta parcels with a porcini and forest mushroom filling, tossed in butter and sage

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

secondi

Pesce del giorno (gf) 38

oven baked fish of the day with a pan-fried garlic and chilli zucchini and almond flakes

Pollo alla diavola (gf) 36

Pan fried chicken Maryland in a rich tomato, chilli, and olive sauce with garlic roast potatoes

Filetto di angus (gf) 46

prime grass-fed Angus eye fillet cooked to order and served with garlic and rosemary roast potatoes and side salad, with your choice of.

- green peppercorn sauce
- gorgonzola and walnut sauce
- mushroom sauce

Sauces are served on the side. Please allow up to 45 mins depending on cooking request.

Zampone (gfo) 36

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 (v/gf) 15

mixed salad with bocconcini, capsicum, walnuts and cherry tomato

Patate al forno (v/gf) 12

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

Zucca al forno (v/gf) 15

Roasted pumpkin served with herbs, breadcrumbs and goat's cheese