

antipasti

Pane all'aglio (v) 10

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

Insalata caprese (v) 22

A salad of Italian buffalo mozzarella cheese with heirloom tomatoes

Bruschetta al pomodoro (v) 16

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

Insalata di polpo (gf) 24

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

Arancini di riso (v) 18

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

Carpaccio di filetto (gf) 19

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.

Tagliere di salumi 45

Selected cured meat platter of prosciutto, pancetta, salame calabrese, coppa, salame Milano, bocconcini, pecorino, provolone, artichokes, with house marinated olives and bread

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 32

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

Tagliatelle alla Bolognese 30

Homemade fresh egg pasta served in a rich beef Bolognese sauce

Ravioli al pesce (v) 36

Homemade pasta parcels stuffed with garlic and chilli pan fried dory fish, served with cherry tomato sauce and kalamata olives

Maccheroni alla papalina 32

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

Gnocchi gorgonzola e pere (v) 33

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

Linguine all'arrabbiata con burrata (v) 36

Homemade linguine pasta served in a spicy cherry tomato sauce, burrata cheese and pistachio

Tortelli ai funghi (v) 33

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 (gfo) 38

Oven baked fish of the day served with chickpea puree, garlic and rosemary croutons, crispy leek

Guancia di manzo al cacao (gf) 40

Slow cooked beef cheek marinated in cocoa and EVOO served with mashed potato and pumpkin chips

Filetto di angus (gf) 46

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

- green peppercorn sauce

- gorgonzola and walnut sauce

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

Zampone (gfo) 37

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 verde (v/gf) 15

Mixed green salad dressed with citronette and served with roasted hazelnuts

Patate al forno (v/gf) 15

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 cheese