

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

# pasta

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 Sorrentina (v)** 30

homemade potato gnocchi served in a rich tomato sauce, with melted mozzarella cheese.

**Linguine alle vongole** 32

homemade linguine pasta with Shark Bay clams, White wine and zucchini 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 (gfo)** 38

oven baked fish of the day with a fennel and orange salad, crispy potato and tartare sauce

**Filetto di angus (gf)** 46

prime grass-fed Angus eye fillet cooked to order and served with garlic and rosemary roast potatoes, roasted capsicum, zucchini, carrot and red onion 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)** 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 (gf)** 15

mixed salad with bocconcini, capsicum, walnuts and cherry tomato

**Patate al forno (gf/v)** 12

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

**Radicchio grigliato (v/gf)** 15

Grilled radicchio served with a balsamic vinegar reduction.