

set MENU

La Scarpetta TRATTORIA

Antipasti your choice of...

Arancini (v)

Our famous cheese and spinach risotto balls (4) crumbed and served with a Napoli dipping sauce.

Calamari fritti (df)

Crispy salt and pepper squid with fresh rosemary and lemon
Served with a garlic, chilli and basil aioli.

Carpaccio di filetto (gf)

Thinly sliced carpaccio of raw Harvey Angus beef eye fillet, seasoned and cured, with parmesan cheese and balsamic vinegar reduction on wild rocket leaves

Antipasto misto (gfo)

Selected cured meat platter of pancetta, salame calabrese and coppa, mozzarella, bocconcini & pecorino cheese with house marinated olives and homemade fresh bread

Pane all'aglio (v) (df)

Toasted sourdough bread (4) rubbed with garlic and rosemary infused extra virgin olive oil.

Mains

your choice of...

Pesce del giorno (gf) (df)

220g Oven baked WA barramundi with fennel, orange and mixed leaf salad, finished with a honey mustard sauce

Ravioli ricotta e spinaci (v)

Homemade egg pasta parcels filled with ricotta and spinach, served in a cherry tomato sauce

Pappardelle al sugo d'agnello (df)

Handcut egg pasta with slow cooked lamb shoulder, white wine and cherry tomato stew

Casarecce salsiccia e funghi (vo)

Homemade casarecce pasta served in a creamy mushroom sauce and traditional Italian pork sausage

Filetto di angus (gf) (dfo)

(\$10 Extra)

300g Prime grass-fed Angus eye fillet cooked to order and served with garlic and rosemary roast potatoes, cauliflower gratin with your choice of

- green peppercorn sauce
- forest & porcini mushroom sauce
- gorgonzola and walnut sauce

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

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Dolci

Tiramisu

Mascarpone, espresso coffee, marsala, sponge finger

Pannacotta (gf)

Flavour of the day - please ask your server