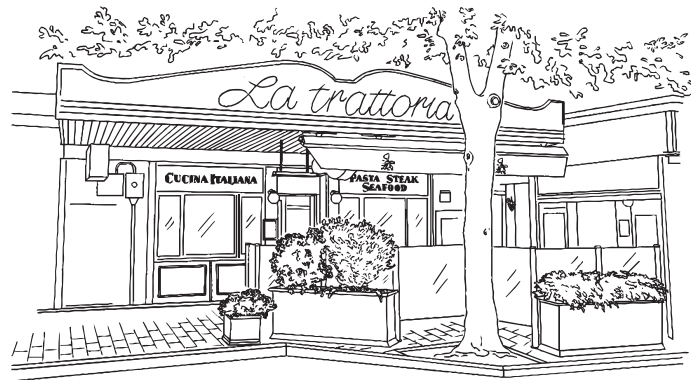


La Trattoria

EST 1975



Menu & Wine List



ANTIPASTI

Prawn Cocktail fresh king prawns			30
Antipasti selection of Italian delicacies			22
Smoked Salmon slices of Tasmanian salmon			30
Avocado Seafood with avocado, mayonnaise & fresh prawns			32

OSTRICHE

	E	M
Oysters Natural	24	36
Oysters Kilpatrick	28	42
Oysters Fioretina	28	42
Oysters Morney	28	42
Mixed Oysters Selection		44
Mussels Darinti freshly cooked local mussels with olive oil, capers, olives, oregano & tomato	26	38

SALADS

Italian Garden Salad dressed with olive oil & wine vinegar			14
Roquefort Salad a selection of chefs ingredients, mixed with blue vein cheese			18
Salad Alla Siciliana mixed lettuce, Spanish onion, cucumber, tomato, olives, bocconcini cheese & extra virgin olive oil			18
Caesar Salad cos lettuce, crispy bacon, croutons, anchovies, poached egg & shaved parmesan cheese			22
with grilled chicken			34

ACCOMPANIMENTS

	S	M	L
Pizza Bread with garlic, oregano & virgin olive oil	8	11	14
Bruschetta with tomato, garlic, basil & virgin olive oil	10	14	18
Bruschetta Monte Bianco with tomato, basil, garlic, bocconcini cheese & virgin olive oil	14	18	22
Garlic Bread			6
Bowl of Chips			10
Spinach Bowl			15

MINESTRE

Fresh Minestrone (homemade)			17
Stracciatella fresh chicken soup served with egg, parmesan cheese, ground pepper & parsley			17

PASTA	E	M
Ravioli, Tortellini & Gnocchi \$3.00 extra (Gluten Free pasta available, penne only)		
Lasagne	18	26
Cannelloni (made with mince beef)	18	26
Bolognese Sauce (pasta of your choice)	18	26
Napoli Sauce (pasta of your choice)	18	26
Alla Panna Sauce (pasta of your choice) ham & cream, mushrooms optional	18	26
Risotto Al Porcini (v) Imported Italian mushrooms, served with rice and fresh parmesan cheese	28	34
Spirali Alla Contadina (v) spiral pasta with zucchini, capsicum, mushrooms, broccoli, onion & tomato	26	32
Penne Al Gamberi, Rucola & Tomato short pasta with fresh large prawns, rocket leaves & tomato	32	40
Spinach Gnocchi (homemade) cooked with marscapone cheese, garlic, sliced bacon, sundried tomato, basil, black pepper and parmesan cheese	30	40
Spaghetti Cozze mussels cooked with garlic, black olives, capers, anchovies (optional) & tomato	29	38
Fettuccine Primavera chicken pieces, onion, capsicum, mushrooms, cream & tomato	26	36
Fettuccine Campagnola chicken pieces, avocado, cream & tomato	26	36
Fettuccine Russa smoked salmon, chives, caviar, cream & tomato	29	38
Spaghetti Marinara scallops, fresh large prawns, calamari, mussels & tomato (optional bianco)	34	43
Spaghetti Puttanesca tomato, olives, anchovies (optional) & capers	26	32
Spaghetti Amatriciana bacon, garlic, anchovies (optional), hot chillies & tomato	26	32
Spirali Con Salsicce mushrooms, onion & fresh Italian sausage with fresh tomato sauce	26	32
Penne Rustica (v) broccoli, hot chilli, tomato, olive oil, parmesan cheese, rocket & spanish onion	26	32

CORKAGE FEE \$20.

ONE ACCOUNT PER TABLE.

GST INCLUDED IN ALL PRICES.

EFTPOS TRANSACTION SURCHARGE 1.5% MASTERCARD AND VISA / 3% AMEX.

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS AND 10% ON SUNDAYS.

PIZZA 9" 11" 12" Any extra's to be charged accordingly Gluten free pizza base
and vegan cheese \$5 extra

MEAT DISHES - All served with vegetables or salad

Porterhouse Steak 300g	44
Fillet Steak 320g grain fed M.S.A	48
(choice of) Mushroom, Diana or Pepper Sauce	

SCALOPPINE - All served with vegetables or salad

Scaloppina Cacciatora	39
veal blanched in white wine with fresh mushroom, capsicums, onion, capers, olives & tomato	
Scaloppina Fiorentina	39
veal cooked with garlic blended with white wine & tomato, topped with chopped spinach & cheese	
Scaloppina Alla Pescatore	49
pan fried veal blended with white wine, tomato, fresh seafood, avocado and cream	
Scaloppina Parmigiana	34
schnitzel topped with mozzarella, ham, cheese & napoletana sauce	
Scaloppina Napoletana	39
veal cooked with white wine, virgin olive oil, eggplant, bocconcini, basil & special mild Napoletana sauce	

All scaloppine dishes are made with the best quality veal backstraps

POULTRY - All served with vegetables or salad

Pollo Romano	35
pan fried chicken blended with white wine & cream, topped with asparagus & mozzarella	
Pollo Al Gambero	46
one chicken fillet with prawns & mozzarella, pan fried & finished in a light tomato base, wine & cream	
Pollo Alla Griglia	35
(Warm Chicken Salad) breast of chicken with virgin olive oil, balsamic vinegar & spices, served on a bed of garden salad	
Pollo Avocado	35
grilled chicken breast with avocado, cashew nuts & a cream sauce	

PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS PRIOR TO ORDERING.
FUNCTIONS, WE CATER FOR ALL OCCASIONS! LUNCHEONS • DINNERS •
FAREWELLS
BUSINESS PRESENTATIONS • AND OTHER PRIVATE FUNCTIONS 20-30 PEOPLE

SEAFOOD - Any extra's to be charged accordingly	E	M
Gamberi Prawns cooked with olive oil, capers, garlic, oregano & tomato, served with rice	35	47
Gamberi Fritti (crumbed prawns)	34	44
Salt & Pepper Calamari	26	34
Mixed Grilled Seafood prawns, sea perch, calamari and scallops		50
Sea Perch - Grilled with livornese sauce		34 39
Fish of the Day please ask your waiter for daily selection		POA
DESSERTS		
Tartufo		10
Cassata		10
Coppa Gelato		10
Brandy Snap Basket with fresh cream, strawberries & gelato		18
Strawberries		15
Peach Melba		13
Tiramisu (homemade)		15
Cream Caramel		13
Dessert Pizza with strawberries marinated in grand marnier with cherry ripe and fresh mint. Serves 4 people.		26
CHEESE		
Selection of Cheeses		24
COFFEE		
Long Black, Cappuccino, Hot Chocolate, Macchiato, Short Black, Caffé Latte		5
Chai Latte or Chai Tea		6
Jamaican, Irish, Roman		15
Affogato with liqueur		19
Affogato without liqueur		12
<i>**Almond Milk \$1 extra, Hazelnut or Vanilla syrup 50c extra</i>		
SOFT DRINKS		
	330mL	450mL
Diet Coke, Coke, Bitter Lemon, Squash, Lemonade, Fanta (jug \$20)	4	6.50
Dry Ginger Ale, Soda Water, Tonic Water		5
Orange, Tomato, Pineapple, Apple Juice		7.50
Chinotto, Lemon, Lime & Bitters		7.50
Italian Mineral Water (1/2 litre)		6
Italian Mineral Water (1 litre)		10
Acqua Panna Still Water (1 litre)		10

PIZZA - Any extra's to be charged accordingly Gluten free pizza base and vegan cheese \$5 extra	9"	11"	13"
Pizza La Trattoria tomato, cheese, smoked mussels, prawns, ham, anchovies & oregano	19	27	34
Pizza Special tomato , cheese , mushrooms, ham, capsicum & olives	17	24	30
Chef Special tomato, cheese, bacon, mushrooms, onion & herbs	17	24	30
Pizza Ham tomato, cheese & ham	15	23	29
Pizza Margherita fresh tomato, cheese & oregano	14	19	26
Pizza Napoletana tomato, cheese, anchovies, garlic & herbs	15	23	29
Pizza Vegetarian tomato, cheese, mushrooms, olives, capsicum & oregano	15	23	29
Pizza Tropical tomato, cheese, ham & pineapple	15	23	29
Pizza Romana fresh tomato, cheese & artichokes	15	23	29
Pizza Messina tomato, cheese, anchovies, capsicum & ham	17	24	30
Pizza Americana tomato, cheese & salami	15	23	29
Pizza with the Lot extras on request, prawns, egg or hot chilli – charged accordingly	19	27	34
Pizza Marinara fresh prawns, tomato, cheese, parsley, garlic & anchovies	19	27	34
Calzone Rustico tomato, cheese, mushrooms, ham, capsicum & olives served with Bolognese sauce			26
Vegetarian Calzone ricotta, spinach & parmesan cheese, served with a Napoletana Sauce			26
GOURMET PIZZA			
Andy's Marinara Fresh Seafood Winner of "Best Gourmet Pizza" competition. (South Australia, Australia and then New York!) king prawns, scallops, calamari, cheese and fresh basil	27	36	46
Milano tomato smoked ham, avocado, feta cheese & oregano	20	28	34
Sardinia tomato, char-grilled eggplant, sundried tomato, artichoke, feta cheese, Spanish onion & fresh basil	20	28	34
Mediterraneo tomato, Italian sausages, artichoke, char-grilled eggplant, sundried tomato & fresh ricotta	20	28	34