

SELEZIONE DI SALUMI Serviti Con Olive, Sottaceti Della Casa e Capperi in Fiore

OUR SELECTION of Italian and Australian Cold Meat Served With Olives, Homemade Pickles, Caper Berries

Prosciutto di Parma.....	\$14	Salame Finocchiona.....	\$13
Homemade Testa in Cassetta.	\$11	Lonza di Maiale.....	\$14
Mortadella di Bologna	\$11	Speck.....	\$13

Selection of All \$30

ANTIPASTI

ENTRÉE

FocacciaV \$9 <i>Woodfired focaccia with rosemary, Sicilian sea salt, olive oil</i>	Crema di Fave e StracciatellaV \$14 <i>Broadbeans puree, stracciatella cheese, unshaped bread crust, basil oil (GF bread available)</i>
Bruschetta della CasaV \$12 <i>Slice of toasted bread with goat cheese, tomato confit, basil, red onion and balsamic reduction (GF bread available)</i>	Melanzana alla Napoletana \$14 <i>Fried eggplant, mozzarella, tomatoes, anchovies, capers (Vegetarian option: no anchovies)</i>
Focaccia di ReccoV \$13 <i>Focaccia with stracchino cheese, Recco style</i>	Caprese di BufalaGF V \$16 <i>Buffalo bocconcini mozzarella, heirloom cherry tomatoes, basil and extra virgin olive oil</i>
Farinata con VerdureGF V \$12 <i>Woodfired chickpea dough, capsicum, zucchini, capers, stracchino cheese</i>	Seppie in Zimino \$18 <i>Stewed cuttlefish, tomatoes, silverbeet, toasted bread (GF bread available)</i>
Peperoni Ripieni \$14 <i>Baby capsicum filled with anchovies & capers on salsa verde</i>	Sardine alla Beccafico\$16 <i>Fremantle Mendolia sardine in typical Sicilian recipe</i>
Crocchette di Baccala'\$15 <i>Baccala croquettes, smoked eggplant pesto</i>	Carpaccio di Filetto di ManzoGF \$18 <i>Beef fillet carpaccio with rocket and Parmesan</i>
Fegatini alla Toscana\$14 <i>Traditional Tuscan warm chicken liver pate with toasted bread (GF bread available)</i>	Carpaccio di Polpo agli AgrumiGF \$18 <i>WA octopus carpaccio, citrus zest, pink peppercorn</i>
Insalata La SostaGF V \$15 <i>Red mustard, curly endive, samphire, sour red onion, candied grape tomatoes, goat cheese</i>	Gamberi LardellatiGF \$16 <i>Prawn wrapped in pancetta, broad beans puree, stracciatella, vincotto, marjoram</i>
Patate alle ErbeGF V \$7 <i>Oven cooked potatoes with Mediterranean herbs</i>	Spada MarinatoGF \$18 <i>House cured swordfish, salmoriglio, candied grape tomatoes</i>
Verdure alla GrigliaGF V \$9 <i>Grilled mixed vegetables</i>	Cozze Ripiene\$18 <i>Mussels filled with mashed potato, seafood and cooked in chilli tomato sauce</i>
Salsiccia Luganega della CasaGF \$17 <i>Homemade charcoal grilled Luganega sausage</i>	

PASTA

ALL PASTA IS MADE IN HOUSE

Spaghetti alla Chitarra ai Ricci.....E \$24 M \$32
Chitarra spaghetti with sea urchins, grape tomatoes

Lasagnole Gamberi e Pistacchio.....E \$23 M \$31
Lasagnole, WA prawns and pistachio pesto

Risotto Salmone e GamberiGF E \$24 M \$32
Carnaroli risotto, salmon, prawn, mint, lemon

Tagliolini al Granchio.....E \$24 M \$32
Squid ink tagliolini, crab, grape tomatoes

Cavatelli ai Frutti di Mare.....E \$23 M \$31
WA seafood cavatelli in white wine sauce

Ravioli Porcini, Burro e Salvia.....V E \$22 M \$30
Porcini mushroom ravioli, homemade organic butter, sage

Risotto di Stagione.....GF E \$21 M \$29
Carnaroli risotto of the season

Gnocchi al Ragu' del Giorno.....E \$21 M \$29
Gnocchi with slow cooked ragu' of the day

Calamarata Melanzana e Ricotta...V E \$21 M \$29
Calamarata pasta, smoked eggplant sauce, salted ricotta, candied grape tomatoes

Pappardelle al Capretto.....E \$22 M \$30
Pappardelle with goat ragu', green peas, truffle paste, pecorino

All our seafood pasta has olive oil, chili and garlic
V - Vegetarian GF - Gluten Free E - Entree | M - Main

SECONDI | MAIN

Zuppa di Pesce.....\$40
Mixed seafood in a garlic & chilli tomato sauce, toasted bread

Grigliata Imperiale.....GF \$45
WA grilled prawns, squid, cuttlefish, scallop, fish of the day, grilled vegetables

Spada alla Puttanesca.....GF \$38
WA grilled swordfish, caper berries, olives, grape tomatoes and oregano served with seasonal vegetables

Tagliata di Tonno al Finocchio.....GF \$45
Grilled tuna marinated in basil & garlic, fennel puree, caramelized fennel, toasted almond, sesame, candied grape tomatoes

Salmone in Croste di Patate GF \$40
Oven baked potatoes crusted salmon, vegetables caponata, tomato reduction

Pollo alla Cacciatora.....GF \$35
Traditional Tuscany Recipe. Boneless free range chicken, cherry tomatoes, olives, roast potato, baby capsicum

Spalla di Agnello.....GF \$36
Woodfired shoulder lamb porchetta style served with seasonal vegetables

Filetto di Maiale.....GF \$36
Grilled pork fillet wrapped in speck on porcini mushrooms & truffle sauce served with seasonal vegetables

Capretto al Forno.....GF \$36
Oven baked baby goat served with seasonal vegetables

Ossobuco di VitelloGF \$36
Veal ossobuco served with saffron risotto

Fiorentina..... GF \$10 per 100gr
Dry-aged 45 days, Blackbrook T-bone. Weight 900-1100 gr. Cooked at your choice, suggested no more than medium-rare. Served with vegetables

Our meat is Princi Black Range - P.PRINCI Butchers

KIDS MENU

Traditionally Italian children eat the same food as their parents, just in smaller portions. In this way children have the opportunity to try new recipes and experience a variety of new taste. To honor this tradition we ask you to simply order any dish as a child's serve.

LaSosta