

## SELEZIONE DI SALUMI Serviti Con Olive, Sottaceti Della Casa

OUR SELECTION of Italian and Australian cold meat served with olives and homemade pickles

Prosciutto di Parma	15	Salame Finocchiona	14
Homemade Testa in Cassetta	11	Lonza di Maiale	14
Mortadella di Bologna	11	Pancetta Affumicata	14

Selection of All \$30

## ANTIPASTI

### ENTRÉE

<b>Focaccia</b>	<b>V 9</b>	<b>Fegatini alla Toscana</b>	<b>16</b>
<i>Woodfired focaccia with rosemary, Sicilian sea salt, olive oil</i>		<i>Traditional Tuscan warm chicken liver pate with toasted bread (GF bread available)</i>	
<b>Bruschetta della Casa</b>	<b>V 14</b>	<b>Carpaccio di Manzo</b>	<b>GF 20</b>
<i>Slice of toasted bread with goat cheese, tomato confit, basil, red onion and balsamic reduction (GF bread available)</i>		<i>Beef fillet carpaccio, rocket and shaved parmesan</i>	
<b>Focaccia di Recco</b>	<b>V 16</b>	<b>Baccala Mantecato</b>	<b>18</b>
<i>Focaccia with stracchino cheese, Recco style</i>		<i>Salted cod fish mousse on fried polenta</i>	
<b>Farinata con Verdure</b>	<b>GF V 14</b>	<b>Seppie e Ceci</b>	<b>18</b>
<i>Woodfired chickpea dough, capsicum, zucchini, capers, stracchino cheese</i>		<i>Stewed cuttlefish in thick chickpea soup with toasted bread (GF bread available)</i>	
<b>Melanzana alla Napoletana</b>	<b>16</b>	<b>Sardine al Profumo di Arancia</b>	<b>18</b>
<i>Fried eggplant, mozzarella, tomatoes, anchovies, capers (Vegetarian option: no anchovies)</i>		<i>Baked sardines, pine nuts, sultanas, breadcrumbs, orange zest</i>	
<b>Caprese di Bufala</b>	<b>GF V 16</b>	<b>Polpo alla Griglia</b>	<b>GF 20</b>
<i>Buffalo bocconcini mozzarella, heirloom cherry tomatoes, basil, olive oil</i>		<i>Grilled octopus, potato puree, grilled curly endive, salsa verde</i>	
<b>Salsiccia Luganega della Casa</b>	<b>GF 18</b>	<b>Gamberi e Pancetta</b>	<b>GF 20</b>
<i>Homemade charcoal grilled Luganega sausage</i>		<i>Grilled prawns wrapped in pancetta, pumpkin puree, almonds, gremolada</i>	

## CONTORNI

### SIDE DISHES

<b>Verdure Arrosto</b>	<b>GF V 15</b>	<b>Verdure al Salto</b>	<b>GF V 15</b>
<i>Woodfired baby seasonal vegetables, herbs</i>		<i>Sauteed green vegetables, almonds</i>	
<b>Patate al Forno</b>	<b>GF V 10</b>	<b>Zucca e Zola</b>	<b>GF V 15</b>
<i>Oven baked potatoes, Mediterranean herbs, garlic</i>		<i>Roasted pumpkin, zucchini pickles, gorgonzola, walnuts, honey</i>	
<b>Insalata La Sosta</b>	<b>GF V 15</b>	<b>Funghi Fritti</b>	<b>V 14</b>
<i>Mix leaves salad, snap peas, pickled pear, sour red onions, beetroot chips, goat cheese</i>		<i>Fried wild mushrooms, homemade Mediterranean herb mayo</i>	

# PASTA

## ALL PASTA IS MADE IN HOUSE

<b>Spaghetti alla Chitarra ai Ricci</b> E 24   M 32 <i>Chitarra spaghetti with sea urchins, grape tomatoes</i>	<b>Ravioli ai Porcini</b> V E 24   M 32 <i>Porcini mushroom ravioli, butter, sage</i>
<b>Lasagnole Gamberi e Pistacchio</b> E 24   M 32 <i>Lasagnole, WA prawns, pistachio pesto</i>	<b>Gnocchi alla Barbabietola</b> V E 24   M 32 <i>Beetroot gnocchi, walnut butter, goat cheese, thyme, orange zest</i>
<b>Tagliolini Neri al Granchio</b> E 24   M 32 <i>Squid ink tagliolini with crab</i>	<b>Pappardelle al Ragù di Selvaggina</b> E 24   M 32 <i>Pappardelle, game ragu</i>
<b>Cavatelli ai Frutti di Mare</b> E 24   M 32 <i>WA seafood cavatelli in white wine sauce</i>	<b>Pasta del Giorno</b> E 24   M 32 <i>Pasta special of the day</i>
<b>Risotto Con Capesante</b> E 24   M 32 <i>Carnaroli rice, scallops, coconut, lime, basil</i>	All our seafood pasta has olive oil, chilli and garlic V - Vegetarian GF - Gluten Free E - Entree M - Main VOA - Vegetarian Option Available

# SECONDI

## MAIN

<b>Zuppa di Pesce</b> 40 <i>Mixed seafood in a garlic &amp; chilli tomato sauce, toasted bread</i>	<b>Coniglio alla Cacciatora</b> GF 38 <i>16 hours slow cooked wild leg rabbit, Mediterranean herbs, olives and garlic, potatoes puree, sauted vegetables</i>
<b>Grigliata Imperiale</b> GF 45 <i>WA grilled prawns, squid, cuttlefish, scallop, fish of the day, grilled vegetables</i>	<b>Stinco di Cervo</b> GF 38 <i>Braised Margaret River venison shank, soft polenta</i>
<b>Spada alla Puttanesca</b> GF 38 <i>Grilled swordfish, grape tomatoes, olives, caper berries, oregano, broccolini</i>	<b>Spalla di Agnello</b> GF 38 <i>Woodfired lamb shoulder porchetta style, baked potatoes, roasted vegetables</i>
<b>Ricciola al Cartoccio</b> GF 40 <i>En papillote king fish, saffron, mix seasonal vegetables, herbs</i>	<b>Capretto al Forno</b> GF 38 <i>Baked baby goat, baked potatoes, roasted vegetables</i>

**Fiorentina** GF 10 per 100g  
*It's a typical Tuscan steak made from the region's Chianina breed of cattle which are prized for their tenderness and flavour and it is normally served rare or medium-rare. Fiorentina style steak is a thick-cut and a very large T-bone steak, normally 3-4 cm high and 1-2 kg heavy and for this is indicated for sharing with friends. We cut it at the moment, so we are able to serve the right quantity for you and your friends. Instead of Chianina we use the tender and tasty Black Angus from Donnybrook dried aged for 45 days. Little more than olive oil, rosemary and salt are needed to highlight the rich flavour of the browned grilled meat.*

Thanks for choosing La Sosta. Your support during this interesting time is highly appreciated.

## TAKE AWAY AND DELIVERY

We continue our take away and delivery services to give you the opportunity to enjoy La Sosta at home. Order online or give us a call. We will be ready to cook and deliver to your door!

## EVENTS

We know that our customers like to celebrate at La Sosta and we are more than happy to accommodate small functions up to 20 guests. Please contact us to discuss your next event on 08 9335 9193 or [events@lasosta.net.au](mailto:events@lasosta.net.au)  
Interactive Cooking Classes are also available, please visit our website for more information.