



Benvenuto La Sosta!

Welcome to La Sosta!

We look forward to hosting your event here.

Please, contact our dedicated events team if you may wish to create
a tailor - made
menu for your next event

Group bookings from 10 to 250 guests available.

La Sosta

Menu 1

ENTREE TO SHARE

Bruschetta

Italian Cold Meat Board

Melanzana La Sosta

Woodfired Focaccia with Sicilian Sea Salt & Rosemary

MAIN TO CHOOSE

Grilled Fremantle Swordfish, Grape Tomatoes, Olives, Caper Berries

Woodfired Lamb Shoulder Porchetta Style, Baked Potatoes, Roasted Vegetables

Ravioli Porcini Mushrooms With Butter & Sage

Lasagnole Pistacchio Pesto & WA Prawns*

(Or choose any 2 pasta from the menu)

\$60

Buon Appetito!

La Sosta

Menu 2

PASTA ENTREE TO CHOOSE

Lasagnole Pistacchio Pesto & WA Prawns

Pappardelle Game Ragù

(or choose two Pasta from our Menu)

MAIN TO CHOOSE

Grilled Fremantle Swordfish, Grape Tomatoes, Olives, Caper Berries

Woodfired Lamb Shoulder Porchetta Style, Baked Potatoes, Roasted Vegetables

Braised Margaret River Venison Shank, Soft Polenta

Slow Cooked Rabbit, Mediterranean Herbs, Olives, Garlic, Potato Puree

\$60

Buon Appetito!

La Sosta

Menu 3

ENTREE TO SHARE

Bruschetta

Italian Cold Meat Board

Eggplant Melanzana

Woodfired Focaccia with Sicilian Sea Salt & Rosemary

PASTA ENTREE TO CHOOSE

Lasagnole Pistacchio Pesto & WA Prawns

Pappardelle Game Ragu'

(or choose any two pastas from our menu)

MAIN TO CHOOSE

Grilled Swordfish, Grape Tomatoes, Caper Berries, Oregano, Broccolini

Woodfired Lamb Shoulder Porchetta Style, Baked Potatoes, Roasted Vegetables

\$75

Buon Appetito!

La Sosta

Menu 4

ENTREE TO CHOOSE

Grilled Octopus with Mash Potatoes

Eggplant Melanzana

MAIN TO CHOOSE

Grigliata. Mixed WA Seafood, Grilled Vegetables.

Slow Cooked Boneless Baby Goat, Polenta Chips, Seasonal Vegetables

DESSERT

Affogato Coffee With Vanilla Ice Cream

\$65

Buon Appetito!

LaSosta

Menu 5

*Mixed Canape Style Menu**

TO START WITH

Entre to share / Canape Style

Bruschetta

Arancini

Fried Squid and Vegetables Cone

Pizza

Baccala Mantecato Mousse on Fried Polenta

MAIN TO CHOOSE

Grilled Swordfish, Grape Tomatoes, Caper Berries, Oregano, Broccolini

Woodfired Lamb Porchetta Style

Pappardelle Ragu of the Day

Lasagnole Pistacchio Pesto & WA Prawns

\$60

LaSosta

Menu 6

*Mixed Canape Style Menu**

TO START WITH

Entre to share / Canape Style

Bruschetta

Arancini

Fried Squid and Vegetables Cone

Pizza

Baccala Mantecato Mousse on Fried Polenta

PASTA ENTREE TO CHOOSE

Lasagnole Pistacchio Pesto & WA Prawns

Pappardelle Game Ragu (or choose any two pastas from our menu)

MAIN TO CHOOSE

Grilled Swordfish, Grape Tomatoes, Caper Berries, Oregano, Broccolini

Woodfired Lamb Shoulder Porchetta Style

\$75

**Available Upon Request for Exclusive or Semi-Private Mezzanine Room Hire, Group Bookings from 30 px*

La Sosta

*Menu 7**

ENTREE

Bruschetta

PASTA ENTREE TO CHOOSE

Lasagnole Pistacchio Pesto & WA Prawns

Pappardelle Game Ragu

(or choose any two pastas from our menu)

\$45

**Unavailable on Friday and Saturday Nights*

Buon Appetito!

La Sosta

*Menu 8**

ENTREE TO SHARE

Bruschetta

Melanzana

MAIN TO CHOOSE

Grilled Fremantle Swordfish

Woodfired Roasted Spatchcock Marinated in Mediterranean Herbs

Woodfired Lamb Shoulder Porchetta Style, Baked Potatoes, Roasted Vegetables

\$50

**Unavailable on Friday and Saturday Nights*

Buon Appetito!



Add Dessert to any Menu

Petit Fours \$ 8 pp (3 items per person)

Choose one of our a la carte desserts \$ 13-18 pp

Homemade Ice Cream \$ 7.5 pp

CAKES

Chocolate Mousse Cake or Traditional Custard and Strawberries Sponge cake by our in-house Patisserie

10-16 pax - \$ 110 | 18-25 pax - \$ 175 | 25-36 pax - \$250

Croquembouche Tower with Sicilian Cannoli or Choc Puffs

18-25 pax \$ 225

25-36 pax \$ 325

90 px \$ 650

Please, contact us if you may wish to request a different cake and confirm the price
events@lasosta.net.au

Thank you!
