

Benvenuta a La Sosta

Welcome to La Sosta

La Sosta

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	16	Salame Finocchiona	16
Coppa	16	Speck	16
Mortadella di Bologna	16	Pancetta Affumicata	16
Selection of All \$36			

ANTIPASTI

ENTRÉE

Focaccia	V 12	Bruschetta della Casa	V 16
<i>Woodfired focaccia with rosemary, Sicilian sea salt, olive oil</i>		<i>Slice of toasted bread with goat cheese, tomato confit, basil, red onion and balsamic reduction (GF bread available)</i>	
Focaccia di Recco	V 20	Fegatini alla Toscana	18
<i>Focaccia with stracchino cheese, Recco style</i>		<i>Traditional Tuscan warm chicken liver pâté with toasted bread (GF bread available)</i>	
Farinata con Verdure	GF V 15	Carpaccio di Manzo	GF 20
<i>Woodfired chickpea dough, capsicum, zucchini, capers, stracchino cheese</i>		<i>Beef fillet carpaccio, rocket and shaved parmesan</i>	
Melanzana alla Napoletana	18	Crocchette di Baccala'	20
<i>Fried eggplant, mozzarella, tomatoes, anchovies, capers (vegetarian option: no anchovies)</i>		<i>Salt cod fish and potatoes croquettes, ricotta and almond pesto</i>	
Zucca e amaretti	V 16	Carpaccio Di Spada	20
<i>Woodfired pumpkin, pecorino fondue, amaretti crumbed, vin cotto (GF option available)</i>		<i>Swordfish carpaccio, mustard cress, candied grapes tomatoes, saltbush</i>	
Funghi Fritti	V 16	Sardine al Profumo di Arancia	20
<i>Fried wild mushrooms, homemade Mediterranean herb mayo</i>		<i>Baked sardines, pine nuts, sultanas, breadcrumbs, orange zest</i>	
Caprese di Bufala	GF V 18	Polpo alla Griglia	GF 20
<i>Buffalo bocconcini mozzarella, heirloom cherry tomatoes, basil, olive oil</i>		<i>Grilled octopus, potato puree, grilled curly endive, salsa verde</i>	
Salsiccia Luganega della Casa	GF 20	Gamberi e Pancetta	GF 20
<i>Homemade charcoal grilled Luganega sausage</i>		<i>Grilled prawns wrapped in pancetta, pumpkin puree, almonds, gremolada</i>	

PASTA

ALL PASTA IS MADE IN HOUSE

Spaghetti alla Chitarra ai Ricci E 24 | M 33

Chitarra spaghetti with sea urchins, grape tomatoes

Cavatelli ai Frutti di Mare E 24 | M 33

WA seafood cavatelli in white wine sauce

Lasagnole Gamberi e Pistacchio E 24 | M 33

Lasagnole, WA prawns, pistachio pesto

Tagliolini Neri al Granchio E 24 | M 33

Squid ink tagliolini with crab

All our seafood pasta has olive oil, chilli & garlic

Ravioli di Maiale E 24 | M 33

Pork, ricotta and mustard ravioli, butter and sage

Gnocchi ai Porcini V E 24 | M 33

Gnocchi, porcini mushrooms

Pappardelle al Ragù di Agnello e Tartufo E 24 | M 33

Pappardelle, lamb ragù, truffle paste, green peas, pecorino

Risotto alla Barbabietola V E 24 | M 33

Carnaroli rice, beetroot, goat cheese, chives (GF option available)

SECONDI

MAIN

Zuppa di Pesce 42

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 40

Grilled swordfish, grape tomatoes, olives, caper berries, oregano, broccolini

Pesce alla Senape 42

Baked rankin code, Tuscany cabbage, sultana, anchovies, pine nuts, fried capers, whole grain mustard sauce

Capretto alla Sarda 40

Braised baby goat, sundried tomatoes, saffron, fennel seeds, baked potatoes

Porchetta GF 40

Tuscany spiced pork roll, baked potatoes, baby roasted vegetables

Spalla di Agnello GF 40

Woodfired lamb shoulder porchetta style, baked potatoes, roasted vegetables

Coniglio ai Funghi 40

Rabbit, baby oyster mushrooms, black cabbage, fried baby capsicum, salsa verde

Fiorentina

GF 11 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 3-4cm high and 1-2kg 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.

CONTORNI

SIDE DISHES

Verdure Arrosto GF V 15

Woodfired baby seasonal vegetables, herbs

Patate al Forno GF V 10

Oven baked potatoes, Mediterranean herbs, garlic

Insalata La Sosta GF V 15

Rocket, mustard cress, balsamic figs, red onions, preserved lemon, roasted pine nuts, fennel seed chèvre

Broccolini Al Salto GF V 15

Broccolini, toasted almond, gremolada

DOLCI

Tiramisu	16
Pannacotta allo Yogurt <i>Greek yogurt pannacotta, raspberry coulis, fresh berries</i>	16
Crème Brulee	16
Crostata alla Ricotta <i>Ricotta tart, coconut sorbet, blood orange coulis</i>	18
Sorbetto <i>Lemon or raspberry</i>	9
House made ice cream <i>Vanilla / Chocolate / Hazelnut</i>	9
Affogato al Caffé	12
Affogato al Caffé e Frangelico	18

CHEESE

Triple Cream Brie *Gippsland, Victoria*

A lush and buttery texture, this cheese exhibits a richness in flavour on the palate

Gorgonzola Dolce *Lombardia, Italy*

50 days aged creamy blue veined cheese from cow milk

Pecorino Calcagno *Sardinia, Italy*

Sheep's milk cheese with a compact, smooth and firm texture. Citrusy, salty and tangy flavour

Cut to order

Minimum serving 50g

3 per 10g

All cheeses served with organic honey, muscatel grape & savoury biscuits

DESSERT WINES

Trenthan Est. Noble Tamiga Dolce 2014	G 8 B 35
<i>375mL - Trenthan Cliffs, NSW</i>	
Tim Adams Botrytis Riesling 2016	G 10 B 48
<i>375mL - Clare Valley, SA</i>	
Antorini Vin Santo DOC 2010	79
<i>500mL - Toscana, Italy</i>	

FORTIFIED

Yalumba Museum Release Tawny	G 9 B 45
<i>375mL - Eden Valley, SA</i>	
Xanadu Fortified Shiraz 2018	G 11.5 B 55
<i>500mL - Margaret River, WA</i>	

COCKTAILS AFTER DINNER

Italian Alexander	18
<i>Vecchia Romagna Brandy, Frangelico, fresh cream</i>	
White Russian	18
<i>Belvedere Vodka, Kahlua, fresh cream</i>	
Flip	18
<i>Goslin Dark Bermuda Rum, coconut cream, Chocolate Liquor, walnut</i>	

SPECIAL COFFEE

Coretto	6.5
<i>Grappa, Frangelico, Disaronno or Sambuca</i>	
Irish Coffee	16
<i>Jameson whisky, coffee, fresh cream</i>	
La Sosta Caffé	12
<i>Baileys, fresh cream, espresso</i>	
Shakerato Cubano	12
<i>Goslin Dark Bermuda Rum, Crème de Cocoa, espresso</i>	
Shakerato Anice	12
<i>Belvedere Vodka, Black Anise Liquor, espresso</i>	
Espresso Martini	17
<i>Vodka, Kahlua, espresso</i>	

COFFEE

Espresso Short Black	3.5
Espresso Macchiato	3.5
Caffé Shakerato	5.5
Double Espresso	4.5
Long Macchiato	4.5
Long Black	C 4.5 M 5
Cappuccino	C 4.5 M 5
Flat White	C 4.5 M 5
Latte	C 4.5 M 5
Mocha	C 4.5 M 5
MILK	
Full Cream Skinny Soy Almond	
C - Cup M - Mug	

TEA & INFUSION

All our teas are loose leaves and served in pots

English Breakfast <i>Organic</i>	5.5
Peppermint <i>Organic</i>	5.5
China Green <i>Organic</i>	5.5
Ceylon Earl Grey	5.5
Chamomile <i>Organic</i>	5.5
Persian Love	5.5
<i>Rose petals, hibiscus, cranberries & orange</i>	
Blue Mosque	5.5
<i>Blend of organic lemongrass & ginger</i>	

COCKTAILS

PRE DINNER, APERITIVO

Aperol Spritz	16
<i>Aperol, prosecco, soda</i>	
Garibaldi	16
<i>Campari, Sugar Syrup, Orange Juice</i>	
Pirlo	16
<i>Campari, prosecco, soda</i>	
Negroni	20
<i>Gin, Vermouth rosso, Campari</i>	
Bellini	16
<i>Peach puree, prosecco, lemon juice</i>	
Rossini	16
<i>Strawberry puree, prosecco, lemon juice</i>	

FROZEN ICED COCKTAILS

Apple Verde	18
<i>Belvedere Vodka, green apple liquor, Granny Smith apple, lemon</i>	
Coconut Passion	18
<i>Coconut Rum, Passion Fruit Liqueur, Cloudy Apple</i>	
Strawberry Fields	18
<i>Belvedere Vodka, Chambord, strawberries, rosewater, dash soda</i>	

CLASSIC COCKTAILS

Always available. Please ask our friendly staff

ANYTIME, A TUTTE LE ORE

Whisky Sour	20
<i>Makers Mark whisky, lemon juice, sugar syrup, egg white</i>	
Amaretto Sour	20
<i>Amaretto di Saronno, lemon juice, sugar syrup, egg white</i>	
Aperol Sour	18
<i>Aperol, lemon juice, sugar syrup, egg white</i>	
Tequila Sunrise	20
<i>Altos Olmeca Tequila, orange juice, grenadine</i>	
Sex on the Beach	20
<i>Belvedere Vodka, peach schnapps, cranberry juice, orange juice</i>	
Strawberry Gin Smash	18
<i>Tanqueray Gin, lemon juice, vermouth rosso, strawberry puree, soda water</i>	
Mojito	18
<i>Plantation 3 stars white rum bianco, soda, lime, sugar, mint</i>	
Singapore Sling	20
<i>Tanqueray gin, Dom Benedictine, Heering cherry liquor, triple sec, lime, grenadine, pineapple juice</i>	
Tommy's margarita	20
<i>Altos Olmeca Tequila, lemon juice, agave syrup</i>	
Grapefruit margarita	20
<i>Altos Olmeca Tequila, triple sec, lime juice, grape fruit juice, sugar syrup</i>	
Porn Star Martini	20
<i>Belvedere vodka, lime juice, sugar syrup, passion fruit puree</i>	
Daiquiri	20
<i>Plantation 3 star rum, lime juice, sugar. Available frozen (strawberry or Pineapple)</i>	
Moscow Mule	20
<i>Belvedere vodka, Gingerbeer</i>	
Mocktail	14
<i>A selection of fresh fruit and juices</i>	

BEERS

ON TAP

Single Fin <i>Summer Ale 4.5%</i>	Sc	11
Pirate Life <i>Pale Ale 5.4%</i>		11
Pirate Life <i>South Coast Pale Ale 4.4%</i>		11
Peroni Nastro Azzurro <i>5.1%</i>		12

Schooner (Sc) size - 425mL

BEER STUBBIES

Peroni <i>3.5%</i>	10
Moretti	11
Ichnusa	10
Menabrea	10

CIDER STUBBIES

Bohamy's Apple Cider	11
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ITALIAN ARTISANAL

Flea Golden Ale	15
Flea Blonde Ale	15
Flea Red Ale	15

WINE BY THE GLASS

SPARKLING

San Martino Prosecco DOC NV <i>Veneto, Italy</i>	12
San Martino Prosecco Rose Brut NV <i>Veneto, Italy</i>	14

WHITES

Rosily Sauvignon Blanc <i>Certified Organic</i> <i>Margaret River, WA</i>	11
Monte Schiavo Verdicchio DOC <i>Marche, Italy</i>	11
Leeuwin Estate Riesling <i>Margaret River, WA</i>	12
Puiattino Pinot Grigio <i>Friuli, Italy</i>	12
Monti 'Nord Est' Vermentino <i>Sardinia, Italy</i>	12
Vallone Fiano <i>Puglia, Italy</i>	13
Stella Bella Chardonnay <i>Margaret River, WA</i>	15
The Family Moscato <i>Trentham Cliffs, NSW</i>	9

ROSE

Le Fraghe Chiacchetto <i>Certified Organic</i> <i>Veneto, Italy</i>	12
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REDS

Yering Station Village Pinot Noir <i>Yarra Valley, Vic</i>	12
Torre Solar Tempranillo <i>Certified Organic</i> <i>La Mancha, Spain</i>	11
Rosily Merlot <i>Certified Organic</i> <i>Margaret River, WA</i>	11
Umani Ronchi Montepulciano D'Abruzzo <i>Abruzzo, Italy</i>	12
Castelsina Chianti DOCG <i>Tuscany, Italy</i>	12
Via Caves Cabernet Blend <i>Margaret River, WA</i>	12
Marcarini Nebbiolo <i>Piedmont, Italy</i>	16
Vallone Primitivo <i>Puglia, Italy</i>	12
Castelli Shiraz <i>Denmark, WA</i>	14

SPARKLING | CHAMPAGNE

APERITIF

San Martino Prosecco DOC NV 50
Veneto, Italy

BRUT

Borgoluce NV Prosecco Valdobbiadene DOCG Brut 65
Veneto, Italy

Yarrabank Cuvee 85
Yarra Valley, VIC

Lantieri NV Franciacorta DOCG 135
Lombardy, Italy

San Martino Prosecco Rose Brut NV 65
Veneto, Italy

WHITES

CLEAN, CRISP, REFRESHING

Rosily Sauvignon Blanc *Certified Organic* 50
Margaret River, WA

Puiattino Pinot Grigio 50
Friuli, Italy

Mt Langi Billi Billi Pinot Gris 50
Grampians, Vic

SUBTLE WITH REGIONAL EXPRESSION

Ancarini Albana di Romagna *Natural* 60
Emilia Romagna, Italy

Coffe Soave Classico DOC *Certified Organic* 55
Veneto, Italy

Monti 'Nord Est' Vermentino DOC 50
Sardinia, Italy

DELICATE & ZESTY

Tim Adams Skilly Ridge Riesling 55
Clare Valley, SA

Leeuwin Estate Riesling 55
Margaret River, WA

Bellarmino 1/2 Dry Riesling 55
Pemberton, WA

SUBTLE LAYERS OF FLAVOUR & DEPTH

Monte Schiavo Verdicchio DOC 50
Marche, Italy

Baglio Oro Grillo 50
Sicily, Italy

Scagliola DOC Cortese 55
Piedmont, Italy

Vallone Fiano 55
Puglia, Italy

Puiatti Friulano 65
Friuli, Italy

TEXTURAL WITH MEDIUM WEIGHT & ADDED COMPLEXITY

Leeuwin Siblings Sauvignon Blanc Semillon 50
Margaret River, WA

Talisman Sauvignon Blanc (Oaked) 65
Geographe, WA

Kumeu River Village Chardonnay 55
Kumeu, NZ

Stella Bella Chardonnay 75
Margaret River, WA

Negretti Chardonnay DOC 65
Piedmont, Italy

SWEET

The Family Moscato 40
Trentham Cliffs, NSW

RESERVE SELECTION

Frans Hass Pinot Bianco 2019 90
Alto Adige, Italy

Pietradolce Etna Bianco 2019 DOC 110
Sicily, Italy

Rosily Reserve Chardonnay 2020 120
Margaret River, WA

ROSE

Leeuwin Rose 55
Margaret River, WA

Le Fraghe Chiaretto *Certified Organic* 55
Veneto, Italy

REDS

SOFT, APPROACHABLE

Santadi Carignano	55
<i>Sardinia, Italy</i>	
Yering Station Village Pinot Noir	55
<i>Yarra Valley, Vic</i>	

SILKY SMOOTH WITH STRUCTURE

Rosily Merlot <i>certified organic</i>	50
<i>Margaret River, WA</i>	
Bollini Merlot	55
<i>Trentino, Italy</i>	
Torre Solar Tempranillo	50
<i>La Mancha, Spain</i>	

FRAGRANT WITH REGIONAL EXPRESSION

Coffele Valpolicella DOC	60
<i>Veneto, Italy</i>	
Poggio Brigante Morellino Di Scansano	55
<i>Tuscany, Italy</i>	
Monte Schiavo Sangiovese / Montepulciano	50
<i>Marche, Italy</i>	
Mont Kiri Cannonau (Grenache) DOC	65
<i>Sardinia, Italy</i>	

SAVOURY FRUITS WITH FINE CHALKY TANNIN

Monte Antico IGT	55
<i>Tuscany, Italy</i>	
Frascole Chianti Rufina DCG <i>Certified Organic</i>	60
<i>Tuscany, Italy</i>	
Bissoni Sangiovese DOC	60
<i>Emilia Romagna, Italy</i>	
Castelsina Chianti DCG	50
<i>Tuscany, Italy</i>	

RIPE, FORWARD WITH FLORAL NOTES

Umani Ronchi Montepulciano D'Abruzzo	50
<i>Abruzzo, Italy</i>	
Baglio Oro Nero d'Avola	50
<i>Sicily, Italy</i>	
A Mano Negroamaro	55
<i>Puglia, Italy</i>	
Vallone Primitivo	55
<i>Puglia, Italy</i>	

ELEGANCE WITH GREAT LENGTH

Via Caves Cabernet Blend	55
<i>Margaret River, WA</i>	
Lake Breeze Cabernet Sauvignon	55
<i>Langhorne Creek, SA</i>	
Scagliola Barbera DOC	65
<i>Piedmont, Italy</i>	
Castelli Cabernet Sauvignon	60
<i>Denmark, WA</i>	
Heritage Cabernet Sauvignon	55
<i>Barossa Valley, SA</i>	
Leeuwin Estate Cabernet Sauvignon	60
<i>Margaret River, WA</i>	

POWERFUL WITH FRUIT DEPTH AND WEIGHT

Castelli Shiraz	60
<i>Denmark, WA</i>	
Tim Adams Schaefer Shiraz	60
<i>Clare Valley, SA</i>	
Bowen Estate Shiraz	70
<i>Coonawarra, SA</i>	
Lake Breeze Section 54 Shiraz	66
<i>Langhorne Creek, SA</i>	
Talisman Malbec	72
<i>Geographe, WA</i>	

RESERVE SELECTION

Amisfield Lake Hayes Pinot Noir 2019	85
<i>Central Optago, NZ</i>	
Marcarini Nebbiolo 2019	80
<i>Piedmont, Italy</i>	
Istine Chianti Classico DCG 2017	85
<i>Tuscany, Italy</i>	
Rosily Reserve Cabernet Sauvignon 2017	100
<i>Margaret River, WA</i>	
Suckfizzle Cabernet Sauvignon 2017	140
<i>Margaret River, WA</i>	
Charles Melton Shiraz / Cabernet 2018	120
<i>Barossa Valley, SA</i>	
Leeuwin Art Series Shiraz 2018	80
<i>Margaret River, WA</i>	
Negretti Barolo DCG "Rive" 2016	180
<i>Piedmont, Italy</i>	
Collosorbo Brunello di Montalcino DCG 2015	140
<i>Tuscany, Italy</i>	
Paitin Barbaresco 'Serraboella' DCG 2015	145
<i>Piedmont, Italy</i>	
Speri Amarone della Valpolicella DCG 2016	195
<i>Veneto, Italy</i>	

RUM

Havana Club Anejo 3 Anos White	9
Havana Club Anejo Especial	9
Kraken Black Spiced <i>USA</i>	11
Plantation Original Dark 80 Proof <i>Trinidad & Jam</i>	11
Plantation 3 Star Proof Blended	11
Sailor Jerry Spiced	10

SCOTCH & IRISH

Balvenie Single Malt 12yo Doubleview Scotland	16
Balvenie Single Malt 14yo Caribbean Cask Scotland	18
Caoll Ila 12 yo ISLAY Whisky Scotland	18
Connemara Peated Single Malt Whisky Ireland	14
Dalwhinnie Single Malt 15yo Highland Whisky Scotland	16
Jameson Black Barrel Ireland	13
Johnnie Walker Black Label Scotland	14

USA & CANADA

Canadian Club	10
Elijah Craig 12yo Bourbon Kentucky	13
Gentleman Jack Bourbon Tennessee	11
Jack Daniels Single Barrel Tennessee	18
Jim Beam Rye Kentucky	10
Makers Mark Bourbon Kentucky	10
Wild Turkey American Honey Kentucky	10
Woodford Reserve Kentucky	12

GIN

Bombay Sapphire <i>England</i>	11
Botanist Islay Dry <i>Scotland</i>	15
Four Pillars 58.8 Navy Gunpowder Proof <i>Australia</i>	16
Gordon's Pink Gin <i>England</i>	9
Hendrick's <i>Scotland</i>	15
Sipsmith London Dry <i>England</i>	13

VODKA

Belvedere	12
Ketel One Citroen <i>The Netherlands</i>	10
Stolich Naya	10

GRAPPA & COGNAC

Hennessey VS	10
Nonnino Moscato	14
Nonnino Vendemmia	13
Paul Girauld Cognac 8yo VSOP	18
Paul Girauld Cognac 15yo Napoleon	22
Sibona Barolo	14
Sibona Barbaresco	14
St Agnes VSPO 5yo Brandy	10

TEQUILA

1800 Reposado	14
Don Julio Anejo	16
Olmecca Alto Reposado	11

APERITIVO & AMARO

Amaro Averna	10
Amaro del Capo	10
Amaro Montenegro	10
Amaretto di Saronno	9
Aperol	7
Cynar	9
Fernet Branca	13
Italicus Rosolio di Bergamotto	16
Strega Italian Herbal Liqueur	10

LIQUORS

Baileys Irish Cream	8
Barsol Quebranta Pisco	12
Chambord	11
Cointreau	9
Dom Benedictine	13
Drambuie	9
Frangelico	8
Galliano Black Sambuca	9
Galliano Ristretto Caffé	9
Galliano White Sambuca	9
Giffano Marashino	10
Grand Marnier	10
Heering Original Cherry	10
Kahlua Mexican Liqueur	7
Limoncello	10
Liquor 43	9
Malibu	8
Patron XO Café	11
Haymans Old Tom Gin	11

WATER

Filtered sparkling on tap	4
Sparkling San Felice <i>Tuscany Italy</i>	7.5
Still San Felice <i>Tuscany Italy</i>	7.5

SOFT DRINK

Aranciata San Pellegrino	5.5
Bundaberg Ginger Beer	6
Chinotto San Pellegrino	5.5
Coca Cola	5.5
Coca Cola Zero	5.5
Cranberry Juice	5
Diet Coke	5.5
Dry Ginger Ale	5
Fever Tree Indian Tonic	6
Freshly squeeze juice	7
Lemon, lime & bitters	6
Lift	5.5
Limonata San Pellegrino	5.5
Soda Water	4
Sprite	5.5
Tomato Juice	6

THE WINE REGIONS OF ITALY

● REDS ● WHITES

○ Major City ● Major Town



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