

## primi piatti

### antipasti...

- tagliere di salumi** 29  
selected cured meat platter of prosciutto, pancetta, salame calabrese and coppa, mozzarella bocconcini, provolone cheese and house marinated olives served with bread
- bruschetta al pomodoro e mozzarella** 14  
toasted, garlic rubbed sourdough with vine ripened tomato and imported Italian buffalo mozzarella cheese, fresh basil and oregano, dressed with Minerva extra virgin olive oil
- pane all'aglio** 8  
toasted sourdough bread rubbed with garlic and dressed with rosemary and garlic olive oil

### entrée...

- arancini di riso** 14  
spinach and five cheese risotto balls, crumbed and served with napoli sauce
- carpaccio di filetto** 16  
carpaccio of Harvey angus eye fillet, lemon juice, olive oil and parmesan cheese
- calamari fritti** 14  
crispy salt and pepper squid with fresh rosemary, sage and herbs

### pasta...

*all of our pastas are fresh and made daily in house*

- linguine al cartoccio** 34  
linguine pasta with WA blue swimmer crab in a spicy chilli and tomato arrabbiata sauce. Oven baked in a paper bag
- ravioli ricotta e spinaci** 35  
Homemade Ravioli filled with ricotta cheese and spinach, served in a cherry tomato and basil sauce
- gnocchi ai frutti di mare** 36  
homemade potato gnocchi with clams, squid, prawns and mussels in a white wine, chilli and cherry tomatoes
- tortelli ai funghi** 34  
Fresh homemade pasta parcels with a porcini and forest mushroom filling tossed in butter and sage

## secondi piatti

### main course...

- pesce del giorno al salmoriglio** 37  
oven baked breaded barramundi served on cherry tomato, red onion and celery with lemon juice
- filetto di angus** 42  
prime grass fed Harvey butterfield angus eye fillet cooked to order with your choice of green pepper or gorgonzola and walnut sauce with garlic and rosemary roast potatoes
- zampone** 32  
traditional new year's eve dish of slow boiled pig's trotter, stuffed with sausage meat, pancetta and vegetables, served over braised lentils with prosciutto
- scallopine alla cacciatora** 34  
local farm house pork fillet pan fried in a rich tomato sauce with celery, carrots onion and rosemary served with parmesan mashed potato

### sides...

- insalata mista** 9  
mixed leaf salad with cherry tomato and olives
- patate al forno** 9  
oven roasted potatoes with garlic, rosemary and extra virgin olive oil
- melanzane grigliate** 9  
grilled eggplant served on a eggplant purée with caper berries and pecorino cheese

La Scarpetta  
TRATTORIA