

Pick a Platter Menu

MEAT

- Sopressa** (6 slices) - An Italian salami \$8.5
Coppa (6 slices) - An Italian cured pork \$8.5
Bresaola (6 slices) - An Italian air dried beef \$8.5

SEAFOOD

- Fremantle Pickled Octopus** \$9.3
Marinated White Anchovies \$8.9

CHEESE

- Pecorino** - A strong parmesan style cheese \$7.9
Provolone - A mild Italian cheese \$7.9
Marinated Fetta - With oregano & chilli \$7.9

ANTIPASTI

- Sicilian Olives** \$5.9
House Marinated Sweet & Sour Peppers \$5.9
Pickled Eggplant \$5.9
House Marinated Artichokes \$5.9
Balsamic Pickled Onions \$5.9
Smoked Almonds \$4.7

HOT ITEMS

- Chisciol** (GF) - (4 per serve) \$10.5
Nth Italian buckwheat pancakes served with a rocket salad
Sfincione - Nonna's Sicilian mini pizza. Crumbled Sausage & Pecorino or Pickled Eggplant & Fetta (V). \$10.5
Nonna's Sicilian Meatballs (Beef) - (4 per serve) \$10.5
With homemade Napolitana sauce
Nonna's Cauliflower & Anchovy Fritters (GF) \$10.5
- (4 per serve)
Baked Lemon Thyme Arancini (V) - (4 per serve) \$10.5
On homemade sauce, basil oil
Spinach and Fetta Roll (V) - (2 per serve) \$10.5
With Margaret's sweet tomato sauce

PICK A POT

- Homemade Napolitana Sauce** (VGF) \$4.6
Sicilian Salsa Verde (VGF) \$4.6
Cannellini Hummus (VGF) \$4.6
Roasted Red Pepper Pesto (VGF) \$4.6
Margaret's Sweet Tomato Sauce (VGF) \$4.6
Pear Ketchup (VGF) \$4.6

EXTRAS

- Rocket Salad** \$4.5
Homemade Fresh Focaccia - (4 slices) \$5.9
Toasted Homemade Focaccia - (4 per serve) \$6.9
Gluten Free Option (4 per serve) - \$7.9
Baked Polenta Fingers (GF) - (4 per serve) \$7.5
House-made Grissini Sticks \$1 each
Rice Crackers (GF) \$5.5
Water Crackers \$4.0
Extra Parmesan \$3.0
Balsamic Vinegar and Oil \$3.5
Balsamic Fig Jam \$4.0

SOMETHING SWEET

- Homemade Cakes** \$12
vanilla gelato icecream (1 scoop) - Add \$2.5
Bambini cups - Vanilla / Salted Caramel / Mint Choc \$4.9
Milk Choc / Strawberry or Mango Sorbet
Vanilla Gelato - (2 scoops) \$6.5
Olive oil sea salt.
(GF) - Gluten Free | (V) - Vegetarian

COLD PLATTERS ONLY AFTER: 2.30PM FRIDAY | 3PM SAT/SUN



Website

www.lafattoria.com.au

KITCHEN CLOSURES: 3PM - FRIDAYS | 3.30PM - SAT/SUN



Wines

Drinks

WHITES

	GLASS	BOTTLE
VERMENTINO - Light dry white wine	\$13	\$34
FIANO - Fruity dry white wine	\$14	\$37
DOLCE BIANCO - Sweet white wine	\$12	\$32

BUBBLES

	GLASS	BOTTLE
SPARKLING APPLE - Dry, crisp sparkling wine	\$13	\$34
SPARKLING VERMENTINO - Brut style sparkling white wine	\$15	\$42
SPARKLING VERMENTINO AGED	\$18	\$49
SPARKLING PIGNOLETTO - Fruity, textural sparkling white wine	\$15	\$42
SPARKLING BRACHETTO - Floral, fruity sparkling red wine	\$15	\$42

REDS

	GLASS	BOTTLE
NEBBIOLO ROSE - Floral, dry, savoury chilled red wine	\$13	\$34
SANGIOVESE - Savoury dry red wine	\$14	\$35
NEBBIOLO - Medium bodied dry red wine, tannins	\$14	\$35
NERO D'AVOLA - Medium bodied dry red wine	\$16	\$44
MONTEPULCIANO - Light dry red wine	\$16	\$44
BARBERA - Medium to full bodied red wine	\$16	\$44
SAGRANTINO 'APPASSIMENTO' - Full bodied, tannins	\$18	\$52

LIQUEUR

	30ML GLASS	BOTTLE
LIMONCELLO	\$8	N/A
GRAPPA	\$8	N/A
AGED GRAPPA	\$8	N/A
FIG LEAF LIQUEUR	\$8	N/A

HOT DRINKS

Cappuccino	\$5.5	Hot Chocolate	\$6.5
Flat White	\$5.5	Mocha	\$6.5
Long Black	\$4.5	Affogato	\$7.5
Latte	\$5.5	Babycino	\$2.5
Espresso	\$4.0	Tea - English Breakfast	\$5.0
Long Macchiato	\$6.0	Earl Grey/Green/Peppermint	
Short Macchiato	\$4.5		

Decaf & HiLo Milk available on request | Honey, Lactose Free, Soy, Almond & Oat Milk - \$1 extra | Takeaway cup - \$1 extra | Mug - \$1 extra

COLD DRINKS

Apple Juice or Apple Juice Spritz	Glass \$5.5
Orange Juice	Glass \$5.5
Italian soft drinks - Blood Orange / Limonata / Chinotto	\$5.5
Iced Chocolate	\$7.0
With Icecream - \$8.0	
Iced Latte	\$7.0
With Icecream - \$8.0	
Sparkling Rain Water - per Bottle (unlimited)	\$5.0
NOT AVAILABLE FOR TAKE AWAY	

View our Website

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