



ANTIPASTI

Prawn Cocktail fresh king prawns	26.0
Antipasti selection of Italian delicacies	20.0
Smoked Salmon slices of Tasmanian salmon	28.0
Avocado Seafood with avocado, mayonnaise & fresh prawns	30.0

OSTRICHE

Oysters Natural	22.0	32.0
Oysters Kilpatrick	24.0	34.0
Oysters Mornay	24.0	34.0
Oysters Fiorentina	24.0	34.0
Mixed Oyster Selection		36.0
Mussels Darinti freshly cooked local mussels with olive oil, capers, olives, oregano & tomato	22.0	34.0

SALADS

Italian Garden Salad dressed with olive oil & wine vinegar	14.0
Roquefort Salad a selection of chefs ingredients, mixed with blue vein cheese	18.0
Salad Alla Siciliana mixed lettuce, Spanish onion, cucumber, tomato, olives, bocconcini cheese & extra virgin olive oil	16.0
Caesar Salad cos lettuce, crispy bacon, croutons, anchovies, poached egg & shaved parmesan cheese	22.0
with grilled chicken	32.0

ACCOMPANIMENTS

	S	M	L
Pizza Bread with garlic, oregano & virgin olive oil	7.0	10.0	12.0
Bruschetta with tomato, garlic, basil & virgin olive oil	10.0	14.0	18.0
Bruschetta Monte Bianco with tomato, basil, garlic, bocconcini cheese & virgin olive oil	14.0	18.0	22.0
Garlic Bread			5.0
Spinach Bowl			12.0
Bowl of Chips			8.0

MINESTRE

Fresh Minestrone home made	16.0
Stracciatella fresh chicken soup served with egg, parmesan cheese, ground pepper & parsley	16.0

PASTA

Ravioli, Tortellini, Gnocchi & Risotto <i>\$3.0 extra</i>	E	M
Lasagne	18.0	24.0
Cannelloni (made with mince beef)	17.0	24.0
Bolognese Sauce (pasta of your choice)	17.0	24.0
Napoli Sauce (pasta of your choice)	17.0	24.0
Alla Panna Sauce (pasta of your choice) ham & cream, mushrooms optional	17.0	24.0
Risotto Al Porcini imported Italian mushrooms served with rice & fresh parmesan cheese	25.0	30.0
Spirali Alla Contadina spiral pasta with zucchini, capsicum, mushrooms, broccoli, onion & tomato	22.0	26.0
Penne Al Gamberi, Rucola & Tomato short pasta with fresh large prawns, rocket leaves & tomato	30.0	38.0
Spinach Gnocchi with Sundried Tomato & Marscapone Cheese gnocchi cooked with garlic, sliced bacon, sundried tomato, basil, black pepper, parmesan cheese and virgin olive oil	30.0	38.0
Spaghetti Cozze mussels cooked with garlic, black olives, capers, anchovies (optional) and tomato	28.0	35.0
Fettuccine Primavera chicken pieces, onion, capsicum, mushrooms, cream & tomato	24.0	34.0
Fettuccine Campagnola chicken pieces, avocado, pesto, cream & tomato	24.0	34.0
Fettuccine Russa smoked salmon, chives, caviar, cream, vodka & tomato	26.0	32.0
Spaghetti Marinara scallops, fresh large prawns, calamari, mussels & tomato	30.0	39.0
Spaghetti Puttanesca tomato, olives, anchovies (optional) & capers	24.0	28.0
Spaghetti Amatriciana bacon, garlic, anchovies (optional), hot chillies & tomato	24.0	28.0
Spirali Con Salsicce mushrooms, onion & fresh Italian sausage with fresh tomato sauce	24.0	28.0
Penne Rustica broccoli, hot chilli, tomato, olive oil, parmesan cheese, rocket leaves & Spanish onion	24.0	28.0

CORKAGE FEE \$ 20.00
PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS PRIOR TO ORDERING.
ONE ACCOUNT PER TABLE. GST INCLUDED IN ALL PRICES.
EFTPOS TRANSACTION \$20 MINIMUM.
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.
(Takeaway containers \$1.00 each)

MEAT DISHES

All served with vegetables or salad	
Porterhouse Steak 300gsm	38.0
Fillet Steak 320 gm grain fed M.S.A.	40.0
Mushroom, Diana, Pepper and Garlic sauce	8.0

SCALOPPINE

All served with vegetables or salad	
Scaloppina Cacciatora veal blanched in white wine with fresh mushroom, capsicums, onion, capers, olives & tomato	36.0
Scaloppina Fiorentina veal cooked with garlic blended with white wine & tomato, topped with chopped with spinach & cheese	37.0
Scaloppina Alla Pescatore pan fried veal blended with white wine, tomato, fresh seafood, avocado and cream	46.0
Scaloppina Parmigiana schnitzel topped with mozzarella, ham, cheese & napoletana sauce	32.0
Scaloppina Napoletana veal cooked with white wine, virgin olive oil, eggplant, bocconcini, basil & a special mild napoletana	37.0

all scaloppine dishes are made with the best quality backstraps

POULTRY

All served with vegetables or salad	
Pollo Romano pan fried chicken blended with white wine & cream, topped with asparagus & mozzarella	34.0
Pollo Al Gambero 1 chicken fillet with prawns & mozzarella, pan fried & finished in a light tomato base, wine & cream	42.0
Pollo Alla Griglia (Warm Chicken Salad) breast of chicken with virgin olive oil, balsamic vinegar & spices, served on a bed of garden salad	34.0
Pollo Avocado grilled chicken breast with avocado, cashew nuts & a cream sauce	34.0

BOOK NOW

FUNCTIONS

WE CATER FOR ALL OCCASIONS!
LUNCHEONS • DINNERS • FAREWELLS • BUSINESS PRESENTATIONS • AND OTHER PRIVATE FUNCTIONS
20-30 PEOPLE

FUNCTIONS



SEAFOOD

All main courses served with salad

	E	M
Gamberi Alla Trattoria	32.0	44.0
prawns cooked with olive oil, capers, garlic, oregano & tomato, served with rice		
Gamberi Fritti (crumbed prawns)	30.0	40.0
Salt & Pepper Calamari	25.0	33.0
Mixed Grilled Seafood		48.0
prawns, sea perch, calamari and scallops		
Sea Perch - Grilled		33.0
with livornese sauce		
Fish of the Day		POA
please ask your waiter for daily selection		

DESSERT

Tartufo, Cassata, Coppa Gelato	10.0
Strawberries	14.0
Peach Melba	12.0
Brandy Snap Basket	18.0
with fresh cream, strawberries & gelato	
Tiramisu (Homemade)	14.0
Cream Caramel	12.0
Dessert Pizza	25.0
with strawberries marinated in grand marnier with cherry ripe and fresh mint. Serves 4 people.	

CHEESE

Selection of Cheese	20.0
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COFFEE

Black, Cappuccino, Hot Chocolate	5.0
Macchiato, Short Black	4.0
Caffé Latte	5.0
Jamaican	12.0
Irish	12.0
Roman	12.0
Affogato with liqueur	16.0
Affogato without liqueur	8.0

SOFT DRINKS PER GLASS

Diet Coke, Coke, Bitter Lemon	4.0
Soda Water, Tonic Water	4.0
Lemonade, Ginger Ale, Squash, Fanta	5.0
Orange, Tomato, Pineapple, Apple Juice	5.0
Chinotto, Lemon Lime & Bitters	5.0
Italian Mineral Water (½ litre)	6.0
Italian Mineral Water (1 litre)	10.0
Acqua Panna Still Water (1 litre)	8.0

PIZZA

Any extra’s to be charged accordingly

	9” SMALL	11” MEDIUM	12” LARGE
Gluten free pizza base and vegan cheese \$3.0 extra			
Pizza La Trattoria	19.0	26.0	31.0
tomato, cheese, smoked mussels, prawns, ham, anchovies & oregano			
Pizza Special	17.0	23.0	29.0
tomato , cheese , mushrooms, ham, capsicum & olives			
Chef Special	17.0	23.0	29.0
tomato, cheese, bacon, mushrooms, onion & herbs			
Pizza Ham	15.0	22.0	28.0
tomato, cheese & ham			
Pizza Napoletana	15.0	22.0	28.0
tomato, cheese, anchovies, garlic & herbs			
Pizza Margherita	13.0	18.0	25.0
fresh tomato, cheese & oregano			
Pizza Vegetarian	15.0	22.0	28.0
tomato, cheese, mushrooms, olives, capsicum & oregano			
Pizza Romana	15.0	22.0	28.0
fresh tomato, cheese & artichokes			
Pizza Tropical	15.0	22.0	28.0
tomato, cheese, ham & pineapple			
Pizza Messina	15.0	23.0	29.0
tomato, cheese, anchovies, capsicum & ham			
Pizza Americana	15.0	22.0	28.0
tomato, cheese & salami			
Pizza with the Lot	18.0	25.0	30.0
extras on request, prawns, egg or hot chilli – charged accordingly			
Pizza Marinara	18.0	25.0	30.0
fresh prawns, tomato, cheese, parsley, garlic & anchovies			
Calzone Rustico		25.0	
tomato, cheese, mushrooms, ham, capsicum & olives served with Bolognese sauce			
Vegetarian Calzone		25.0	
ricotta, spinach & parmesan cheese, served with a Napoletana Sauce			

GOURMET PIZZA

Andy’s Marinara Fresh Seafood	26.0	35.0	45.0
The winner of “Best Gourmet Pizza” competition. (South Australia, Australia and then New York!)			
king prawns, medium prawns, scallops, calamari, fresh tomato, cheese and fresh basil			
Milano	19.0	27.0	32.0
tomato, smoked ham, avocado, feta cheese & oregano			
Sardinia	19.0	27.0	32.0
tomato, char-grilled eggplant, sundried tomato, artichoke, feta cheese, Spanish onion & fresh basil			
Mediterraneo	19.0	27.0	32.0
tomato, Italian sausages, artichoke, char-grilled eggplant, sundried tomato & fresh ricotta			

ONE ACCOUNT PER TABLE
GST INCLUDED IN ALL PRICES

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La
Trattoria
R E S T A U R A N T