

Pick a Platter Menu

MEAT

- Sopressa** (6 slices) - An Italian salami \$8.2
Coppa (6 slices) - An Italian cured pork \$8.2
Bresaola (6 slices) - An Italian air dried beef \$8.2

SEAFOOD

- Fremantle Pickled Octopus** \$8.7
Marinated White Anchovies \$8.7

CHEESE

- Pecorino** - A strong parmesan style cheese \$7.6
Provolone - A mild Italian cheese \$7.6
Marinated Fetta - With oregano & chilli \$7.6

ANTIPASTI

- Sicilian Olives** \$5.8
House Marinated Sweet & Sour Peppers \$5.8
Pickled Eggplant \$5.8
House Marinated Artichokes \$5.8
Balsamic Pickled Onions \$5.8
Smoked Almonds \$4.7

HOT ITEMS

- Chiscioli** (GF) - (4 per serve) \$10.2
 Nth Italian buckwheat pancakes served with a rocket salad
Sfincione - Nonna's Sicilian mini pizza. Crumbled Sausage & Pecorino or Pickled Eggplant & Fetta (V). \$10.2
Nonna's Sicilian Meatballs (Beef) - (4 per serve) \$10.2
 With homemade Napolitana sauce
Nonna's Cauliflower & Anchovy Fritters (GF) \$10.2
 - (4 per serve)
Baked Lemon Thyme Arancini (V) - (4 per serve) \$10.2
 On homemade sauce, basil oil
Spinach and Fetta Roll (V) - (2 per serve) \$10.2
 With Margaret's sweet tomato sauce

PICK A POT

- Homemade Napolitana Sauce** (VGF) \$4.4
Sicilian Salsa Verde (VGF) \$4.4
Cannellini Hummus (VGF) \$4.4
Roasted Red Pepper Pesto (VGF) \$4.4
Margaret's Sweet Tomato Sauce (VGF) \$4.4

EXTRAS

- Rocket Salad** \$4.5
Homemade Fresh Focaccia - (5 slices) \$5.5
Toasted Homemade Focaccia - (5 per serve) \$6.5
 Gluten Free Option (4 per serve) - \$7.5
Baked Polenta Fingers (GF) - (4 per serve) \$6.5
House-made Grissini Sticks \$1 each
Rice Crackers (GF) \$4.0
Water Crackers \$4.0
Extra Parmesan \$3.0
Balsamic Vinegar and Oil \$3.0

SOMETHING SWEET

- Homemade Cakes** \$12
 vanilla gelato icecream (1 scoop) - Add \$2.5
Bambini cups - Vanilla / Salted Caramel / Mint Choc \$4.8
 Milk Choc / Strawberry or Mango Sorbet
Vanilla Gelato - (2 scoops) \$5.5
 Olive oil sea salt.

(GF) - Gluten Free | (V) - Vegetarian

Website

www.lafattoria.com.au

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

KITCHEN CLOSURES: 3PM - THURS/FRI | 3.30PM - SAT/SUN





Wines

Drinks

WHITES

	GLASS	BOTTLE
VERMENTINO - Light dry white wine	\$10	\$29
FIANO - Fruity dry white wine	\$11	\$32
DOLCE BIANCO - Sweet white wine	\$9	\$27

BUBBLES

	GLASS	BOTTLE
SPARKLING APPLE - Dry, crisp sparkling wine	\$10	\$29
SPARKLING VERMENTINO - Brut style sparkling white wine	\$12	\$34
SPARKLING PIGNOLETTO - Fruity, textural sparkling white wine	\$12	\$34
SPARKLING BRACHETTO - Floral, fruity sparkling red wine	\$12	\$34

REDS

	GLASS	BOTTLE
BRACHETTO NOUVEAU - Floral, fruity chilled red wine	\$10	\$29
MONTEPULCIANO - Light dry red wine	\$10	\$29
SANGIOVESE - Savoury dry red wine	\$11	\$32
NEBBIOLO - Medium bodied dry red wine, tannins	\$12	\$34
SAGRANTINO - Medium bodied dry red with lovely tannins	\$13	\$37
NERO D'AVOLA - Medium bodied dry red wine	\$14	\$39
BARBERA - Medium to full bodied red wine	\$14	\$39

LIQUEUR

	30ML GLASS	BOTTLE
LIMONCELLO	\$6	N/A
GRAPPA	\$6	N/A
AGED GRAPPA	\$6	N/A
FIG LEAF LIQUEUR	\$6	N/A

HOT DRINKS

Cappuccino	\$5.0	Hot Chocolate	\$5.0
Flat White	\$5.0	Mocha	\$5.5
Long Black	\$4.5	Affogato	\$6.5
Latte	\$5.0	Babycino	\$2.0
Espresso	\$3.5	Tea - English Breakfast	\$4.5
Long Macchiato	\$5.5	Earl Grey/Green/Peppermint	
Short Macchiato	\$4.0		

Decaf & HiLo Milk available on request - \$1 extra | 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
Orange Juice	Glass \$5
Italian soft drinks - Blood Orange / Limonata / Chinotto	\$5.0
Iced Chocolate	\$6.5
With Icecream - \$7.5	
Iced Latte	\$6.5
With Icecream - \$7.5	
Sparkling Rain Water - per Bottle (unlimited)	\$5.0
NOT AVAILABLE FOR TAKE AWAY	

View our Website

www.lafattoria.com.au

BEER CAN ONLY BE CONSUMED IN THE RESTAURANT AREA WITH A MEAL