

LA SPAGHETTIERIA



MENU AND WINE LIST

STARTERS

Garlic / Herb Bread <i>(4 pieces per serve)</i>		3.5
Soup of the Day		7.5
Focaccia <i>Herb or Garlic</i>	Small 8.5 Large	11.5
Homemade Fresh Bread		2.0

Oysters Natural With lemon	1/2 Doz 18.5	Doz 27.5
Oysters Kilpatrick Gratinated with bacon & worcestershire sauce	1/2 Doz 19.9	Doz 29.9
Oysters Mornay Bechamel & cheese gratinated	1/2 Doz 19.9	Doz 29.9
Oysters Fiorantina Bechamel, Spinach & Cheese	1/2 Doz 19.9	Doz 29.9

Antipasto Italiano A selection of cold appetizers, cold meats & cheese		17.5
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BRUSCHETTA *(Pizza Base)*

	Large	Small
Al Pomodoro Fresh tomato, basil & garlic	13.9	9.9
Salmone Smoked salmon	15.9	10.9
Melanzana Roasted eggplant, olive oil & fresh basil	13.9	9.9
Spinaci Steamed spinach, olive oil & garlic	13.9	9.9

SALADS

King Prawn Salad King prawns on a bed of mixed lettuce with cocktail sauce		22.5
Salmon Salad Smoked salmon on a bed of lettuce, onions, olive oil, capers and fresh ground pepper		22.5
Chicken Caesar Salad Our way with bacon, croutons, egg, parmesan cheese and fresh grilled chicken		21.9
Caesar Salad Our way with bacon, croutons, egg and shaved parmesan cheese		19.9
Italian Salad Mixed lettuce		7.5
Greek Salad Mixed lettuce with fetta cheese		11.9
Tomato Bocconcini Salad Roma tomato, bocconcini cheese, pesto & mixed lettuce		15.9
Bowl of Vegetables		7.5

LA SPAGHETTERIA

PIZZA

	SMALL	LARGE
1) La Spaghetteria Special Tomato sauce, cheese, Virginian ham, mushrooms, bacon & prawns	13.5	18.9
2) Marinara Tomato sauce, cheese, mixed fresh seafood, garlic, fresh herbs & olive oil	13.5	18.9
3) Capricciosa Tomato sauce, cheese, Virginian ham, mushrooms, olives	13.5	18.9
4) Gamberetto Fresh tomato, shrimps, garlic, fresh basil & olive oil	13.5	18.9
5) Margherita Tomato sauce, mozzarella cheese & fresh oregano	13.5	18.9
6) Napoletana Tomato sauce, cheese, olives, anchovies & fresh basil	13.5	18.9
7) Mexicana Tomato sauce, cheese, capsicum, hot salami & mushroom	13.5	18.9
8) Vegetarian Tomato sauce, cheese, capsicum, mushroom & onion	13.5	18.9
9) Hawaiian Tomato sauce, cheese, Virginian ham & pineapple	13.5	18.9
10) Aussie Tomato sauce, cheese, Virginian ham & bacon. Optional: with or without egg	13.5	18.9
11) Proscuitto Tomato sauce, mozzarella cheese, proscuitto crudo & fresh basil	13.5	18.9
12) Ortolana Tomato sauce, cheese, capsicum, zucchini, eggplant, potato & onion	13.5	18.9
13) Campagnola Tomato sauce, cheese, Virginian ham, carciofini, olives & sundried tomatoes	13.5	18.9
14) Pollo Classico Tomato sauce, cheese, capsicum & chicken pieces	13.5	18.9
15) Tre Formaggi Tomato sauce, mozzarella cheese, ricotta cheese & blue vein cheese	13.5	18.9
16) Americana Tomato sauce, cheese, Virginian ham & hot pepperoni	13.5	18.9
17) The Lot Pizza with the lot!	13.5	18.9

CALZONE

Calzone Rustico Tomato, cheese, eggplant, hot salami & ricotta cheese	16.5
Calzone Salsiccie Tomato, cheese, hot chilli & Italian sausage	16.5
Calzone Spinaci Cheese, spinach, ricotta cheese, fresh tomato, pinenuts & basil	16.5
Calzone Della Casa Goats cheese, proscuitto, ricotta cheese & olives	16.5

PASTA DISHES

MAIN

Spaghetti Bolognese
Traditional Italian meat sauce

17.9

Spaghetti Napoletana
Fresh tomato sauce & herbs

17.9

Spaghetti Carbonara
Garlic, bacon, egg & cream

18.9

Spaghetti Marinara
Fresh seafood, garlic, olive oil & tomato

25.9

Spaghetti Vegeterian
Assorted seasonal vegetables

18.9

Spaghetti Alla Panna
Mushrooms & cream sauce

18.9

Spaghetti Al Pesto
Pinenuts, basil, garlic & cream sauce

18.9

Spaghetti Matriciana
Onion, bacon, fresh tomato & chilli sauce

18.9

Spaghetti Vongole
Baby clams in shells, garlic, herbs & white wine sauce

25.9

Fettuccine Siciliane
Fresh tomato, olives, eggplant, peppers & anchovies

19.9

Fettuccine Pollo
Tossed in herbs, roasted chicken and cream sauce

19.9

Fettuccine Avocado
Chunky avocado pieces, herbs & cream sauce

19.9

Fettuccine Alfredo
Bacon, mushroom, spring onion & cream sauce

19.9

Fettuccine Al Salmone
Smoked Tasmanian salmon, avocado pieces, herbs & white wine cream sauce

25.9

Fettuccine Ai Gamberi
Tiger prawns with tomato sauce, herbs & olive oil

25.9

Fettuccine Primavera
Mushroom, avocado, sundried tomatoes, pinenuts
tomato sauce & a touch of cream

19.9

Fettuccine Melanzane
Tomato based sauce with eggplant, sundried tomatoes, olives & basil

19.9

Penne Ai Gamberi
Tiger prawns with tomato sauce, herbs & olive oil

25.9

Penne Pollo Avacado
Roasted chicken, chunky avocado, herbs & cream sauce

19.9

Penne Puttanesca
Capers, anchovies, chilli, garlic, olives & tomato sauce

19.9

LA SPAGHETERIA

PASTA DISHES

MAIN

Gnocchi Sorrentina Napolitana Sauce, mozzarella cheese & basil	19.9
Gnocchi Primavera Mushroom, avocado, sundried tomatoes, pinenuts tomato sauce & a touch of cream	19.9
Tortellini Bolognese Traditional Italian meat sauce	19.9
Tortellini Alla Panna Mushrooms & cream sauce	19.9
Ravioli Carbonara Garlic, bacon, egg & cream	19.9
Ravioli Alfredo Bacon, mushroom, spring onion & cream sauce	19.9
Ravioli Bolognese Traditional Italian meat sauce	19.9
Ravioli Calabrese Filled with beef, topped with hot salami, capsicum, black olives with tomato sauce	19.9
Risotto Alla Panna With cream & mushroom sauce	19.9
Risotto Pollo & Spinaci With chicken pieces, spinach, fresh herbs & chunky tomato	19.9
Risotto Alla Pescatora Fresh mixed seafood, garlic, herbs & tomato sauce	24.9
Risotto Ortolana Fresh steamed garden vegetables, herbs & olive oil	19.9
Cannelloni Di Spinaci & Ricotta Filled with spinach & ricotta cheese, topped with tomato sauce	19.9
Lasagna Verde Layers of pasta, fresh vegetables & napoli sauce	19.9
Lasagna Tradizionale Layers of pasta with ham, cheese, parmesan cheese & traditional meat sauce topped with bechamel sauce	19.9
Pasta Mista (for two) Three different pastas, three different sauces, your choice...	46.9
... with Seafood pasta	7.0 each

VEAL DISHES

Veal Schnitzel	29.9
Crumbed veal pan fried & garnished with lemon	
Veal Parmigiana	33.5
Crumbed veal pan fried, topped with fresh tomato & mozzarella then gratinated golden brown	
Veal Mushroom	33.5
Veal pan fried with button mushrooms, herbs, veal jus & a touch of chilli	
Veal Saltimbocca	33.5
Scallopini of veal with proscuitto, red wine, fresh herbs, tomato demi glace & cream	
Veal Lemon	33.5
Veal pan fried with lemon juice, herbs & a touch of cream	
Veal Marino	36.9
Veal scallopini sauteed with king prawns, smoked salmon, white wine & cream	

CHICKEN DISHES

Chicken Lemon	32.9
Fillet of chicken pan fried with tomato, white wine & cream	
Chicken Mushroom	33.9
Fillet of chicken with mushroom, spring onion, white wine & cream	
Chicken Avocado	33.9
Fillet of chicken pan fried with avocado & finished with white wine & cream	
Chicken Schnitzel	31.9
Crumbed fillet of chicken pan fried and garnished with lemon	
Chicken Parmigiana	33.9
Crumbed fillet of chicken pan fried & topped with tomato, mozzarella cheese then gratinated	

MEAT DISHES

Mushroom Steak	33.9
Porterhouse grilled & topped with mushrooms, tomato & demi glace sauce	
Pepper Steak	33.9
Porterhouse grilled & topped with a peppercorn & brandy cream sauce	
Garlic Steak	33.9
Porterhouse grilled & topped with garlic, fresh herbs, & white wine cream sauce	
Steak Dianes	33.9
Porterhouse grilled & finished with a garlic, worcestershire, parsley, demi glace & cream sauce	
Surf & Turf	35.9
Eye fillet grilled & finished with tiger prawns, white wine, fresh herbs & cream sauce	

SEAFOOD DISHES

Calamari Fritti	31.9
Crumbed calamari fried & served with tartare sauce	
Fisherman's Platter	34.9
A selection of fish, prawns, scallops & calamari, crumbed & deep fried	
Garlic Prawns	34.9
Pan fried King prawns on fluffy rice finished with garlic cream sauce	
Crumbed Prawns	34.9
Crumbed prawns golden fried & served with tartare sauce, lemon & chips	

SIDES	Bowl of Chips	6.0
	Bowl of Vegetables	7.5
	Side Salad	6.0

All Veal, Chicken & Meat Dishes are served with potatoes and vegetables

KID'S MENU

Fish & Chip	\$13.5
Chicken & Chip	\$13.5
Calamari & Chip	\$13.5
Spaghetti Bolognese	\$12.0
Spaghetti Napoletana	\$12.0
Spaghetti Carbonara	\$12.0

SPARKLING WINES

GLASS BOTTLE

- | | | | |
|---|-----|-------------------|------|
| 1) McWilliams Sparkling | NSW | 7.9 | 29.9 |
| Floral Fruit aromas with a plate of elegant citrus fruit flavours and a crisp clean finish. | | | |
| 2) Evan & Tate Zamphire | WA | 8.9 | 33.9 |
| Crisp and dry with fresh delicate flavours. | | | |
| 3) Fleur de lys - Pinot Noir/Chardonnay | | | 42.8 |
| A bright pale straw colour and persistent mousse. | | Yarra Valley, VIC | |
| The nose is fresh & rich with a full sweet nose. | | | |
| 4) Yarra Burn - Pinot Noir/Chardonnay Vintage | | | 42.8 |
| A full flavoured yet delicate & fresh palate that yields characteristic sensation of liveliness & elegance. | | | |
| 5) Riccadonna Asti Spumante | | | 38.9 |
| Fresh, rich and flavoursome fruit and complemented by a touch of sweetness. | | | |

WHITE WINES

- | | | | |
|--|-------------------|--------------------|------|
| 7) McWilliam's Semillon/Sau Blanc | NSW | 7.9 | 26.9 |
| 8) Starve Dog Lane | | | 33.9 |
| Adelaide Hills, Pinot Grigio | | | |
| 9) Brookland Valley Chardonnay | | | 33.9 |
| Pronounced peach and grapefruit flavours are complemented by subtle vanillin oak characters. | | Margaret River, WA | |
| 10) Rosemount Estate Sauvignon Blanc | | 8.9 | 34.9 |
| The palate is fresh, and clean with tropical fruit flavours. | | | |
| 11) Brown Brothers - Spatlese Lexia | King Valley, VIC | 7.9 | 29.9 |
| 12) Evans & Tate - Semillon/Sauvignon Blanc | | 8.9 | 35.8 |
| A fruit driven nose of subtle tropical characters with herbaceous element, green peas and orange blossom. | | Marlborough, WA | |
| 13) Annies Lane Riesling | | | 33.9 |
| 14) Yarra Ridge Sauvignon Blanc | Yarra Valley, VIC | | 36.9 |
| 15) Essenze - Sauvignon Blanc | Marlborough, NZ | 8.9 | 35.8 |
| This wine shows tropical fruit flavours of passion fruit & pineapple with a citrus finish. | | | |
| 16) Brands Laira - Chardonnay | Coonawarra, SA | 9.9 | 38.9 |
| This wine displays rich primary fruits of peach and rockmelon, with creamy butterscotch and sweet mineral notes. | | | |
| 17) Devils Lair Fifth Leg White | Western Australia | 9.9 | 38.9 |
| Fruit driven and lively, with good fruit complexity. | | | |
| 18) Oyster Bay Sauvignon Blanc | Marlborough, NZ | | 36.9 |

CORKAGE 5.00 per bottle

LA SPAGHETERIA

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RED WINES

		GLASS	BOTTLE
20) McWilliam's Select Series - Shiraz/Cabernet		7.5	26.9
21) Redman - Shiraz	Coonawarra, SA	9.9	42.9
A classic wine exhibiting full fruit flavours and soft tannins.			
22) Annies Lane - Cabernet Merlot			38.9
23) Evans & Tate - Merlot	Margaret River, WA		39.9
Ruby red in colour with soft purple hues.			
24) Gngangara - Cabernet Sauvignon		9.9	33.9
Excellent dark fruits and richness make this a great wine.			
25) Brookland Valley Cabernet Merlot	Margaret River, WA	9.9	42.9
An intensely flavoured, soft and complexed wine.			
26) Mount Pleasant Philip - Shiraz	Hunter Valley, NSW		38.9
Ruby red in colour with excellent clarity, subtle cherry and mixed berry aromas open into overt blackberry.			
27) Brands Laira - Shiraz	Coonawarra, SA	9.9	38.9
28) Wynns Coonawarra Estate Cab/Shiraz/Merlot		9.9	39.9
A beautifully integrated, light oak background had added soft tannins to the lingering fruit flavours.			
	Coonawarra, SA		
30) Pepper Jack Shiraz	Barossa, SA	9.9	39.9
Ruby red in colour with soft purple hues.			
31) Brands Laira - Cabernet/Merlot	Coonawarra, SA		39.9
Dark cherry and plum fruit dominate the nose, accompanied by mocha and vanilla oak aromas from time in oak.			
32) Evens & Tate - The Reserve Cab/Sauvignon			68.9
Black pepper, ripe cherries and plums.			
	Margaret River, WA		
33) Yarra Ridge - Pinot Noir			43.9
Intense fruit flavours of cherry with a soft, velvety finish.			
	Yarra Valley, VIC		
34) Penfolds 389 Cabernet Shiraz			95.9
Full flavoured and persistent across the palate and displaying great balance between fruit, oak, acid and tannin.			
	Barossa Valley, SA		

FULLY IMPORTED ITALIAN WINES

WHITES

Monteporzio Frascati Superiore	Lazio	33.9
Fantinel Pinot Grigio DOC	Friuli	43.9

REDS

Ruffino Chianti DOCG	Toscana	39.9
Donelli Lambrusco Rosso	Emilia Romagna	29.6

CORKAGE 5.00 per bottle

LA SPAGHETERIA

BEERS

James Boags Light	7.0
Victoria Bitter	7.0
Fosters Lite Ice	7.0
Carlton Cold	7.0
Pure Blonde	9.0
Corona (Mexico)	9.0
Crown Lager	9.0
Heineken (Holland)	9.0
Cascade	9.0
Cascade Light	7.0
Peroni Nastro Azzuro(Italy)	9.0
James Boags	9.0
Becks (Germany)	9.0

PORT...BY THE GLASS

Penfolds Club Port	5.0
Wynns Samuel Port	5.5
Penfolds Grandfather Port	13.0
Remy Martin VSOP Cognac	14.0
Courvosier Cognac	14.0

COLD DRINKS

Jugs of Soft Drink	9.5
Soft Drinks (Coke, Diet Coke, Fanta, Lift, Sprite & Raspberry)	3.0
Bottled Soft Drinks (Coke, Diet Coke, Coke Zero, Fanta, Lift & Sprite)	3.9
Tomato Juice	3.5
Lemon, Lime & Bitters	
Apple Juice	3.5
Chinotto	4.5
Orange Juice	3.5
Pineapple Juice	3.5
Bottle Still Water	2.5
Lemon Ruski	7.9
Imported Mineral Water (500ml)	6.5

APERITIF

Campri	9.5
Rosso Antico	9.5
Martini-dry, red or bianco	14.5

SPIRITS

Chivas Regal	9.5
Johnnie Walker Black Label	9.5
Jack Daniels	8.0
Wild Turkey	8.0
Irish Whiskey	8.0
Johnnie Walker Red Label	7.0
American Bourbon	7.0
Vodka	7.0
Gin	7.0
Centerba	7.0
Brandy	7.0
Bacardi	7.0
Tequila	7.0
Ouzo	7.0
Bundaberg Rum	7.0
Southern Comfort	7.0
Gordons Gin	7.9
Grappa	7.0
Stolichnaya	7.5
Mixed Spirits	8.5

LIQUEURS

Tia Maria	8.0
Lemoncello	8.0
Kahlua	8.0
Midori	8.0
Benedictine	8.5
Cointreau	8.5
Galliano	8.5
Sambuca Nera	8.5
Sambuca	8.5
Gran Marnier	8.5
Baileys	8.5
Frangelico	8.5
Drambuie	8.5