

L a T a v o l a T r a t t o r i a

ITALIAN  
*Restaurant*



**Starter**

- Bruschetta of diced vine tomato, basil, cold pressed olive oil on ciabatta bread \$ 8.90  
Aged balsamic with cold pressed olive oil, crusty bread, warm olives and roasted garlic \$ 9.90

**Antipasti (Entrees)**

- Ostriche di roccia con limone e salsa rosa \$34.00  
Rock oysters with chefs special sauce and lemon granita  
Insalata caprese \$17.00  
Truss tomato slices topped with fresh basil, Italian buffalo mozzarella and aged balsamic  
Gamberi con insalata di borlotti \$24.00  
Grilled king prawns served with Borlotti bean, orange and fennel salad  
Fici avolyi in prosciutto con salsa di quattro formaggi \$22.00  
Figs wrapped in salumi prociutto with four cheese sauce

**Secondi (Mains)**

- Cottolatta allamillanese \$38.00  
Veal cutlet crumbed Italian style served with roasted baby vine tomatoes, parmesan and rocket salad  
Zuppa di pesce \$34.00  
Italian stew of prawns, fish, mussels, calamari with chilli, garlic, white wine and tomato sugo served with crusty bread  
Scampi alla griglia marinati \$42.00  
West Australian scampi marinated with spices and grilled in the shell, sprinkled with brandy  
Pollastrello disossato in padella con salsa di vino, peperoncino, olive e aglio \$34.00  
Spatchcock, de-boned and pan-fried with chilli, garlic, black olives, thyme and cannellini beans  
Gnocchi di patate della mamma con gorgonzola e formaggi misti \$27.00  
Homemade potato dumplings with gorgonzola, asiago and a mixed cheese sauce or with a tomato and basil sauce  
Garanelle con ragu di agnello \$29.00  
Abruzzo style lamb ragu with roasted capsicum, onion tossed through pappadelle pasta drizzled with truffle oil  
Saltimbocca di polo di formaggio, prosciutto e salvia \$34.00  
Chicken breast folded with salumi prosciutto, asiago cheese, sage and pan fried in white wine and garlic

**Contorni (Sides)**

- Broccollini and beans tossed through garlic and olive oil \$ 7.00  
Rosemary and sea salt roasted potatoes \$ 9.00  
Salad of rocket, cherry tomatoes, red onion, candied walnuts, crispy prosciutto and gorgonzola dressing \$14.00