



Menu



La Fresca Pasta Bar

Entree

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| 1. Fattuna Bread | \$8 |
| Toasted sour dough, Garlic and EVO | |
| 2. Garlic Bread | \$8 |
| Toasted Sourdough with Garlic Butter | |
| 3. Pane | \$10 |
| Fresh Baked Sourdough Bread with Olive Oil and Balsamic | |
| 4. Bruschetta | \$16 |
| Roma Tomato with Garlic, Oregano, Onion, Basil and EVO | |
| 5. Calamari Fritti | \$21 |
| Lightly Crisped Salt and Pepper Calamari with Lemon Aioli and Lemon Wedges | |
| 6. Olive Miste | \$12 |
| Sicilian Mixed Marinated Olives with Fresh Bread | |
| 7. Caprese Burrata | \$21 |
| Burrata Mozarella, Tomato, Basil, EVO and Balsamic Glaze | |
| 8. Burrata Al Pesto | \$18 |
| Marinated Diced Tomatoes with Homemade Basil Pesto | |
| 9. Pastachini Veg | \$18 |
| 3 Golden Fried Cheese Pasta Ball with Nap Sauce | |
| 10. Pastachini Carne | \$18 |
| 3 Golden Deep Fried Meat Pasta Balls in Rose' Sauce, Served with Pecorino Cheese Sauce | |
| 11. Prosciutto E Parma | \$18 |
| Prosciutto Parma Plate with Grissini Bread Stick | |
| 12. Antipasti Misto | \$26 |
| Mix of Italian Cured Meats with Garlic Bread, Mix Olives, Pastachini Veg and Pecorino Cheese | |
| 13. Chips | \$10 |
| Crisped Beer Battered Chips with Chicken Salt Seasoning | |
| 14. Arancini Veg | \$15 |
| Golden Crisp Mushroom Risotto Balls with Napoli Sauce and Cheese | |



PASTA

(Gluten-Free Pasta Available Dine in Only Add \$3)

1. Pappardelle Lamb Ragu \$33
Slow-Braised Lamb Shoulder in Red Wine, Rosemary, Pecorino Romano
2. Spaghetti Alla Carbonara \$29
Crispy pork, Free-Range Egg, Grana Padano, Served in Our Signature Cheese Wheel
3. Spaghetti Alla Bolognese \$27
Pork Sausage and Veal Mince Slowly Cooked in Rich Sugo
4. Seafood Ravioli \$34
Squid Ink Pocket Pasta, Filled with Seafood and Chives Filling with Cherry Tomatoes & Seafood Bisque
5. Spaghetti Al Frutti De Mare \$31
Marinated Local Seafood, Napoletana and Seafood Bisque, EVO and Herb
6. Penne La Porcona \$27
Italian Sausage Mince Cooked in a Creamy Sauce with Onion & Italian Seasoning
7. Spaghetti De Mezzanotte (Veg Or Vegan) \$25
Garlic, Chilli, EVO, Parsley, Pecorino and Parmasen
8. Penne Pesto (Veg) \$ 25
Homemade Pesto Sauce with Touch of Cream
9. Fettuccini Boscaiola \$26
Bacon and Mushroom with Creamy Sauce
10. Fusili Melanzane (Veg Or Vegan) \$26
Roasted Eggplant with Cherry Tomato, Napoli and Scramorza Cheese
11. Fettuccini Fungi (Veg Or Vegan) \$26
Mixed Marinated Mushroom with Pecorino, EVO, Pinot Grigo and Parmesan Cheese
12. Penne Arrabbiata (Veg Or Vegan) \$24
Homemade Napoli Sauce with Chilli and Parmesan
13. Fusili CACIO E PEPE (Veg). \$26
Creamy Pasta with Pecorino Romano , Cracked Black Pepper
14. Fusili De Pollo \$27
Chicken Pasta with Sun-Dried Tomato Basil Paste and Cream
15. Fusili Al Combo \$28
Combo of Pork Sausage, Mushroom and Bacon with Creamy Sauce
16. Spaghetti De Puntasecca (Veg Or Vegan) \$26
Cherry Tomatoes , Garlic, Mix of Black Olives ,Capers, Herbs and EVO
17. Fettuccini Gamberi \$29
Aussie Prawns, Zucchini, Cherry Tomato, in Napoli and Pinot Grigo



Salad

1. Insalata mista

\$14

Mix salad with carrot, tomato, artichokes ,onion, olives , lemon dressing and EVO

Kids

1. Short Pasta with pomodoro sauce

\$16

2. Chicken and chips

\$16

Desserts

1. Tiramisu

\$14

Traditional Homemade with savoiardi and mascarpone cheese

2. Panacotta

\$14

Coconut flavoured with mix berries sauce

3. Cheese Cake

\$14

Baked cheese cake





Wine Menu

Moscato Wine

1. Zeralla La Gita Moscato. - \$13.20

Red Wine

1. Tait ball Buster Shiraz Blend - \$16.82
2. Zeralla Vito Shiraz - \$14.16
3. Shark Point Pinot Noir - \$16.60
4. Castello di Querceto Toscana Sangiovese IGT - \$15.43
5. Seabrook Tiger Moth Shiraz - \$12.90

White Wine

1. Block 88 Sauvignon Blanc - \$16.82
2. Collefriso Filare Trebbiano Abruzzo - \$17.14
3. Yarra wood Chardonay - \$12.90

Rose Wine

1. Dols Rose - \$15.64

Prosecco

1. Cofield - \$

Cocktails

1. Aperol Spirit with prosecco and orange slice - \$16
2. Lemon Cello - \$16
3. Gin Tonic -\$17