STARTERS PER INIZIARE

	LA MEN	<u>4</u> 15A
6.90	40 в А	4RT
10.90	MUSHROOM ARANCINI stuffed rice balls with wild mushroom and mozzarella cheese coated with bread crumbs	14.90
20	served with cheese fondue ARANCINI	14.90
12.90	breadcrumbs and fried until golden brown. Served with Bolognese sauce	
8.90	ANTIPASTO PLATTER Arancini, meatballs, marinated eggplant, prosciutto, parmesan cheese, sundry tomato roasted capsicum and olives. Served with herb focaccia	29.90
15.90	BRUSCHETTA [V] A rustic style mixture of fresh tomato, red onion and fresh basil - topped with balsamic glaze and shaved parmesan cheese on a fresh bread slice	15.90
16.90		
	10.90 20 12.90 8.90	MUSHROOM ARANCINI stuffed rice balls with wild mushroom and mozzarella cheese coated with bread crumbs and fried until golden brown served with cheese fondue ARANCINI Stuffed rice balls coated with breadcrumbs and fried until golden brown. Served with Bolognese sauce ANTIPASTO PLATTER Arancini, meatballs, marinated eggplant, prosciutto, parmesan cheese, sundry tomato roasted capsicum and olives. Served with herb focaccia 15.90 BRUSCHETTA [V] A rustic style mixture of fresh tomato, red onion and fresh basil - topped with balsamic glaze and shaved parmesan

SALADS INSALAD

ITALIAN SALAD [GF] [V] 8.90 Fresh lettuce, cherry tomato and olives with a balsamic dressing topped with shaved parmesan cheese

CAESAR SALAD 15.90 Lettuce, croutons, bacon, boiled egg, anchovies and parmesan, drizzled with Caesar dressing Add chicken - 21.90

12.90 **ROCKET SALAD** Prosciutto, hung curd, cherry tomatoes, toasted almonds, balsamic reduction

GREEK SALAD 15.90

23.90

14.90

fetta, kalamata olives, sundried tomatoes, citrus dressing, balsamic reduction

SMOKED SALMON SALAD [GF]

Slices of smoked salmon tossed with a fresh garden salad, topped with slices of avocado and drizzled with a lemon dressing

ROASTED PUMPKIN SALAD [V]

Delicious pumpkin with roasted red onion and baby spinach, topped with fetta cheese and pumpkin seed, balsamic and olive oil dressing Add chicken - 20.90

LA MENSA CLASSIC PIZZA PIZZE TRADIZIONALE

1. ITALIAN SAUSAGE

Tomato base, mozzarella, Italian pork sausage, basil and olive oil S 14.90 | M 17.90 | L 19.90

2. HOUSE SPECIAL

Tomato base, mozzarella, ham, anchovies, mushrooms, olives, capsicum and hot salami S 14.90 | M 17.90 | L 19.90

3. ITALIAN

Homemade tomato sauce base, mozzarella, hot salami, bacon, olives, anchovies, garlic and oregano S 14.90 | M 17.90 | L 19.90

4. VEGETARIAN* [V]

Tomato base, mozzarella, wild mushrooms, olives and capsicum, onions

S 14.00 | M 15.90 | L 19.90

5. PEPPERONI

Tomato base, mozzarella and hot salami S 14.00 | M 15.90 | L 19.90

6. MUSHROOM* [V]

Tomato base and mozzarella with sauteed wild mushrooms S 14.00 | M 15.90 | L 19.90

7. CAPRICCIOSA

Tomato base, mozzarella, ham, mushrooms, anchovies and olives S 14.00 | M 15.90 | L 19.90

8. AUSSIE

Tomato base, mozzarella and ham, topped with egg S 14.00 | M 15.90 | L 19.90

9. FOCCACIA WITH CHEESE* [V]

Mozzarella and crushed fresh garlic S 13.00 | M 14.90 | L 16.00

10. TROPICIANA

Tomato base, mozzarella, ham and chunky pineapple pieces S 13.00 | M 14.90 | L 16.00

11. MARGHERITA* [V]

Tomato base, mozzarella and oregano S 14.00 | M 15.90 | L 19.90

12. FOCCACIA* [GARLIC OR HERB] [V]

Fresh crushed garlic or herbs [oregano and basil] S 8.90 | M 11.90 | L 13.90

13. MEXICANA

Tomato base, mozzarella, capsicum, hot salami and jalapeños S 14.00 | M 15.90 | L 19.90

14. LA MENSA

Tomato base, mozzarella, ham, mushrooms, capsicum, hot salami, olives, onions, shrimps, bacon, pineapple S 14.90 | M 17.90 | L 20.90



15. BBQ CHICKEN

Tomato base, mozzarella, chicken, pineapple, with a tangy BBQ sauce S 14.90 | M 17.90 | L 20.90

16. MEAT LOVERS

BBQ Base, mozzarella, ham, hot salami, pork sausage and bacon pieces S 14.90 | M 17.90 | L 20.90

*Gluten Free Base Available Extra 4.00 - Available only in medium size only

Extra Toppings from S 0.90 | M 1.00 | L 1.10 No Substitute toppings

[V] Vegetarian

[GF] Gluten free ingredients. Not gluten free environment

We use the Best Quality Olives.

While we make every effort to remove the pits, some may still be present

GOURMET PIZZA

1. PROSCIUTTO AND BALSAMIC

Italian tomato sauce base, mozzarella, Italian parmesan cheese and fresh prosciutto topped with a balsamic reduction and fresh basil S 18.00 | M 21.00 | L 24.00

2. PIZZA PESCATORE

Garlic base , mozzarella, spinach, prawn, scallops, calamari, onion ,topped with home made thousand island sauce
S 19.00 | M 22.00 | L 25.00

3. PIZZA ANTIPASTO

tomato base, mozzarella, olive, sundry tomato, capsicum, eggplant, artichokes S 18.00 | M 21.00 | L 24.00

4. ITALIAN SAUSAGE AND WILD MUSHROOM

cheese base, house made Italian sausage with wild mushroom S 18.00 | M 21.00 | L 24.00

5. ROCKET PARMESAN

Italian bocconcini base, mozzarella, topped slice, cherry tomato, rocket and shaved parmesan cheese S 18.00 | M 21.00 | L 24.00

6. SMOKED SALMON

Italian tomato sauce & mozzarella base with onion, topped with capers, fresh basil & smoked salmon, drizzled with olive oil S 19.00 | M 22.00 | L 25.00

7. CHICKEN CAESAR PIZZA

tomato base, cheese, sliced chicken, baby spinach, bacon,anchovy, topped with caeserdressing S 18.00 | M 21.00 | L 24.00

PASTA

GNOCCHI POMODORO [V]

*GF Pasta Available A simple favourite. Homemade tomato, onion and basil sauce. E 15.90 | M 18.90

SPAGHETTI BOLOGNESE

*GF Pasta Available Seasoned lean beef and pork mince, slowly cooked in a flavoursome homemade tomato sauce. E 15.90 | M 18.90

SEAFOOD SPAGHETTI

*GF Pasta Available
Fresh Tasmanian seafood with
Queensland prawns cooked in a
traditional Italian seafood stock
with a hint of chilli
\$28.90

FETTUCCINE POLLO E FUNGHI

*GF Pasta Available Lean chicken pieces, with wild mushroom cooked in a parmesan and cream sauce E 16.90 | M 19.90

PENNE ALLA MATRICIANA

*GF Pasta Available Lean bacon pieces, onion, chilli in a homemade tomato and basil sauce E 15.90 | M 18.90

FETTUCCINE CARBONARA

*GF Pasta Available Lean bacon pieces combined with egg and freshly grated parmesan in a cream sauce E 15.90 | M 18.90

TORTELLINI MUSHROOM

*GF Pasta Available Freshly sliced wild mushrooms cooked in a tempting cream sauce with freshly grated parmesan E 15.90 | M 18.90

SPAGHETTI CALABRESE

Italian-style salami, red capsicum, olives, onion and chilli in a Napoletana sauce E 15.90 | M 18.90

PRAWN SPAGHETTI

Australian prawns tossed in rich prawn stock with hint of chilli and fresh basil \$23.90



PENNE BEEF RAGU

*GF Pasta Available
Tender pieces of beef slowly
simmered in a tomato base sauce
E 16.90 | M 19.90

GNOCCHI VEGETARIAN ALFREDO

*GF Pasta Available Seasonal vegetables in a Napoletana and cream sauce. E 15.90 | M 18.90

GNOCCHI PESTO [V]

*GF Pasta Available
Pine nuts, fresh basil, parsley,
garlic and oil blended with cream
and grated parmesan topped with
roasted cashews
E 15.90 | M 18.90

LASAGNE

Fresh pasta sheets layered with traditional Bolognese sauce, mozzarella and parmesan. served with side salad E 17.90 | M 20.90

FEEL FREE TO MIX & MATCH PASTA TYPES

Spaghetti Gnocchi Tortellini Penne Fettuccine

*Gluten Free Pasta available at participating restaurants (+\$4)

MEAT CHICKEN FISH CARNE POLLO PESCE

TASMANIAN BEEF

Steak* Grilled to your liking Porterhouse – 300gm Steak [GF] \$33.00 Rib Eye* – 500gm Steak [GF] \$36.90

SCHNITZEL

Veal or Chicken Breadcrumbed and cooked until lightly golden \$26.90

PARMAGIANA

Veal or Chicken Breadcrumbed tender chicken breast cooked until lightly golden, topped with mozzarella and homemade Napoletana sauce \$28.90

VEAL MARSALA

tender Tasmanian veal thinly sliced tossed in marsala wine sauce Lightly floured and grilled \$31.90

PETTO DI POLLO FARCITO

Slow cooked chicken breast stuffed with wild mushrooms & ricotta cheese wrapped in prosciutto served with harissa & wild berry coulis \$29.90

GARLIC PRAWNS

Prawns in a delicious garlic, white]wine, parsley and cream sauce served on a bed of rice \$31.90

SALMON FILLET [GF]

Tasmanian pan fried salmon fillet, served with fennel orange salad and avocado puree \$29.90

FISH OF THE DAY

Delicately grilled fillet of fresh local fish (market price)

SEAFOOD PLATTER

A medley of fresh Tasmanian seafood with Queensland prawns \$34.90

All meat chicken and fish dishes come with chips and salad or seasonal vegetables.

Additional sides (+\$3.90ea)

AVAILABLE SAUCES

Pepper Limone Mushroom Vino Bianco Gamberini sauce with 4 prawns (5.90) Additional Sauce (+\$2.90ea)

RISOTTO

RICHMOND RISOTTO

A customer favourite. Lean chicken and fresh wild mushrooms with parmesan, cooked in a delicate stock \$20.90

SEAFOOD RISOTTO

Fresh Tasmanian seafood with Queensland prawns cooked in a rich italian seafood stock, topped with fresh parsley (also avilable in a creamy white wine and garlic sauce)
\$28.90

RISOTTO ALFREDO [V]

Seasonal vegetables in pomodoro and cream sauce with fresh spinach \$20.90

SIDES

bowl of chips \$8 bowl of seasonal vegetable \$8 garden salad \$7 roasted potato with herbs \$8





BAMBINI

KIDS MEALS \$12.90

carbonara fettucini
bolognese spaghetti
pomodoro penne
chicken nuggets with chips and salad
or vegetables
grilled chicken strips with chips and
salad or vegetables
fish, chips and salad

choice of kids pizza pepperoni, tropicana, aussie, margherita, bbq chicken



All kids meals come with a choice of soft drink or juice and a scoop of gelato of your choice!

DESSERTS DOLCI

TIRAMISU

Coffee and liqueur infused biscuit cake with fresh mascarpone cream and sprinkled chocolate \$8.90

PANNA COTTA

A creamy, vanilla infused Italian custard served with a seasonal fruit topping and healthy granola \$10.00

CHOCOLATE MOUSSE [GF]

A temptingly rich, whipped chocolate delight for chocolate lovers of all ages \$7.90

COPPA GELATO

A selection of your favourite gelato flavours

1 scoop \$3.90 2 scoops \$6.20 3 scoops \$8.50