

Gli Antipasti

PANE ALL'AGLIO O ERBE Garlic or herb bread	4	INSALATA DI RUCOLA Rocket, pear & parmesan salad	14
BRUSCHETTA Roma tomato, basil & garlic	8	INSALATA CAPRESE Roma tomato and buffalo mozzarella salad	15
OLIVE SALTATE Warm Sicilian green olives	9	INSALATA MEDITERRANEA Mixed mediterranean salad	16
PATATINE Chips	7	ZUPPA DEL GIORNO See Specials	

Ostriche

NATURAL	half 18 / doz 34
KILPATRICK ALL' ITALIANA	half 19 / doz 36

Pesce

GAMBERI ALL'AGLIO E OLIO Prawns, sizzling in garlic e.v.o.o. & chilli	16
PADELLATA DI COZZE Local mussels tossed in e.v.o.o., garlic, tomato & parsley	17
CALAMARI FRITTI Fresh calamari dusted in flour & shallow-fried	16
SCAMPI BURRO E LIMONE Grilled scampi finished w lemon & butter sauce	22

Salumi della Casa

BRESAOLA RUGHETTA E PARMIGIANO Plate of bresaola cured beef with rocket & parmesan shavings dressed with e.v.o.o. and aged balsamic reduction	16
PROSCIUTTO DI PARMA Plate of parma ham with buffalo mozzarella, e.v.o.o. & oregano	23
SALAMINO PICCANTE CALABRESE Artisan style hot salami served on a chopping board with Italian bread	12
COPPA E SEDANO Air dried pork shoulder, thinly sliced and served with a celery and seeded mustard salad	13
PIATTO MISTO DELLA CASA Selection of typical Italian salumi including prosciutto, pancetta, mortadella just to name a few (Perfect share plate)	29

Le Pizze

WOODFIRED

ALL'AGLIO (V) Garlic pizza bread	11
AL ROSMARINO (V) Rosemary tomato pizza bread	12
MARGHERITA (V) Tomato, buffalo mozzarella & basil	19
ROMANA Tomato, mozzarella, anchovies, capers, olives & oregano	20
PORCINI E CRUDO Tomato, mozzarella, porcini mushrooms & prosciutto	25
QUATTRO STAGIONI Tomato, mozzarella, mushrooms, artichokes, ham & olives	23
CALABRESE Tomato, mozzarella, hot Italian salami & chilli	19
GOLOSONA Tomato, mozzarella, hot Italian salami, gorgonzola & mascarpone	23
CARNEVALE Tomato, mozzarella, Italian sausage, salami & ham	24
PROSCIUTTO E RUCOLA Tomato, mozzarella, prosciutto & rocket	24
CARRETTIERA (V) Mozzarella, fresh tomato, rocket & parmesan	19
ORTOLANA (V) Tomato, mozzarella, eggplant, zucchini, capsicum, mushrooms & rocket	24
ALPINA (V) Tomato, mozzarella, radicchio, walnuts & gorgonzola	20
FRUTTI DI MARE Tomato, fresh seafood, garlic & parsley	26
COTTO E FUNGHI Tomato, mozzarella, ham & mushrooms	21
CALZONE Closed pizza filled w tomato, egg, pancetta & parmesan	23
BAMBINI (KIDS) Tomato, mozzarella, ham & pineapple	10

"LA SPIAGGIA USES 100% AUSTRALIAN FIOR DI LATTE MOZZARELLA"

Le Paste

SPAGHETTINI AL RAGU Long thin pasta tossed with a thick full bodied bolognese sauce	19
TORTELLINI BOSCAIOLA Veal pockets cooked w flat pancetta, champignon mushrooms & peas finished in a rich creamy sauce	23
FETTUCINE MARINARA Homemade ribbon pasta tossed in a thick tomato sugo w fresh local mussels, prawns, calamari, scallops	26
LASAGNE DELLA CASA Home made bolognese lasagne w béchamel, parmesan & mozzarella	21
GNOCCHI POMODORO E BASILICO (V) Home-made potato dumplings w fresh roma tomatoes, & basil, finished w a splash of Italian e.v.o.o.	24
CANNELLONI RICOTTA E SPINACI (V) Home-made crespelle filled w spinach & ricotta topped w a tasty napoletana sauce	21
RISOTTO LA SPIAGGIA (V) Saffron scented arborio rice tossed w porcini mushrooms & asparagus finished w parmigiano reggiano	23
PENNETTE CON POLPETTE Penne-style pasta tossed w home made lean beef & pork meatballs finished w a thick tomato sugo	21
PAGLIA E FIENO CON GRANCHIO E ZUCCHINI Homemade green & white spaghetti tossed w julienne zucchini & fresh blue swimmer crab meat	34
BAMBINI (KIDS) Spaghetti Bolognese	10

I Secondi

GRIGLIATA DI PESCE Seafood grill of king prawns, calamari, mussels, fish, scampi & octopus	36
ZUPPA DI MARE ALL' ITALIANA Casserole of king prawns, mussels, bugs, calamari, fish & scallops w a seafood, saffron & tomato broth	39
PESCE DEL GIORNO Fish of the day See specials	MP
POLLO LA SPIAGGIA Corn-fed breast of chicken w walnuts, sun-dried tomatoes, dry sherry & cream	26
POLLO ALLA SALTIMBOCCA Thinly sliced breast of chicken, topped with prosciutto and sage, sautéed in white wine and butter	28
ANATRA ALL' ARANCIA Free-range roasted 1/2 duck, de-boned & drizzled w orange sauce	35
SCALLOPINE ALLA PARMIGIANA Veal medallions layered w bread-crumbed eggplant, melted provolone cheese & napoletana	28
SCALLOPINE PESCARA Veal medallions w sautéed prawns, green peppercorns & shallots in a rose sauce	29
COTOLETTA ALLA MILANESE Tenderised grain fed 220g veal cutlet, parmesan & bread-crumbed w a hint of parsley	31
FILETTO DI MANZO Prime grain-fed fillet of beef (250g) grilled to your liking w a choice of: - Pure italian e.v.o.o. & sea salt - Green peppercorn sauce - Champignon mushroom sauce	36
BAMBINI (KIDS) Chicken schnitzel & chips	12

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