

# Takeaway Menu

## Gli Antipasti

<b>PANE ALL'AGLIO O ERBE</b>	4
Garlic or herb bread	
<b>BRUSCHETTA</b>	8
Roma tomato, basil & garlic	
<b>INSALATA CAPRESE</b>	10
Tomato & bocconcini salad	
<b>INSALATA MEDITERRANEA</b>	10
Mixed mediterranean salad	

## Le Pizze Woodfired

<b>ALL'AGLIO</b>	10
Garlic pizza bread	
<b>AL ROSMARINO</b>	10
Rosemary pizza bread	
<b>MARGHERITA</b>	15
Tomato, mozzarella & basil	
<b>ROMANA</b>	16
Tomato, mozzarella, anchovies, cappers, olives & oregano	
<b>PORCINI E CRUDO</b>	18
Tomato, mozzarella, porcini mushrooms & prosciutto	
<b>QUATTRO STAGIONI</b>	16
Tomato, mozzarella, mushrooms, artichokes, ham & olives	
<b>CALABRESE</b>	16
Tomato, mozzarella, hot Italian salami & chilli	
<b>GOLOSONA</b>	16
Tomato, mozzarella, hot Italian salami, gorgonzola & mascarpone	
<b>CARNEVALE</b>	16
Tomato, mozzarella, italian sausage, salami & ham	
<b>PROSCIUTTO E RUCOLA</b>	16
Tomato, mozzarella, cured ham & rocket	
<b>CARRETTIERA</b>	16
Mozzarella, fresh tomato, rocket & parmesan	
<b>ORTOLANA</b>	16
Tomato, mozzarella, eggplant, zucchini, capsicum, mushrooms & rocket	
<b>ALPINA</b>	16
Tomato, mozzarella, raddichio, walnuts & gorgonzola	
<b>FRUTTI DI MARE</b>	18
Tomato, prawns, mussels, vongole, garlic & parsley	
<b>COTTO E FUNGHI</b>	16
Tomato, mozzarella, ham & mushrooms	
<b>CALZONE</b>	16
Closed pizza filled w tomato, mozzarella, egg, pancetta & parmesan	

## Le Paste

<b>SPAGHETTINI AL RAGU</b>	16
Long thin pasta tossed with a thick full bodied bolognese sauce	
<b>TORTELLINI BOSCAIOLA</b>	16
Veal pockets cooked w flat pancetta, champignon mushrooms & peas and finished in a rich creamy sauce	
<b>FETTUCINE MARINARA</b>	20
Ribbon pasta tossed in a thick tomato sugo w fresh local mussels, prawns, calamari, vongole & scallops	
<b>LASAGNE DELLA CASA</b>	16
Home made bolognese lasagne w béchamel, parmesan & mozzarella	
<b>GNOCCHI POMODORO E BASILICO</b>	16
Home-made potato dumplings w fresh roma tomatoes, & basil, finished w a splash of Italian extra virgin olive oil	
<b>CANNELLONI RICOTTA E SPINACI</b>	16
Home-made crespelle filled w spinach & ricotta topped w a tasty napoletana sauce	
<b>RISOTTO LA SPIAGGIA</b>	16
Arborio rice tossed w porcini mushrooms & asparagus finished w parmigiano reggiano	
<b>RIGATONI CON POLPETTE</b>	16
Penne-style pasta tossed w home made lean beef & pork meatballs finished w a thick tomato sugo	

## I Secondi

<b>POLLO LASPIAGGIA</b>	22
Corn-fed breast of chicken w walnuts, sun-dried tomatoes, dry sherry & cream	
<b>POLLO ALLA SALTIMBOCCA</b>	22
Thinly sliced breast of chicken, topped with prosciutto and sage, sautéed in white wine and butter	
<b>SCALOPINE ALLA PARMIGIANA</b>	22
Veal medallions layered w bread-crumbed eggplant, melted provolone cheese & napoletana	
<b>SCALOPINE PESCARA</b>	25
Veal medallions w sautéed prawns, green peppercorns & shallots in a rose sauce	