

# La Scarpetta

## TRATTORIA

**2 COURSES & A GLASS OF WINE \$45**

### **Olive e crostini**

Our in house marinated olives steeped in Minerva extra virgin olive oil with chilli, garlic, rosemary and bayleaves served with crunchy oven baked crostini

### **Polpette**

Delicious pork meatballs slow cooked in a cherry tomato sauce served with toasted sourdough bread

### **Arancini di riso**

Spinach and five cheese risotto balls, crumbed and served with a Napoli dipping sauce

### **Pane all'aglio**

Toasted sourdough bread rubbed with garlic and dressed with a rosemary and garlic infused olive oil

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### **Ravioli ricotta e spinaci**

Homemade pasta parcels filled with ricotta cheese and spinach, served in a cherry tomato and basil sauce

### **Gnocchi alla Sorrentina**

Homemade potato gnocchi with Napoli sauce and fresh mozzarella cheese

### **Pollo alla Cacciatora**

Slow cooked chicken maryland in a tomato based sauce with olives and capers served with parmesan mashed potato

### **Pesce del giorno al salmoriglio**

Pan seared and oven finished breaded fillet of barramundi served on a salad of cherry tomato, red onion and celery with lemon juice

Your choice of Brown Hill Fimiston Reserve Shiraz  
or Brown Hill Sauvignon Blanc Semillon

*Menu available from 5pm-7pm  
Monday-Friday*