

La Giara Menu



ENTREE

Carpaccio di Prosciutto al Limone w/ Rocket, Parmesan on salad greens	23
Salmon Carpaccio on salad greens w/avocado & bocconcini	25
Tender Salt & Pepper Calamari	25
Stuffed Mushrooms	25
Insalata Caprese	23
Bruschetta Romana al Pomodoro topped w shaved parmesan	10
Bruschetta Olive Tapenade & Bocconcini	12

PASTA

Spaghetti Marinara In cream or red sauce with chilli	35
Penne, Spaghetti, Linguine, Fettucine	19

Sauces:

Bolognese – meat sauce	
Arrabiata – tomato, basil, chilli	
Pesto – basil, pinenuts & parmesan	
Siciliana – tomato, eggplant, olives, capers & chilli	
Puttanesca – tomato, anchovies, olives, capers & chilli	
Boscaiola – mushroom, bacon, cream & white wine	
Sorrentina – tomato, basil, bocconcini & olives	
Napolitana - tomato & basil	
Amatriciana - tomato, bacon & chilli	
Carbonara - bacon, eschalots, egg & cream	
Homemade Beef Lasagne	22
Veal Ravioli in Bolognese, Boscaiola, Napolitana or Mushroom Sauce	24

HOMEMADE GNOCCHI

Gnocchi with Sage Butter and King Prawns	38
Gnocchi Gorgonzola	25
Gnocchi Sorrentina – <i>tomato, basil, bocconcini & olives</i>	25

RISOTTO

Chicken & Mushroom Risotto	25
Risotto Marinara	35
Peas & Parmesan	20
Peas, Parmesan, Prosciutto	25

SALADS

Italian Salad - tomato, onion, olives, cucumber, bocconcini, basil	15
Rocket salad with Shaved Parmesan	15
Smoked Salmon Salad with Avocado and Bocconcini	25

MAINS

w/ Vegetables or Salad or Mash or Chips - Extra Sides \$5

VEAL

Veal Scaloppine al Limone	35
Veal Parmigiana with Eggplant	35
Veal with creamy Mushroom Sauce	35
Veal Marsala	35
Veal Saltimbocca – prosciutto & cheese	35

STEAK

Steak creamy Wine & Mushroom sauce	42
Steak Diane	42

CHICKEN

Chicken Boscaiola	28
Chicken Cacciatore – tomato, olives, mushroom, capsicum & capers	28
Chicken Schnitzel	25
Chicken Schnitzel Margherita	25
Chicken La Giara – creamy red pesto sauce	25

SEAFOOD

Fish of the Day with Salt & Pepper Calamari	39
Grilled Whole Snapper	39
Salmon steak served on mash topped with Etna sauce & Spinach	35
BBQ Prawns (12) w Lemon Risotto & Rocket	45

PIZZA (Large 8 Slices)

Garlic Pizza with Cheese	20
Tomato, onion, capers, anchovies & olives	28
Tomato, eggplant, prosciutto, parmesan & basil	28
Caprese – fresh tomato, basil & bocconcini	28
Italian sausage, onion, tomato, pecorino & olives	28
Salami, eggplant, olives, capsicum & mozzarella	28
Hawaiian, Margherita or Napolitana	25

CHILDREN'S MEALS

Schnitzel & Chips	15
Fish & Chips	15
Calamari & Chips	15
Penne Napolitana	15
Spaghetti Bolognese	15

SIDE ORDERS

Herb or Garlic Bread	6
Italian Bread Basket	6
Bowl of Chips	7
Steamed Vegetables	12
Mashed Potato	6

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HOUSE SPECIALTIES

ZUCCHINI BOATS stuffed with ricotta, Sultanas & Italian parsley	5 ea
Homemade RICOTTA RAVIOLI in Salsa Rosa topped with sautéed baby spinach	25
LINGUINI CHILLI PRAWNS in cream or alla napolitana	35
LINGUINI AL SALMONE in red pesto & chilli	29
RAVIOLI ALLA GORGONZOLA – handmade pasta parcels filled with gorgonzola in a creamy gorgonzola sauce	29
Veal Scallopine with field mushrooms in Napolitana or Cream Sauce on POLENTA	35
Italian Sausage and mushrooms topped w/ spinach in Napolitana sauce on POLENTA	35

HOMEMADE SOUPS

Country-style Vegetable Soup	18
Minestrone - Borlotti beans and Veg	18
Lentil and Vegetable	18
Chickpea and Vegetable	18
Pumpkin w/ Crispy Bacon and cream	18

LUNCH SPECIALS \$15

'til 4PM DAILY

Penne Napolitana tomato & basil	
Penne Arrabiata tomato, basil & chilli	
Penne Salsa Rosa tomato, basil & cream	
Penne Amatriciana tomato, bacon & chilli	
Penne Sorrentina tomato, olives, basil & bocconcini	
Fettucine Boscaiola mushroom, bacon, cream & wine	
Linguine Carbonara bacon, eschalots, egg, cream & parmesan	
Linguine Puttanesca tomato, anchovies, olives, capers & chilli	
Linguine Pesto basil, pine nuts & parmesan	
Spaghetti Bolognese meat sauce	15

DESSERTS

Homemade Tiramisu	10
2 Scoops of Gelato	7
Lemon or Maple Crepes w/ ice cream	14

4 COURSE SPECIAL MENU

69 per person

Lunch or Dinner

Including stuffed zucchini as a starter and a glass of wine
Choose one of the each of the Courses

ENTRÉE

Smoked Salmon Carpaccio with Avocado & Bocconcini
Insalata Caprese – Tomato, basil & bocconcini
Brushcetta Romana topped with Shaved Parmesan
Prosciutto Carpaccio al Limone on salad greens w/ fruit & Shaved Parmesan

MAIN MEAL

Mushroom Risotto
Penne Sorrentina - Tomato, Basil, Bocconcini & Olives
Linguine al Salmone in Chilli, Basil, Tomato & Cream Sauce

Served with chips or salad or vegetables or mash

Chicken Cacciatore - Tomato, Olives, Mushroom, Capsicum & Capers
Chicken Parmigiana topped with Eggplant & Cheese
Pesce al Limone – Barramundi fillets with fresh lemon sauce

DESSERTS

Homemade Tiramisu
2 Scoops of Gelato
Lemon or Maple Crepes w/ ice cream