

La Giara Menu

Entrees

Carpaccio di Prosciutto al Limone w/ Rocket, Parmesan	19
Salmon Carpaccio	19
Salt & Pepper Calamari	20
Stuffed Mushrooms	20
Insalata Caprese	19

Bruschetta

Romana al Pomodoro	9
Olive Tapenade & Bocconcini	10

Pasta

Spaghetti Marinara In cream or red sauce with chilli	35
Homemade Lasagne	19

Penne, Spaghetti, Linguine, Fettucine	19
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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	

Ravioli or Totellini

Pumpkin Ravioli in Napolitana or Pumpkin sauce	25
Veal Ravioli or Tortellini in Napolitana, Bolognese, Boscaiola, Napolitana or with Mushroom Sauce	24

Gnocchi

(other sauces also available) Gnocchi with Sage Butter and King Prawns	38
Gnocchi Gorgonzola	25
Gnocchi Sorrentina – <i>tomato, basil, bocconcini & olives</i>	25

Risotto

Chicken & Mushroom Risotto	22
Risotto Marinara	35

MAINS

*with Seasonal Vegetables or Salad or
Mash or Chips*

Extra Sides \$5

Veal

Veal Scaloppine in creamy Lemon sauce	30
Veal Parmigiana with Eggplant	30
Veal with creamy Mushroom Sauce	30
Veal Marsala	30

Steak

Steak <i>with creamy Wine & Mushroom sauce</i>	35
Steak Diane	35

Chicken

Chicken Boscaiola – creamy bacon and mushroom sauce	25
Chicken Cacciatore – tomato, olives, mushroom, capsicum & capers	25
Chicken Schnitzel	25
Chicken Schnitzel Margherita – Tomato, cheese and basil	25

Seafood

Fish of the Day with Salt & Pepper Calamari	34
Grilled Whole Snapper	35
Grilled Whole Barramundi	35

Pizza

	small	large
1. Garlic Pizza	15	24
2. Tomato, Spanish onion, capers & anchovies	16	28
3. Tomato, eggplant, prosciutto, parmesan & basil	16	28
4. Caprese – fresh tomato, basil & bocconcini	16	28
5. Italian sausage, onion, tomato, pecorino & olives	18	28
6. Salami, eggplant, olives, capsicum & mozzarella	16	28
8. Hawaiian, Margherita Or Napolitana	16	28

Children's Meals

Schnitzel & chips	14
Fish & chips	14
Calamari & chips	14
Penne Napolitana	14
Spaghetti Bolognese	14

Salads

Garden salad	12
Greek salad	15
Rocket salad	15

Tuna salad with Avocado	20
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HOMEMADE SOUPS

Rich country-style vegetable soup	18
Minestrone - Borlotti beans and veg	18
Lentil and vegetable soup	18
Chickpea soup with Vegetables	18
Pumpkin soup topped with crispy bacon and sour cream	18
Chicken and veg soup	20

Side Orders

Herb or Garlic bread	5
Italian bread basket	5
Potato Wedges w/ sour cream & sweet chilli	8
Bowl of chips	6
Steamed Vegetables	12
Mashed Potato	6

DINNER SPECIALS

PASTA \$18

Penne Salsa Rosa with Chicken
Penne Toscana with Italian Sausage & Spinach

RISOTTO \$18

Mushroom Risotto
Risotto with Peas, Prosciutto & Parmesan

MEAT \$25

with vegetables or salad or chips
Veal Saltimboca topped with prosciutto and cheese

CHICKEN \$22

with vegetables, salad or chips
Chicken Pizzaiola with tomato, capsicum, mushrooms, olives & capers
Chicken Parmigiana topped with eggplant and cheese
Chicken La Giara in creamy red pesto sauce

FISH \$25

Fish of the Day with chips & salad
Salt & Pepper Calamari with chips & salad

LUNCH SPECIALS

'til 4PM DAILY

PASTA \$15

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 & white 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

RISOTTO \$15

Mushroom Risotto or Tomato, Peas & Parmesan

FOCCACIAS \$15

served with salad

Grilled chicken, sweet chilli, swiss & lettuce
Leg ham, cheese, tomato & artichoke
Prosciutto, bocconcini, capsicum, olive tapenade & rocket
Salami, tomato, olive tap., swiss & lettuce
Vegetarian – grilled vegetables & cheese
Smoked salmon, avocado, cream cheese, capers, onion & rocket
Leg ham, bocconcini, tomato, kumera & pesto
Grilled Chicken, pesto, eggplant, cheese & rocket

FISH \$22

Fish n' Chips and salad
Salt n' Pepper Calamari with Chips and Salad

CHICKEN \$20

Chicken *La Giara* in creamy red pesto sauce with chips

SALADS \$20

Tuna Salad with Avocado
Smoked Salmon Salad with Avocado & Bocconcini

HOUSE SPECIALITIES

ZUCCHINI FLOWERS stuffed with ricotta, sultanas, pinenuts & Italian parsley 5 each

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 sauce & chilli 25

FIOCHETTI ALLA GORGONZOLA – handmade pasta parcels filled with gorgonzola in a creamy gorgonzola sauce 25

POLENTA

Pan fried **Veal Scallopine** with field mushrooms in Napolitana or Cream Sauce on Polenta 28

Italian Sausage and mushrooms topped with spinach in Napolitana sauce on Polenta 28

ANTIPASTO for 2

Prosciutto Crudo, Prosciutto Cotto, Salami, assorted Cheeses, Olives and more....
Served with fresh crusty Italian bread 40

BEVERAGES

The Wine List

Australian & Imported Reds

Shiraz	9gl	35
Merlot		39
Valpolicella (IT)		39
Chianti (IT)		38

Australian & Imported Whites

Chardonnay		35
Sauvignon Blanc	9gl	38
Pinot Grigio (IT)		39
Moscato	9gl	

House Wine

Cabernet Merlot by the glass		7
Semillion by the glass		7
<i>BYO – Corkage \$6 per bottle</i>		

Beer

Moretti		7
Peroni		7
Hahn Premium Light		7
Crown Lager		7

Spirit & Liqueur

Jim Beam		
Johnnie Walker		
Vecchia Romagna Brandy		
Frangelico		
Bailey's Irish Cream		
Midori		
Tia Maria		
Cointreau		
Vodka		
Amaretto		
Sambuca – <i>black or white</i>		
Gin		
	<i>On the rocks</i>	8
	<i>Mixed</i>	10

Cocktails

Limoncello	
Grappa	
Dry Martini	
Sweet Martini	
Fruit Tingle	
Screw Driver	
Tequila Sunrise	
Margarita	
Aperol Spritz	16

Cold Beverages

Soft drinks	4
Italian soft drinks	4
Orange juice	4
Apple juice	4
Pineapple juice	4
Iced Teas	4
Lemon Lime Bitters	4
Mineral Water – <i>still or sparkling</i>	5.5
<i>Sparkling 1L</i>	8.5
Milkshakes –	
<i>Chocolate or Strawberry</i>	5
Iced Chocolate	6
Iced Coffee	6

Hot Beverages

Espresso	3.5
Doppio Espresso	3.8
Machiato	3.8
Flat White	3.8
Caffe Latte	4
Cappuccino	3.8
Hot Chocolate	4
Mocha Coffee	4.5
Caffe Affocato	6.5
Caffe Affocato with Liqueur	10
Earl Grey Tea/English Breakfast	3.5
Lemon/Chamomile/Peppermint	4

DESSERT MENU

Cakes - *with gelato \$1.50 extra*

- Home made Tiramisu 8
- Traditional Sicilian Ricotta Cannoli 5
- Baked Ricotta Cheesecake 8
- Lemon Biscotti 3.5

Fresh Crepes - *Served with ice cream*

- Lemon and Sugar
- Nutella with Strawberries 14

Gelato

Please see our Gelato Display

3 COURSE SPECIAL

Generous Serves – Lunch & Dinner 7 Days
Tuesday - Wednesday \$35 Thursday - Sunday \$42

Choose one of each of the following 3 courses

Entrée

Fresh Smoked Salmon Carpaccio
Insalata Caprese - Roma tomato, basil & bocconcini
Brushcetta Romana
Prosciutto Carpaccio al Limone

Main Meal

Mushroom Risotto *or* Chicken & Mushroom Risotto
Penne Sorrentina - Tomato, basil, bocconcini & olives
Linguine al Salmone in Chilli, Pesto, Napolitana & Cream

Served with chips or salad or vegetables or mash

Veal Saltimbocca topped with tomato, ham and cheese
Chicken Parmigiana topped with eggplant & cheese
Pesce al Limone – Barramundi fillets with fresh lemon sauce
Salt and Pepper Calamari

Desserts

with gelato \$1.50 extra
Homemade Tiramisu
Baked Ricotta Cheesecake
Ricotta Cannoli
2 Scoops of Gelato