

La Giara Menu

Entrees

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|--|----|
| Garlic Prawns in Fresh Tomato Sauce | 28 |
| Carpaccio di Prosciutto al Limone w/ Rocket, Parmesan | 19 |
| Salmon Carpaccio | 19 |
| Salt & Pepper Calamari | 19 |
| Stuffed Mushrooms | 20 |
| Insalata Caprese | 19 |

Bruschetta

| | |
|---------------------------------|----|
| Romana al Pomodoro | 9 |
| Olive Tapenade & Bocconcini | 10 |
| White Anchovies & Spanish Onion | 10 |

Pasta

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

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|--|----|
| Penne, Spaghetti, Farfalle, Linguine, Fettucine | 19 |
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Sauces:

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| Bolognese – meat sauce | |
| 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

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|---|----|
| Pumpkin Ravioli in Napolitana or Pumpkin sauce | 25 |
| Veal Ravioli or Tortellini in Napolitana, Bolognese, Boscaiola, Napolitana or with Mushroom Sauce | 22 |

Gnocchi

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|---|----|
| Gnocchi al Cognac – <i>King Prawns & Scallops in creamy Cognac Sauce topped with Rocket</i> | 38 |
| Gnocchi Gorgonzola | 25 |
| Gnocchi Sorrentina – <i>tomato, basil, bocconcini & olives</i> | 25 |

Risotto

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|---|----|
| Chicken & Mushroom Risotto | 22 |
| Chicken & Asparagus Risotto | 22 |
| Risotto Marinara | 35 |
| King Prawn & Scallop Mornay – <i>topped with Asparagus</i> | 35 |

MAINS

with Seasonal Vegetables, Salad, Mash or Chips

Extra Sides \$5

Veal

| | |
|---------------------------------------|----|
| Veal Scallopine in creamy Lemon sauce | 30 |
| Veal Parmigiana with Eggplant | 30 |
| Veal with creamy Mushroom Sauce | 30 |
| Veal Marsala | 30 |

Lamb

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| Lamb Cutlets <i>with minted Roast Capsicum Salsa</i> | 35 |
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Steak

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| Veneto – <i>Steak & King Prawns in Creamy Peppered Cognac sauce</i> | 38 |
| <i>Steak with creamy Wine & Mushroom sauce</i> | 35 |
| Steak Diane | 35 |

Chicken

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|--|----|
| Chicken Boscaiola – creamy bacon and mushroom sauce | 24 |
| Chicken Cacciatore – tomato, olives, mushroom, capsicum & capers | 24 |
| Chicken Schnitzel | 24 |
| Chicken Schnitzel Margherita – Tomato, cheese and basil | 24 |
| Chicken Positano – <i>tenderloins with King prawns in creamy red pesto</i> | 35 |

Seafood

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|---|----|
| Fish of the Day with Salt & Pepper Calamari & King Prawns | 39 |
| Grilled Whole Snapper | 35 |
| Grilled Whole Barramundi | 35 |
| BBQ Prawns with Lemon Risotto & Rocket Salad | 39 |

Pizza

| | small | large |
|--|-------|-------|
| 1. Garlic Pizza | 15 | 24 |
| 2. Tomato, Spanish onion, capers & white anchovies | 16 | 28 |
| 3. Tomato, eggplant, prosciutto, parmesan & basil | 16 | 28 |
| 4. Caprese – fresh tomato, basil & bocconcini | 16 | 28 |
| 5. King prawns, calamari, tomato, basil & chilli | 24 | 35 |
| 6. Italian sausage, onion, tomato, pecorino & olives | 16 | 28 |
| 7. Salami, eggplant, olives, capsicum & mozzarella | 16 | 28 |
| 8. Hawaiian, Margherita Or Napolitana | 16 | 28 |

Children's Meals

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|---------------------|----|
| Schnitzel & chips | 14 |
| Fish & chips | 14 |
| Calamari & chips | 14 |
| Lasagne | 14 |
| Penne Napolitana | 14 |
| Spaghetti Bolognese | 14 |

HOMEMADE SOUPS

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| 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 |

Salads

| | |
|-------------------------|----|
| Garden salad | 12 |
| Greek salad | 15 |
| Rocket salad | 15 |
| Caesar salad | 16 |
| Chicken Caesar | 20 |
| Tuna salad with Avocado | 20 |

Side Orders

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| 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
Linguine with Chicken & Avocado al Limone

RISOTTO \$18

Mushroom Risotto
Asparagus Risotto with Parmesan
Risotto with Peas, Prosciutto & Parmesan

MEAT \$25

with vegetables, 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, Asparagus 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 \$18

Chicken Caesar Salad
Tuna Salad with Avocado

Smoked Salmon Salad with Avocado & Bocconcini **\$25**

HOUSE SPECIALITIES

| | |
|--|----|
| Home Made Ricotta Ravioli in Salsa Rosa topped with sautéed baby spinach | 25 |
| Linguini Chilli Prawns in cream or alla napolitana | 35 |
| Farfalle Prawn and Crab | 35 |
| Linguine al Salmone in red pesto sauce & chilli | 25 |
| Fiocchetti alla Gorgonzola – handmade pasta parcels filled with gorgonzola in a creamy gorgonzola sauce | 25 |
| Steak Combo with bbq prawns & salt and pepper calamari served with salad, chips, mash or vegies | 45 |

POLENTA

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| 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

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|--|----|
| Marinated & Grilled Vegetables, Proscuitto, Ham, Salami, assorted Cheeses, Olives and more.... Served with fresh crusty Italian bread | 40 |
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BEVERAGES

The Wine List

Australian & Imported Reds

| | | |
|------------------------------------|-----|----|
| Hills View Shiraz (SA) | 9gl | 35 |
| Hills View Cabernet Sauvignon (SA) | | 35 |
| Mission Estate Merlot (NZ) | | 39 |
| Zenato Valpolicella (IT) | | 39 |
| Chianti (IT) | | 38 |

Australian & Imported Whites

| | | |
|-------------------------------------|-----|----|
| Pieter Van Gent Verdelho (NSW) | 9gl | 35 |
| Blewitt Springs Chardonnay (SA) | | 35 |
| Mission Estate Sauvignon Blanc (NZ) | | 38 |
| Fontana Candida Frascati (IT) | | 35 |
| Collavini Pinot Grigio (IT) | | 39 |

House Wine by the glass 7

BYO – Corkage \$6 per bottle

Beer

| | |
|--------------------|---|
| Moretti | 7 |
| Peroni | 7 |
| Hahn Premium Light | 7 |
| Crown Lager | 7 |
| Heineken | 7 |
| Corona | 7 |

Spirit & Liqueur

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|---------------------------------|
| Jack Daniels |
| Jim Beam |
| Southern Comfort |
| Malibu |
| Bacardi |
| Johnnie Walker |
| Napolean Brandy |
| Vecchia Romagna Brandy |
| Nocello |
| Frangelico |
| Bailey's Irish Cream |
| Midori |
| Tia Maria |
| Dom Benedictine |
| Cointreau |
| Vodka |
| Amaretto |
| Sambuca – <i>black or white</i> |
| Limoncello |

Kahlua
Martini
Grand Marnier
Fernet Branca
Grappa
Gin
Port

On the rocks 8
Mixed 10

Cocktails

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|-------------------|----|
| Dry Martini | |
| Sweet Martini | |
| Harvey Wallbanger | |
| Screw Driver | |
| Tequila Sunrise | |
| Margarita | |
| Fruit Tingle | 14 |

Cold Beverages

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|---|-----|
| 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 |
| <i>Sparkling 1L</i> | 8 |
| Milkshakes – | |
| <i>Choc, vanilla, caramel,</i> | |
| <i>strawberry & banana</i> | 5 |
| Iced Chocolate | 5.5 |
| Iced Coffee | 5.5 |

Hot Beverages

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|------------------------------------|-----|
| Espresso | 3.5 |
| Doppio Espresso | 3.8 |
| Machiato | 3.5 |
| Flat White | 3.5 |
| Caffe Latte | 4 |
| Cappuccino | 3.5 |
| Hot Chocolate | 4 |
| Mocha Coffee | 4 |
| Caffe Affocato | 6 |
| Caffe Affocato with Liqueur | 10 |
| Earl Grey Tea/English Breakfast | 3.5 |
| Lemon/Chamomile/Peppermint/Rosehip | 3.5 |

DESSERT MENU

Cakes - served with cream, ice cream \$1 extra

- Home made Tiramisu 8
- Fresh filled Cannoli – *chocolate, vanilla or ricotta* 5
- Sticky Date Pudding 8
- Baked Ricotta Cheesecake 8
- Hazelnut & Chocolate Torte 8

Please check our Cake Display for more Daily Options

Italian Biscotti

- Marina Lunga 3.5
- Lemon Biscotti 3.5
- Napoli 3.5

Fresh Crepes - Served with ice cream

- Lemon and Sugar
- Maple Syrup
- Nutella with Strawberries 14

Gelato

Please see our Gelato Display

3 COURSE SPECIAL

Generous Serves – Lunch & Dinner 7 Days
Monday - 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

Risotto with King Prawns in red or cream sauce
Risotto ai Funghi *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 – Burraramundi fillets with lemon sauce
Salt and Pepper Calamari

Desserts

Cream or ice cream \$1.00 extra
Homemade Tiramisu
Sticky Date Pudding
Baked Ricotta Cheesecake
Hazelnut & Chocolate Torte
Cannoli – Chocolate, Vanilla or Ricotta