

La Spaghetтата

ITALIAN RESTAURANT



PROUD RECIPIENT OF A
LORD MAYOR'S
COMMENDATION
SILVER



La Spaghetтата is classic Italian dining at its best. Characterised by its charming history that spans over 40 years, it has established itself as one of Melbourne's most beloved Italian restaurants.

Owner (and patriarch) Tony Cattafi, his wife Giovanna and their two sons Mauro and Fabio have not let the years inhibit their passion for Italian cooking, using the freshest ingredients and serving it with the hospitality and spirit synonymous with the mother country.

Our iconic double storey terrace, in the heart of the Lygon Street precinct, provides a warm and welcoming setting that can cater for groups of any size. Open everyday of the year, La Spaghetтата is 40 years of food, family and love.



Buon Appetito

Thank you for choosing La Spaghetтата

STARTERS / Primi Piatti

GARLIC BREAD / w- mozzarella	8/11
BRUSCHETTA ciabatta topped w- tomato, fresh basil & olive oil	13
BRUSCHETTA SICILIANA ciabatta topped w- tomato, fresh basil, olive oil, bocconcini & prosciutto (4 pieces)	15
ARANCINI DELLA MAMMA rice balls filled w- mozzarella, peas & Bolognese sauce (2 pieces)	18
MEATBALLS (beef) w- your choice of sauce (pesto/napoli/bolognese), served w- rice	19
OLIVETTE black olives & mushrooms tossed in olive oil, garlic, basil & pomodoro	19
ANTIPASTO DELLA CASA assortment of cold meats, cheeses & marinated vegetables	25

OYSTERS / Ostriche

	½ Dozen	Dozen
NATURAL cocktail sauce & lemons	24	36
SPAGHETTATA onion, chilli, garlic & pomodoro	24	36
KILPATRICK smoked bacon & Worcestershire sauce	24	36

SEAFOOD / Pesce

Served with green salad & tartare sauce

Grilled...

	Entrée	Main
MORETON BAY BUGS (entrée 3 halves / main 5 halves)	35	46
KING PRAWNS (entrée 3 / main 5)	34	45
FISH DUO moreton bay bugs & king prawns		49

Fried...

SCALLOPS, PRAWN CUTLETS 'OR' CALAMARI	31	39
FRITTO MISTO scallops, prawn cutlets & calamari	31	39
GARLIC PRAWNS prawn cutlets, creamy garlic sauce, served w- rice	31	39
COZZE PESCATORA black mussels, olive oil, garlic, white wine, chilli & pomodoro	31	36
FISH OF THE DAY please ask your waiter for details		
MIXED SEAFOOD PLATTER please ask your waiter for details (recommended for 2)		160

CHICKEN / Pollo

Served with seasonal vegetables

PARMIGIANA crumbed chicken breast topped w- pomodoro & mozzarella	38
CACCIATORA diced tomato, olives, mushrooms, peppers & pomodoro	39
NOVELLO camembert cheese, avocado & cream sauce	39
SPAGHETTATA jus, prosciutto & peppers	39

VEAL / Vitello

Served with seasonal vegetables

FUNGHI jus & mushroom sauce	40
DELIZIOSA jus, prawns, cognac, tomato & chilli	45
SICILIANE pomodoro, white wine, olives, peppers, capers & onion	40
ROMANA jus, prosciutto, white wine & lemon	40
PARMIGIANA crumbed veal fillet topped w- pomodoro & mozzarella	40
COTOLETTA ITALIANA crumbed veal fillet, grilled, served w- lemon wedges & olives	40
COTOLETTA MESSINA crumbed veal fillet, grilled, hot salami & black olives	40

BEEF / Manzo

Served with seasonal vegetables – ask your waiter for cut of the day

GORDON jus, avocado, prawns & mushrooms	49
MIGNON mushroom sauce & bacon rashers	46
GARLIC jus, white wine & garlic	46
SPAGHETTATA jus, peppers, onion, olives & mushroom	46
DIANE jus, mushroom, onion, Worcestershire, cognac & cream	46
PEPE VERDE creamy pepper sauce	46
BEEF MIXED GRILL selection of grilled beef & veal cuts, served w- garlic, mushroom & pepper sauces (recommended for 2)	120

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If you enjoyed your experience at La Spaghetтата, please write a review about us on Google, Facebook or Trip Advisor.

Thank you!

PASTA / *La Pasta*

First, choose your pasta

SPAGHETTI, GNOCCHI, PENNE, RAVIOLI, FETTUCCINE (green), RISOTTO, GLUTEN FREE (+\$1)

... then choose your sauce

MIXED PASTA PLATTER choice of three pastas (recommended for 2) <i>(\$3 extra for each seafood sauce)</i>	55
AMATRICIANA smoked bacon, onion, diced tomato, chilli & pomodoro	29
ARRABBIATA diced tomato, garlic, chilli & pomodoro	29
BOCCONCINI olives & pomodoro, topped w/ melted bocconcini	29
BOLOGNESE beef sauce	29
CALABRESE salami, olives, spring onion, oregano & pomodoro	29
CARBONARA bacon, egg, grated parmigiano & cream	29
COZZE black mussels, tomato, garlic, basil & pomodoro	32
FUNGHI mushroom & cream	29
GORGONZOLA gorgonzola (blue vein) cheese & cream	29
LASAGNA fresh pasta sheets layered w/ beef sauce and grated parmigiano	29
MARINARA a combination of fresh seafood, garlic & pomodoro	34
MEAT BALLS beef meat balls & pomodoro	31
NAPOLI pomodoro & fresh basil	29
PANNA smoked bacon, mushroom, parmigiano & cream	29
PARMIGIANA eggplant, peas, fresh basil, pomodoro & melted mozzarella	29
PESTO fresh basil sauce w/pine nuts, grated parmigiano & cream	29
POLLO mushroom, chicken, avocado & cream	31
PUTTANESCA anchovies, olives, capers, garlic, chilli & pomodoro	29
SICILIANA mushroom, chicken, sun-dried tomato, spinach & rose sauce	29
SPAGHETTATA smoked bacon, cracked pepper, pomodoro & ricotta	29
VEGETARIANO mixed vegetables & pomodoro	29
VONGOLE clams, garlic, tomato, parsley & olive oil	33

SALAD / *Insalata*

GARDEN mixed lettuce, tomato, olives & balsamic dressing	12
CHICKEN mixed lettuce, avocado, olives & tomatoes w- balsamic dressing	22
CAPRESE tomato, bocconcini cheese, fresh basil & olive oil	18
ROCKET rocket leaves dressed w- olive oil & balsamic vinegar, topped w- shaved parmigiano	17
CALAMARI mixed lettuce, tomato, olives & balsamic dressing	24
CHIPS	12
POLENTA wedges, shallow fried in olive oil	12
SEASONAL MIXED VEGETABLES	12

SIDE DISHES / *Contorni*

DESSERT / *Dolci*

All desserts 14

TIRAMISÙ savoiardi biscuits dipped in coffee & strega liquor, layered w- mascarpone cream	
NUTELLA AFFOCATO berry / almond / baileys (+\$3)	
CASSATA SICILIANA ice cream slice layered w- vanilla, chocolate & mixed fruit	
PANNACOTTA	
MIXED GELATI strawberry, pistachio, chocolate, lemon flavours	

CORKAGE
\$4 per person

WE DELIVER!
order through
UBER EATS
DOORDASH
MENULOG
for home delivery

**LOOKING FOR
A VENUE
FOR YOUR NEXT
FUNCTION?**
Our function room
seats up to 70 people

WE CATER!
We offer a hassle-free
service. Choose from
our a la carte menu
and food can be
delivered or picked up
at your convenience.

* NO SPLIT BILLS
* PLEASE NOTE A 5% SURCHARGE APPLIES TO ALL BILLS SAT/SUN
* PLEASE NOTE A 20% SURCHARGE APPLIES
ON PUBLIC HOLIDAYS & SPECIAL EVENTS
(SURCHARGE INCORPORATED IN BILL TOTAL)
*All prices Inclusive of G.S.T.

BEER

VICTORIA BITTER	11	CROWN LAGER	12
CARLTON DRAUGHT	11	PURE BLONDE	11
CORONA	12	PERONI (Italy)	12
PERONI LIGHT (Italy)	12	STELLA ARTOIS (Belgium)	12
ASAHI (Japan)	12	HEINEKEN (Holland)	12

SPIRITS

ALL BASIC SPIRITS	14
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APERITIFS, LIQUEURS & COGNAC

AMARETTO	16	MARTINI (Bianco/Rosso)	15
CAMPARI	15	SAMBUCA (Bianco/Nero)	15
COINTREAU	15	KAHLUA	15
GALLIANO	15	GRAND MARNIER	15
DRAMBUIE	15	AMARO AVERNA	16
FRANGELICO	15	NOCELLO	15
LIMONCELLO	16	GRAPPA	16
COURVOISIER (Cognac)	20	MARTELL (Cognac)	22

PORT

PENFOLDS CLUB	15	PENFOLDS GRANDFATHER	22
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COFFEE

ESPRESSO, CAPPUCCINO, CAFÉ LATTE, VIENNA, HOT CHOCOLATE, LONG BLACK	5
AFFOGATO (w/ liqueur of your choice)	7.5/16.5

JUICE

APPLE / ORANGE / PINEAPPLE	GLASS 8	(½L) 12	(L) 19
FRUIT CUP mixture of all fruits	GLASS 8	(½L) 12	(L) 19

SOFT DRINKS

COKE, LEMON SQUASH, LEMONADE, RASPBERRY, SODA	GLASS 7	(½L) 12	(L) 19
LEMON, LIME & BITTERS	GLASS 7	(½L) 13	(L) 21
CHINOTTO			8
COKE NO SUGAR			8
SPARKLING MINERAL WATER (Italy 500ml)			8

COCKTAILS all 15

PINEAPPLE PASSION mango, passionfruit, pineapple, vodka
STRAWBERRY TWIST strawberry, lime, vodka
ESPRESSO MARTINI coffee, vanilla, creme de cacao, vodka
LIME MOJITO white rum, lime juice, mint

SANGRIA	(½L) 17	(L) 32
APEROL SPRITZ prosecco, aperol, soda water		15