



Benvenuti (Welcome)

La Piazza was established in 1998 and under new management from Jan 2014 when original owners (Debbie and Carlo) joined forces with original Chefs (Simone and Andrew) to bring to Erindale a mix of traditional and modern Italian cuisine in a friendly, warm and welcoming environment.

We are open 7 days for lunch and dinner (Dine in and Takeaway) and breakfast Wed-Sun

DINNER MENU

BREADS

PANA AL FORNO (v) wood fired Italian bread with garlic or herb butter	6.5
FORMAGGIO (v) (ag) pizza bread with garlic, parmesan and mozzarella	8.5
PANE DI PIZZA (v) (ag) pizza bread with olive oil and sea salt	7.5
POMMODORI (v) (ag) pizza bread with olives, fetta and sun dried tomato	8.5
MOZZARELLA (v) (ag) pizza bread with mozzarella and oregano	8.5
<i>(gluten free bread additional charge)</i>	2

ENTRÉE

ANTIPASTO (for two) (ag) selection of cured Italian meats, cheeses, and condiments served with pane di pizza	28
SEPIE (ag) salt and pepper squid drizzled with a lemon infused balsamic glaze	14
ZUCCHINA (v) (ag) four zucchini, fetta and parmesan fritters served with mint yoghurt	14
COZZA (g) grilled New Zealand mussels in a half shell with white wine and a spicy tomato and garlic salsa	14
BRUSCHETTA (av) wood-fired Italian bread topped with a fresh tomato, sun dried tomato, garlic and basil salsa grilled with bocconcini	14
GAMBERI AL AGLIO (g) sautéed king prawns with garlic, chilli and wood fired Italian bread	16

RISOTTO

SALSICCIO (g) spicy chorizo risotto with roast red peppers and jalapenos topped with rocket	24
PORCINI (g) creamy chicken and mushroom risotto with almonds, mascarpone and lemon myrtle	24
SPINACCIO (v) (g) roast pumpkin, pine nuts, baby spinach and fetta cheese	22

CHILDRENS MEALS

CHICKEN crumbed chicken breast with fries and salad	15
PIZZA ham and pineapple, <u>or</u> pepperoni, <u>or</u> chicken and bacon, <u>or</u> double cheese	13
PASTA spaghetti with napoletana sauce	13

SIDES

INSALATA (v) (g) garden salad	8.5
PATATINI (v) beer battered fries	8.5
add sour cream and sweet chilli sauce	2.5
VERDURA (v) (g) sautéed vegetables	8.5
RUCULA (v) (g) olive, fetta and rocket salad	9

We are passionate about our level of service and committed to providing you the best possible experience.

We thank you for dining with us and look forward to seeing you again.

Your Hosts, Debbie, Simone, Carlo and Andrew

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MAINS		PIZZA		
	(served with salad <u>or</u> vegetables <u>or</u> fries)		Med 6 slices	Lge 8 slices
MARSALA (g) pan seared chicken breast with a creamy marsala sauce	28	(AUTHENTIC)		
PARMIGIANA crumbed chicken breast baked with a mild tomato sauce, ham and cheeses	30	CALABRESE Italian salami, roasted peppers, pine nut pesto, mushrooms, onion	20	26.5
FUNGHI (g) grilled eye fillet, to your liking, with a garlic and porcini red wine jus	38	MARGHERITA (v) tomato, bocconcini, oregano, basil	18	23.5
AGNELLO (g) lamb shank slow cooked with red wine, pancetta, orange and rosemary	28	CARCIOFFO (v) artichokes, sun dried tomatoes, olives, basil	20	25.5
POLLO AL FORNO (g) roasted chicken breast filled with pancetta, pine nuts and sage served in a creamy tomato and white wine sauce	32	PESTO chicken, roma tomatoes, fetta, pine nuts, pesto	21	26.5
VITELLO GAMBERI (g) pan fried veal scallopini with prawns in a creamy pernod and seeded mustard sauce	34	PROSCIUTTO Prosciutto, mushrooms, oregano, bocconcini	21	26.5
VITELLO ANDREA (g) marinated veal scallopini served with a tomato and garlic Salsa and lemon infused balsamic glaze	30	ACCIUGA anchovies, chilli, olives, oregano	18	23.5
PASTA		(FAVOURITES)		
CARBONARA (ag) tagliatelle pasta with sautéed pancetta, garlic and parmesan in a creamy egg and parsley sauce	19	DUE Capsicum, mushrooms, pine nut pesto, onion, ham, pineapple, olives	20	25.5
GAMBERI (ag) spaghetti pasta with sautéed king prawns, garlic, chilli and parsley add bacon or macadamia nuts or cherry tomatoes	23 2 each	TRE salami, pepperoni, bacon, onion	20	25.5
GNOCCHI (av) hand-made spinach and ricotta gnocchi with a pumpkin, baby spinach and amaretto sauce topped with crispy pancetta	23	SEI pepperoni, bocconcini, chilli, olives	19	25.5
GROSETTO (ag) penne pasta with spicy Italian sausage, olives and roasted peppers, in a fresh tomato and oregano sauce	21	NOVE smoked salmon, red onion, capers, sour cream	21	26.5
CANNELLONI (v) home-made pasta tubes filled with ricotta and spinach, baked with a tomato sauce	19	DIECI chicken, bacon, avocado, chilli	19	25.5
TORTELLINI beef-filled pasta pillows with a creamy bacon, mushroom, onion and pea sauce	18	UNDICI ham, pineapple	18	24.5
MARINARA (ag) spaghetti pasta with king prawns, calamari, squid, baby octopus, mussels and fish lightly sautéed with garlic and chilli in a parsley and tomato sauce	24.5	(GOURMET)		
POLPETTA (ag) spaghetti pasta with pork and fennel meatballs in a basil, garlic and tomato sauce	21	CHORIZO chorizo, jalapenos, mushrooms, fetta, onion	21	26.5
FETTUCINE (ag) tagliatelle pasta with a creamy chicken, semi dried tomato, mushroom, spinach and mustard sauce	19	DI MARE prawns, mussels, squid, octopus, garlic, chilli	23	27.5
LASAGNE traditional recipe	19	ZUCCA roast pumpkin, fetta and bacon	19	24.5
PESTO (av) (ag) Penne pasta with chicken, sautéed mushrooms, in a creamy basil and pine nut pesto sauce	19	TANDOORI tandoori chicken, tomato, yoghurt, mint, onion	21	26.5
ARRABIATA (v) (ag) penne pasta with a spicy vegetarian, garlic and tomato sauce	19	POLPETTINI pork and fennel meatballs, fetta, olives, parmesan and basil	22	27.5
		gluten free pizza base available in medium	4.5	
		Additional toppings	meats and seafood	3.5
			all other	3