

# La Piazza

ALLEGRA



Closed Monday except Public Holidays  
Tuesday - Thursday 5.30pm - 10.30pm  
Friday - Saturday 5.30pm - 11.30pm  
Sunday 5.00pm - 10.00pm

Check out our funky terrace  
& private function room

[www.lapiazzaallegra.com.au](http://www.lapiazzaallegra.com.au)

all prices include GST

572 - 574 GLENHUNTLY ROAD, ELSTERNWICK, VIC 3185

PH: 9533 0786

FAX: 9533 0791

## STARTERS BAKED IN WOOD FIRED OVEN

<b>Garlic Foccacia</b>	<b>5.9</b>
<b>Herb Foccacia</b>	<b>5.5</b>
<b>Olive &amp; Fetta Foccacia</b>	<b>6.9</b>
<b>Garlic &amp; Cheese Foccacia</b>	<b>6.9</b>
<b>Pesto &amp; Parmesan Foccacia</b>	<b>6.9</b>
<b>Brushcetta</b> tomato, onion, basil and extra virgin olive oil	<b>8.9</b>

## ENTRÉE

<b>Minestrone</b> served with bread baked in wood fired oven	<b>7.5</b>
<b>Caesar Salad</b>	<b>13.9</b>

Cos lettuce, croutons, egg, anchovies, bacon, shaved parmesan and Caesar dressing

**With chicken 2.8**

<b>Mediterranean Salad</b>	<b>9.5</b>
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With mixed lettuce, sun dried tomatoes, sea salt, chick peas and a herb & balsamic dressing

<b>Garlic prawns</b> on a bed of rice & salad	<b>13.9</b>
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<b>Avocado Salad</b>	<b>13.9</b>
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Mixed lettuce, Spanish onion, tomato, cucumber, grilled chicken & avocado with an olive oil & balsamic vinaigrette dressing

<b>Calamari</b> lightly floured, dusted with pepper & sea salt	<b>11.9</b>
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## PASTAS YOUR CHOICE OF SPAGHETTI, FETTUCINI, GNOCCHI & PENNE

<b>Lasagna</b>	<b>14.5</b>
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Layers of pasta sheets filled with rich tomato sauce, meat, béchamel & baked mozzarella

<b>Cannelloni (Vegetarian)</b>	<b>14.9</b>
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Fresh pasta wrapped around a ricotta & spinach filling, topped with a homemade Napoli sauce

<b>Bolognese</b>	<b>13.8</b>
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Traditional Italian homemade flavorsome napoli sauce, lean beef minced meat, cooked with onion, carrot, celery and fresh basil sauce

<b>Napolitana</b>	<b>12.9</b>
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Flavorsome homemade tomato sauce with onion and basil

<b>Carbonara</b>	<b>14.5</b>
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Lean bacon pieces, spring onion, combined with egg & fresh grated parmesan in a light cream sauce

<b>A' matriciana (spicy)</b>	<b>14.5</b>
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Lean bacon pieces, capsicum, onion and hot chilli in a flavorsome homemade Napoli sauce

<b>Marinara</b>	<b>18.9</b>
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Selection of fresh seafood in white wine, garlic, parsley, spring onion & extra virgin olive oil

<b>Vegetarian</b>	<b>14.5</b>
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Selection of mixed seasonal vegetables, served in a napoli & cream sauce

<b>Pollo Fungi</b>	<b>14.9</b>
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Tender lean chicken pieces, spring onion, freshly diced mushrooms cooked with grated parmesan in a light cream sauce

<b>Alio oleo</b>	<b>14.5</b>
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Pan fried mushrooms, kalamata olives, garlic, pepperoni chilli tossed in extra virgin olive oil

<b>Piazza</b>	<b>14.9</b>
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Pan fried lean bacon pieces, chicken, shallots, mushrooms, curry, Napoli & cream sauce

<b>Basilico</b>	<b>13.8</b>
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Fresh garlic, basil, olives in a light cream sauce

## RISOTTOS

<b>Chicken &amp; Mushroom</b>	<b>15.9</b>
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Arborio rice cooked with tender lean chicken pieces, spring onion, freshly diced mushroom, grated parmesan in our own stock

<b>Risotto Gardiniera</b>	<b>14.9</b>
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Arborio rice cooked with seasonal vegetables in a Napoli & cream sauce

<b>Espanloi</b>	<b>15.9</b>
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Pan fried shallots, spicy Spanish sausage, kalamata olives and capsicum with a touch of chilli in a Napoli sauce

## POULTRY MAIN MEALS SERVED WITH VEGETABLES AND BAKED POTATOES

<b>Chicken Parmigiana</b>	<b>18.5</b>
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Crumbed chicken breast grilled & topped with napoli sauce & mozzarella cheese

<b>Chicken Lavent</b>	<b>19.9</b>
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Grilled chicken breast, served on a bed of rice, with prawns, bacon, onion, touch of curry in a cream & Napoli sauce

<b>Chicken Mango</b>	<b>18.9</b>
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Grilled breast of chicken, served with mango & camembert cheese in a mango cream sauce

<b>Chicken Piazza</b>	<b>19.9</b>
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Breast of chicken filled with avocado & prawns, crumbed & served with a pesto sauce

<b>Chicken Marsala</b>	<b>18.9</b>
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Grilled chicken breast, served with mushroom, demi glaze & marsala sauce

## VEAL MAIN MEALS SERVED WITH VEGETABLES AND BAKED POTATOES

<b>Veal Livornese</b>	<b>18.9</b>
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Baby veal cooked with capers & kalamata olives in a napoli sauce.

<b>Veal Schnitzel</b>	<b>17.5</b>
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Tender veal fillet crumbed and served with a lemon wedge

<b>Veal Limona</b>	<b>18.9</b>
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Escalops of veal cooked with spring onion, fresh lemon juice in a cream sauce

<b>Veal Scalloppini</b>	<b>18.9</b>
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Baby veal cooked with mushroom, spring onion in a cream sauce

<b>Veal Piazza</b>	<b>18.9</b>
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Baby veal cooked with mushroom, artichoke & capsicum in a napoli sauce

## STEAKS MAIN MEALS SERVED WITH VEGETABLES AND BAKED POTATOES

<b>Porterhouse</b>	<b>19.8</b>
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<b>Rib Eye</b>	<b>22.8</b>
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char grilled & served with your choice of sauces

**SAUCES: Pepper, Mushroom or Red Wine demi Extra 2.00**

**(Please note well done steaks take up to 25 minutes)**

## SEAFOOD

OUR CHEF HAND PICKS THE SEAFOOD DAILY SO TO DELIVER THE FINEST AND FRESHEST SEAFOOD AVAILABLE

**Garlic Prawns** 23.9

Tiger prawn cutlets, cooked with fresh garlic, spring onions, white wine & cream on a bed of rice, served with chips and salad

**Scallops Piazza** 23.9

Scallops in wine, mushrooms, tomato, spring onions in a cream & napoli sauce with a touch of chilli, served with chips and salad

**Calamari** 18.9

Lightly floured, dusted in pepper & sea salt, on a bed of salad, chips & tartare sauce

**Fritto Misto** 22.9

Selection of mixed seafood, floured, on a bed of salad, chips & tartare sauce

**Barramundi Fillet** 23.9

Grilled and served with a fetta salad and chips

**Whole Flounder** 25.5

Grilled to perfection and served with lemon wedge, chips and garden salad

## SIDE ORDERS

**Mixed Vegetables** steamed and tossed in EVOO 6.5

**Fetta Salad** 8.9

Lettuce, cucumber, tomato, onion, fetta, olives, sea salt & balsamic dressing

**Rocket leaf salad** shaved parmesan, sea salt and balsamic dressing 6.9

**Tossed Garden Salad** 6.9

With mixed lettuce, tomato and cucumber with a olive oil and balsamic vinaigrette dressing

**Potato wedges served with sour cream** 5.9

**French Fries** 5.5

## DESSERTS

**Tiramisu** Coffee & liqueur infused biscuit cake with fresh mascarpone, house specialty bellesimo 7.9

**Double Chocolate Mousse** A temptingly rich, whipped chocolate delight for chocolate lovers of all ages! 6.9

**Gelato Selection** a selection of 3 flavors as made by our chef 6.5

**Crepes** with maple syrup or strawberry Romanoff sauce 6.5 8.9

**Crème Caramel** made daily 7.5

**Daily Special** refer to board

## WOOD FIRED PIZZA DESSERTS

SERVED WITH VANILLA ICECREAM

**Allegra's Nutella** 8.5

An old favourite yet a sinful treat that will touch your childhoods taste buds

**Marshmallow Delight** 8.5

Mixed berries, marshmallow, light Philadelphia cheese

**Fraises Au Chocolat** 8.5

High quality dark chocolate with macerated fresh strawberries in brown sugar & brandy

## CHILDREN'S MENU

**Penne Napoli** 8.9

**Penne Bolognese** 9.9

**Chicken Strips & Chips** 9.9

**Mini Margarita Pizza** 7.9

**Penne Napoli** 8.9

## PIZZA WOOD FIRED (PIZZA SIZE 10 INCH)

### TRADITIONAL

**Margherita** tomato, oregano & cheese 10

**Aussie** tomato, leg ham, bacon, egg & cheese 11.9

**Capricciosa** tomato, leg ham, olives, mushroom & cheese 11.9

**Tropical** tomato, leg ham, pineapple & cheese 11.9

**Pepperoni** tomato, hot salami & cheese 11.9

**Napoletan** tomato, olives, anchovies & cheese 12.5

**Meat lovers** tomato, leg ham, hot salami, bacon, chicken, BBQ sauce & cheese 13.5

**Mexican** tomato, cheese, capsicum, hot salami, onion, jalopenos & hot chilli 12.5

**Barbeque Burger** tomato, cheese, Spanish onion, shallots, minced beef on a barbeque base 12.5

### GOURMET

**Moroccan Beef** 14.5

Finely sliced beef fillets marinated in Moroccan spices, tomato, cheese, mushrooms, roasted capsicum, Spanish onions, fetta & sesame seeds

**Gourmet Delight** 14.5

Woodfired oven cooked chicken, tomato, cheese, Spanish onion, shallots, grilled bacon, capsicum, pesto & black pepper

**Prosciutto** 16.5

Tomato base, shallots, sliced tomato, prosciutto, garlic, topped with shaved parmesan & rocket

**La Piazza** 14.5

Tomato, cheese, spicy Italian sausage, kalamata olive, Spanish onion, capsicum, mushroom, jalapenos, fresh tomato & garlic

**Smoked Salmon** 16.5

Tomato, cream cheese, salmon fillets, Spanish onions, shallots, capers, fresh tomato & black pepper

**Vegetarian** 14.5

Tomato, bocconcini cheese, grilled eggplant, artichokes, garlic, roasted capsicum, baby spinach, mushroom & sundried tomatoes

**Extra Topping** each 1.00

# La Piazza

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La Piazza caters for all your occasions  
for more information call 9533 0786

or

go on line at **[www.lapiazzaallegra.com.au](http://www.lapiazzaallegra.com.au)**

**Check out our funky terrace  
& private function room**

Special menus available for group booking

Join our exclusive VIP club

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