

PIZZA

ROSSE

Margherita (v).....	\$20
Napoli sauce, fior di latte & fresh basil add buffalo mozzarella +\$5	
Diavola.....	\$26
Napoli sauce, fior di latte, hot salami, chili oil & black olives	
Capricciosa.....	\$27
Napoli sauce, fior di latte, smoked ham, black olives, artichoke & mushrooms	
Carnivora.....	\$28
Napoli sauce, fior di latte, hot salami, pancetta, smoked ham & oregano	
Duomo.....	\$29
Napoli sauce and fior di latte topped with rocket, prosciutto crudo, shaved parmesan & balsamic glaze	

BIANCHE

Garlic Pizza (v).....	\$18
Fior di latte, garlic, and rosemary add prosciutto di parma +\$8	
Salsiccia & Patate.....	\$26
Fior di latte, pork & fennel sausage, roasted potato, chili flakes	
Chili Prawn.....	\$27
Fior di latte, chili prawns, heirloom cherry tomato & salsa verde	
Tartufo (v).....	\$28
Fior di latte, truffle paste, mushrooms & fresh parsley	
Deliziosa.....	\$29
Fior di latte, mortadella, stracciatella & crushed pistachio	

Gluten-free option +\$5
(available for all pizzas)



gf - gluten friendly | gfo - gluten friendly option | gfo* - \$5 for gluten friendly option
v - vegetarian | vo - vegetarian option | vg - vegan | vgo - vegan option

A 15% surcharge applies for Public Holidays. A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.



LA COSTA

A LA CARTE MENU

PASTA

all pastas are served al dente

Rigatoni Bolognese Ragu (gfo).....	\$25
Slow cooked pork & beef bolognese ragu, served with grated parmigiano	
Spinach & Ricotta Ravioli (v).....	\$26
Ravioli filled with spinach and ricotta, served with napoli sauce & shaved ricotta	
Spaghetti Carbonara (gfo).....	\$27
Classic carbonara sauce, guanciale, pecorino romano & cracked pepper	
Gnocchi alla Norcina (gf).....	\$28
Italian fennel sausage in creamy truffle sauce, served with parmigiano & fresh parsley	
Lamb Pappardelle (gfo).....	\$29
Pappardelle tossed in slow cooked pulled lamb ragu, with fried sage & shaved parmigiano	
Bugs & Prawns (gfo).....	\$34
Paccheri pasta, Moreton Bay Bugs and prawns with chili oil, heirloom & cherry tomatoes with fried garlic & fresh parsley	

FRIES

Fries (gf, vg).....	reg \$13large \$18
Served with aioli	
Cheese & Bacon Fries (gf).....	\$22
Served with BBQ sauce	
Patate Dolci (gf, v).....	\$16
Sweet potato fries served with chipotle mayo	
Polenta Fries (gf, v).....	\$16
Served with grated parmigiano & creamy basil pesto dip	

APERATIVO

Charcuterie Board (gfo*).....	\$32
Chef's selection of 2 cured italian meats served with mixed olives, focaccia, gnocco fritto and grilled Italian vegetables	
Cheese Board (gfo*).....	\$32
Chef's selection of 2 italian cheeses, served with mixed olives, focaccia, gnocco fritto and grilled Italian vegetables	
Mixed Board (gfo*).....	\$39
Chef's selection of 2 cured Italian meats & 2 Italian cheeses served with mixed olives, focaccia, gnocco fritto, grilled Italian vegetables, bocconcini, quince paste, mixed nuts & grissini	

TAGLIATA

Served with red wine jus, kipfler potato, seasonal greens and a balsamic glaze
Cooked to your specification
(gf, df)

200g Eye Fillet.....	\$39
Yearling Prime Cattle grain fed for 100 days in Kilcoy, QLD	
300g Rib Fillet	\$46
Yearling Prime Cattle grain fed for 100 days in Kilcoy, QLD	
400g Rump Steak	\$42
Yearling Prime Cattle grain fed for 100 days in Kilcoy, QLD	

CONTORNI

add chicken +\$5 add steak +\$9 add bacon +\$4

Seasonal Greens (gf, vg).....	\$16
Chef's selection of seasonal vegetables, served with roasted shaved almonds	
Pear Salad (gf, v).....	\$16
Mixed leaves, shaved pear, toasted walnuts with an EVOO & honey dressing	
Puttanesca Salad (gf, vg).....	\$18
Potato, cherry tomato, red onion, capers, olives & fresh basil	
Zucchini Carpaccio (gf, v).....	\$18
Marinated zucchini, EVOO, lemon juice, mint, parsley, thyme, roasted pine nuts, shaved parmigiano & balsamic glaze	
Caprese Salad (v).....	\$19
Buffalo mozzarella and tomato with fresh basil & balsamic glaze	
Caesar Salad.....	\$19
Lettuce, croutons, boiled egg, grated parmigiano & bacon	
Quinoa & Avocado Salad (vg).....	\$22
Quinoa, avocado, cherry tomato, cucumber, red onion, and mint with a dressing of lemon juice, dijon mustard, red wine vinegar & garlic	

ANTIPASTI

Warm Marinated Olives (vg, df).....	\$14
Mixed pitted olives served with fresh rosemary add focaccia +\$4	
Bruschetta (gfo*).....	\$16
Freshly diced tomatoes, basil, red onion, EVOO & balsamic on sourdough add buffalo mozzarella +\$5	
Arancini (6).....	\$17
Daily special served with La Costa signature sauce	
Baked Scallops (4) (gfo).....	\$23
Burnt butter, parsley, fried garlic, radish, salsa verde & lemon zest	
Polpette al Sugo (4).....	\$24
Veal & pork meatballs in a bolognese ragu with shaved parmigiano, served with toasted bread	
Burrata (v, gfo*).....	\$28
Sundried tomato pesto, fresh burrata with carasau bread served with poppy seeds & merlot salt add focaccia +\$4 add prosciutto +\$8	

SECONDI

Parmigiana Siciliana (v).....	\$26
Fried eggplant, tomato sauce, parmigiano, eggs, fresh basil	
Pork Belly (gf).....	\$29
Crispy skin porchetta, beetroot puree, baby carrots, served with salsa verde	
Lasagna.....	\$30
Slow cooked beef and pork bolognese ragu, bechamel, tomato sauce, parmigiano	
Salmone in Padella (gf).....	\$37
Pan-fried salmon filet, broccolini, borettane balsamic onions, vine-ripened cherry tomato, salsa verde, black olive dust & saffron butter	
Pesce del Giorno	
Ask our friendly staff about our Fish of the Day	