

LA PIZZA

BREAKFAST MENU

PIZZA MENU AVAILABLE FROM 8AM

We are locally owned and operated, serving the Cairns community since 1987

OPEN OMELETTE * ✓	20	CHILLI SCRAMBLE *	24
Spanish onion, pimento, semi-dried tomato & Parsley		With bacon, pimento, parsley and parmesan cheese topped with rucola	
Add - Chorizo	5		
- Salmon	6		
POACHED EGGS WITH PROSCIUTTO *	25.5	SAVOURY MINCE (Beef & Pork) *	23
Curried corn, chilli, zucchini, pimento, chickpea, buttered Nduja topped with rucola, poached eggs		Cumin tomato with roasted capsicum, corn and green peas	
FIELD MUSHROOMS * ✓	24	SMASHED AVO & FETA * ✓	24
Field mushroom and King Oyster mushroom, chive cream cheese with poached eggs		toasted sourdough bread, poached eggs & dukkah and bedded in rucola	
EGGS BENEDICT with citrus hollandaise * (scrambled, poached or fried)		CORN, ZUCCHINI, CHICKPEA FRITTERS (GF) ✓	25
w Champagne Ham	21	Tomato salsa, roasted pumpkin, smashed avo & parmesan cheese with Crème Fraiche	
w Double Smoked Bacon	22	LP WAFFLES ✓	23
w Smoked Salmon	23	Hazelnut white chocolate cream, mixed berry coulis and fresh strawberries	
w Spinach & Mushroom	20	AÇAÍ BOWL ✓	18
TRATTORIA BREAKFAST *	30	Fresh seasonal berries and tropical fruits, honey roast nut muesli (GF), chia seeds, coconut flakes	
Pork fennel sausages, bacon, herbed tomatoes, house-made five bean mix, toasted sourdough bread and eggs your way		TROPICAL FRUIT SALAD ✓	15.5
CRAB OMELETTE *	29	Seasonal fruits & berries with yoghurt and berry coulis	
With chives, chilli hollandaise and rucola			

We only use Free Range Eggs *Served with sourdough ✓ Vegetarian Ø GF options available on request

EXTRAS

Herb Slow Roasted Tomatoes	4
Sauteed Baby Spinach	4
Hash Brown	4
Vanilla Ice Cream	4
Smashed Avocado	5
House-made 5 Bean Mix	5
Roasted Garlic Field Mushroom	5
Pork Fennel Sausage / Chorizo	5
Champagne Ham	5
Bacon	5
Smoked Salmon	6
Eggs (scrambled, poached or fried)	6

BREADS & PASTRIES

CROISSANT	
w Homemade Seasonal Fruit Jam	6
w Ham and Cheese	10.5
CHOCOLATE CROISSANT	6
HOUSE-MADE PISTACHIO BANANA BREAD	6.5
TOASTED SOURDOUGH (Gluten Free Toast – additional 3.5)	5
APRICOT & CINNAMON RAISIN TOAST	6
BACON & EGG ROLL	12

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LUNCH MENU

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ENTRÉE LUNCH

GARLIC PIZZA OR HERB BREAD 8.5

BRUSCHETTA 11

Tomato, onion, basil, pesto, Fetta cheese pink salt and pepper drizzled with EVOO

ANTIPASTO

DUO OF DIPS & WARM MIXED OLIVES 14.5

Fetta & Sundried tomato dips with warm mixed olives, toasted sourdough

Add: **Prosciutto** 8.5

Salami 3

SALAD

CAESAR 21

Baby Cos lettuce in our house-made Caesar dressing, grilled chopped bacon, diced eggs, garlic croutons, anchovies and grated Parmigiano Reggiano

w Chicken 24

w Prawns 25

w Smoked Salmon 27

RUCOLA WITH POACHED PEAR 17

Poached Pear with Spring Mix lettuce, house vinaigrette, candied walnuts, olive oil & Pecorino cheese, drizzled with balsamic reduction

TOMATO & ONION GORGONZOLA 24

Slices of tomato, onion bedded with rucola topped with crumble gorgonzola and prosciutto drizzled with house vinaigrette & EVOO

INSALATA DE CAPRESE 18

Bocconcini with cherry tomatoes, fresh basil, balsamic reduction & vinaigrette, mesclun mix

CRAB MEAT WITH AVOCADO APPLE SALAD 20

Blue swimmer Crab meat with cherry tomato, smashed avocado, cucumber, mix lettuce, house vinaigrette & julienne apple

MAINS LUNCH

SPANISH SARDINES 27

Seared Sardines filet dusted with burnt butter chilli breadcrumbs and a side of Pawpaw achara salad and garlic Crostini

INSALATA DI CALAMARI 28

Marinated chilled confit of Calamari on Mesclun lettuce, cherry tomato, onion, cucumber with balsamic viniagrette

PAN ROASTED CHICKEN SUPREME 36

Herb Marinated Chicken served with Pomodoro chickpea sauce side of sauteed Garlic Broccolini & Roasted Chat potatoes

BROILED SPANISH MACKEREL 29

Seasoned Lemon pepper Spanish Mackerel with roasted beetroot, diced mango, cherry tomatoes, red onion and mix lettuce tossed in a citrus olive viniagrette

RISOTTO OR GNOCCHI

ZUCCA GORGONZOLA 26 29

Pumpkin and spinach finished with Gorgonzola cheese & toasted walnut crumble

QUATTRO FORMAGGI 28 31

Gorgonzola, pecorino, taleggio and grana padano parmesan with dill

WILD MUSHROOM 27 29.5

Sauteed wild mushroom tossed with fresh herbs and a hint of truffle oil

KIDS PASTA 14

Carbonara, napolitana, bolognaise, lasagne

PASTA

Linguine or Rigatoni with your choice of sauce:

NAPOLITANA 22 25

Rich tomato & basil

BOLOGNAISE 26 28

Rich tomato, minced meat & herb sauce

CARBONARA 25 28.5

Bacon, garlic & onion in a white wine cream

GAMBERI PEPERONCINO 29 31

Prawns, cherry tomato, garlic & chilli tossed with olive oil and rocket leaves

LASAGNE AL FORNO 29

Traditional dish w layers of pasta, minced beef, homemade napolitana, bechamel topped with mozza cheese, drizzled with creme fraiche and side salad

PESCATORE 30 33

Sliced Spanish mackeral, frutti Di mare, cherry tomatoes tossed in olive oil and parsley

ALLA PUTTANESCA 27 29.5

Kalamata olives, anchovies, capers, chilli and garlic tossed in a napolitana sauce

ZUCCA & ZUCCHINE 25 28.5

Garlic roasted pumpkin & zucchini, red peppers, onions, cherry tomatoes & baby spinach leaves in olive oil

PRAWN & CALAMARI 29 32

Squid Inked Pasta with prawns and calamari sauteed with garlic onion tossed with Parmigiano

SARDINES w ASPARAGUS & SUNDRIED TOMATO 27 29

Sauteed asparagus, capers, sundried tomato topped with crushed chilli pistachio crumbs and pecorino cheese

PIZZA CREATIONS

MARE FANTASIA

(SEAFOOD FANTASY) 20 24 29

Pomodoro sauce, mozzarella, mixed seafood garnished with mussel & prawn ... Magnificent!

SALMONE 20 24 29

Pomodoro sauce, mozzarella, Spanish onion topped with smoked salmon & pesto sauce

TRATTORIA SPECIAL 19 23 28

Pomodoro sauce mozzarella, salami cotto, onion, mushroom, semi-dried tomatoes, drizzle with garlic and a herb crème fraiche

TANDOORI POLLO 19 23 28

Pomodoro sauce, mozzarella, tandoori chicken, roasted red peppers, almonds & coriander

GARLIC PRAWN 19 23 28

Pomodoro sauce, mozzarella, prawn, spinach, spanish onion & Garlic confit

ZUCCA 18 22 27

Pumpkin Puree, Mozzarella, Roasted pumpkin, blue cheese crumb, walnuts & spinach

ROMANO 20 23 29

Pomodoro sauce, mozzarella cheese topped with rocket leaves & prosciutto crudo

DA MONTANIA 18 22 27

Pomodoro sauce, mozzarella, goats cheese, red onion jam & rocket

MARGHERITA 14 18 23

Abundance of mozzarella, Pomodoro sauce & oregano

NAPOLI 16 20 25

Pomodoro sauce, mozzarella, anchovies, garlic & black olives

TROPICANA 19 21 26

Pomodoro sauce, mozzarella, champagne ham & pineapple

CAPRICE 18 22 27

Pomodoro sauce, mozzarella, champagne ham, fresh mushrooms, onion & roasted red peppers

PUTTANESCA 19 23 28

Pomodoro sauce, mozzarella, tuna, onion, anchovies, black olives & chilli flakes

SUPREME 19 23 28

Pomodoro suace, mozzarella, champagne ham, salami, onion, fresh mushrooms, capsicum, pineapple, anchovies & black olives

CARNIVORE 20 24 29

Pomodoro sauce, mozzarella, double smoked bacon, champagne ham, calabrese salami

VEGETARIANA 18 22 27

Pomodoro sauce, mozzarella, fresh mushrooms, capsicum, onion, pineapple & black olives

MEXICANA 16 20 25

Pomodoro sauce, mozzarella, salami, capsicum & jalapeño chilli

AUSTRALIANA 18 22 27

Pomodoro suace, mozzarella, double smoked bacon, eggs & oregano

HALF / HALF PIZZA 4

Please see our beautiful selection of cakes & homemade ice cream.

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LA PIZZA

DINNER MENU

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ENTRÉE & SALAD

BOWL OF MIXED OLIVES	7
PIZZA BREAD Garlic or Herb	7.5
BRUSCHETTA	11
Tomatoes, garlic, red onion, basil & extra virgin olive oil	
TRIO OF DIPS	12.5
Fetta mash, olive tapenade & semi-dried tomato pesto with our homemade ciabatta bread	
INSALATA DI CASA	11
Mixed lettuce, tomato, capsicum, onion, olive & balsamic vinaigrette	
CAESAR	18
Cos lettuce in Caesar dressing, crisp bacon, anchovies, poached egg, shaved parmesan	
w Chicken	22
w Prawns	24
w Smoked Salmon	24.5
WARM SALAD	18
Tiger prawns or chicken, rocket, hazelnut & mango lemon dressing	
RUCOLA	12.5
Rocket leaves, balsamic vinegar, olive oil, parmesan & sliced pears	
INSALATA CAPRESE	16
Bocconcini w tomatoes & basil olive oil	

MAIN MEALS

POLLO SALTATO	36
Sautéed chicken breast over roasted chats, baby spinach leaves with a citrus hollandaise	
BRACIOLA	36
Pan seared pork chop with roasted rosemary chats, pumpkin, zucchini, spinach leaves and mango chutney	
BARRAMUNDI	33
Pan seared wild caught Barramundi on pickles and mixed leaves topped with mediterranean veggies (kalamatta olives, spanish onions, orange segments & cherry tomatoes) with mango dressing	

SIDES

Roasted Chats with Rosemary	8
Honey Glazed Baby Carrots with Almonds	8
French Beans with Semi Dried Tomatoes and Grana Pandano	8

PASTA

Linguine or Penne with your choice of sauce:	
NAPOLITANA	22 25
Rich tomato & basil	
BOLOGNAISE	24 26.5
Rich tomato, minced meat & herb sauce	
CARBONARA	24 27.5
Bacon, garlic & onion in a white wine cream	
GAMBERI PEPERONCINO	26 28.5
Prawns, cherry tomato, garlic & chilli tossed w olive oil and rocket leaves	
LASAGNE AL FORNO	27
Traditional dish w layers of pasta, minced beef, tomato & béchamel and insalata di casa	
MARINARA	28 30.5
Spanish mackerel, frutti Di mare, cherry tomatoes tossed in olive oil and parsley	
ALLA PUTTANESCA	26 28.5
Kalamata olives, anchovies, capers, chilli and garlic tossed in a napolitana sauce	
ZUCCA & ZUCCHINE	25 28.5
Garlic roasted pumpkin & zucchini, red peppers, onions, cherry tomatoes & baby spinach leaves in olive oil	
KIDS PASTA	13
Carbonara, napolitana, bolognaise (linguine or penne), lasagne	

RISOTTO OR GNOCCHI

ZUCCA GORGONZOLA e NOCI	26 29
Pumpkin and spinach finished with Gorgonzola cheese & toasted walnut crumble	
QUATTRO FORMAGGI	26 29
Gorgonzola, pecorino, taleggio and grana padano parmesan with dill	
WILD MUSHROOM	26 29
Sautéed wild mushroom tossed with fresh herbs and a hint of truffle oil	

PIZZA CREATIONS

MARE FANTASIA (SEAFOOD FANTASY)	17 21 26
Tomato, mozzarella, mixed seafood garnished with mussel & prawn... Magnificent!	
SALMONE	17 21 26
Tomato, mozzarella, Spanish onion topped with smoked salmon & pesto sauce	
TRATTORIA SPECIAL	17 21 26
Tomato, mozzarella, salami cotto, onion, mushroom, semi-dried tomatoes, drizzle with garlic and a herb crème fraiche	
TANDOORI POLLO	17 21 26
Tomato, mozzarella, tandoori chicken, roasted red peppers, almonds & coriander	
GARLIC PRAWN	17 21 26
Tomato, mozzarella, prawn, spinach, spanish onion, cherry tomatoes	
ZUCCA	16 20 25
Tomato, mozzarella, roasted pumpkin, fetta cheese, pine nuts & fresh rosemary	
ROMANO	17 21 26
Tomato, mozzarella cheese topped with rocket leaves & prosciutto crudo	
DA MONTANIA	16 20 25
Tomato, mozzarella, goats cheese, red onion jam & rocket	
MARGHERITA	14 18 23
Abundance of mozzarella, tomato & oregano	
NAPOLI	16 20 25
Tomato, mozzarella, anchovies, garlic & black olives	
TROPICANA	16 20 25
Tomato, mozzarella, champagne ham & pineapple	
CAPRICE	17 21 26
Tomato, mozzarella, champagne ham, fresh mushrooms, onion & roasted red peppers	
SUPREME	17 21 26
Tomato, mozzarella, champagne ham, salami, onion, fresh mushrooms, capsicum, pineapple, anchovies & black olives	
PUTTANESCA	16 20 25
Tomato, mozzarella, tuna, onion, anchovies, black olives & fresh chilli	
CARNIVORE	17 21 26
Tomato, mozzarella, double smoked bacon, champagne ham, calabrese salami, mortadella	
VEGETARIANA	16 20 25
Tomato, mozzarella, fresh mushrooms, capsicum, onion, pineapple & black olives	
MEXICANA	16 20 25
Tomato, mozzarella, salami, capsicum & jalapeño chilli	
AUSTRALIANA	16 20 25
Tomato, mozzarella, double smoked bacon, eggs & oregano	
HALF / HALF PIZZA	3



PHONE: 4031 2646

ORDER ONLINE at lapizzatrattoria.com.au

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LA PIZZA

DRINKS MENU

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WINE LIST

SPARKLING WINES	150ml	250ml	Bottle
Beaumont Sparkling	8.5	13.5	39
Aromas biscuit, brioche, citrus and ripe pear flavours			
Prosecco	11	18.5	55
Lively and fresh with aromas of white flowers and pear, the palate is dry however showing some rich fruit via crisp green apple and pear, a small amount of residual sugar works perfectly with the soft bubbles and crisp cleansing finish			
Moscato d'Asti	9.5	15	43
Delicate red fruits on the nose, raspberry and strawberry. The palate gives plenty in the way of ripe tropical fruits, complimented by the subtle influence of red fruits, finishing dry and textural			
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WHITE WINES	150ml	250ml	Bottle
Haselgrove Fiano	11.5	18	50
Zesty and refreshing with delicate flavours of citrus and lychee			
Ten Rocks Sauvignon Blanc	10	16	44
Bright, fruity flavours, a gentle acidity and a lovely crisp finish			
Fantini Pinot Grigio	9	14.5	40
Fruity, peach, grapefruit, lemon-lime and mineral flavours			
Haselgrove Chardonnay	11	17.5	49
Full-bodied with fresh lemon zest and melon flavours			
Taylors Clare Valley Riesling	10	16	47
On the palate, intense citrus fruit characters of fresh lemon and lime along with hints of orange blossom			
Ems Table Riesling	10	16	44
Certified organic & preservative free. Delicate yet elegant palate with lemon and lime flavours finishing with crisp clean natural acidity			
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ROSÈ WINE	150ml	250ml	Bottle
11 Minutes Rosè	12	19.5	58
Delicate red fruits on the nose, raspberry and strawberry. The palate gives plenty in the way of ripe tropical fruits, complimented by the subtle influence of red fruits, finishing dry and textural			
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RED WINES	150ml	250ml	Bottle
Cape Schanck Pinot Noir	9.5	15	44
Spiced pear aromas with a racy red apple acidity.			
Donelli Lambrusco Rosso Dolce DOC	8	14	34
A firm and focused Lambrusco, smokey base note, white raspberry, strawberry fruit with spice and mandarin peel.			
Fantini Montepulciano d'Abruzzo	9	14	40
Intense, persistent with red fruit, plum and cherry, full-bodied.			
Pasqua TreVenezie 'Capitolo' Merlot	8.5	13.5	40
Rounded fruit, underpinned by velvety tannins.			
Nugan Estate Sangiovese	13	20.5	60
A rich palate of spiced plum, sour cherries, dried herbs.			
Taylors Limestone Coast Clare Valley Shiraz	12	19.5	58
Full bodied with a soft mid-palate and supple tannins supporting rich, perfectly ripened fruit characters.			
Ems Table Shiraz	12	19.5	58
Certified organic & preservative free. Ripe blackberry and plum fruit characters with vanillin oak.			
Barolo			90
Fragrant scents of rose petals mix with cherry, raspberry, earthy graphite like notes, subtle leather and spicy dried herbs. The elegant medium bodied palate has red cherry and raspberry fruits which are backed by bright acidity and grippy tannin			

OTHER BEVERAGES

TAP BEER	9.5
BOTTLED BEER /CIDER	
BIRRA ITALIA	9
CORONA	9
XXXX GOLD	8
PERONI LEGGERA / NASTRO	10
COOPERS PALE ALE	9
GREAT NORTHERN CRISP / ORIGINAL	9
STONE & WOOD	9
SOMERSBY CIDER	9
SPIRITS	
Basic Spirits / Premium	9 11
COCKTAILS	
Bloody Mary	16
Negroni	16
Passionfruit Mule	16
Mojito	16
Aperol Spritz	16
Margarita	17
Espresso Martini	17
Long Island Iced Tea	18
Irish Coffee	12
Godfather	16
Sand In Your Crack	17
Pina Colada	17
DIGESTIVE - Enjoy over ice	
Montenegro	8.5
Grappa	8.5
Limoncello	8.5
Dutschke 'Old Codger' Tawny Port	9
COFFEE	
Cappuccino / Flat White / Café Latte	4.5
Espresso / Macchiato / Piccolo / Long Black	4
Chai or Matcha Latte / Mocha Coffee / Hot Chocolate	5
Affogato	7.5
Extras - Syrup, Soya / Almond / Oat / Lactose Free Milk, Decaf or Mug	1
TEA	
Pot of Tea - Green / Earl Grey / Peppermint / Chamomile	4.5
<i>*Loose leaf options available</i>	
COLD DRINKS, WATER & SHAKES	
San Pellegrino Mineral Water	500ml 6 1L 10
Limonata / Ginger Beer / Chinotto / Aranciata Rossa	
Soft Drinks	Small 5 Large 5.5
Iced Coffee / Chocolate / Drip Espresso	7
Wild Hibiscus Iced Tea	5
Bottled Juice - Orange / Apple / Cranberry / Pineapple / Tomato	4.5
Spiders	5.5
Milkshakes - Vanilla / Strawberry / Banana / Chocolate / Lime / Caramel	8
SUPER JUICES	S L
Berry Blaster - Mixed Berries, Orange	7 9
Vege Out - Carrot, Celery, Beetroot, Ginger	7 9
Refresh - Orange, Apple, Mint	7 9
Pineapple Passion - Pineapple, Passionfruit, Orange & Mint	7 9
Zesty Melon - Watermelon, Apple, Ginger & Lemon	7 9
Build Your Own! Make a mix	7 9
SMOOTHIES	
Banana Breakfast - Banana, Honey, Cinnamon, Milk	8.5
Mango Heaven - Mango, Banana, Coconut, Milk	8.5
Espresso Hit (DF)	9.5
Coffee, Banana, Oats, Cacao, Cinnamon, Honey, Almond Milk	
Velvet Cacao (DF)	9.5
Cacao, Mixed Berries, Coconut, Cinnamon, Banana, Coconut Milk	
Extras - Protein, Almond / Soy / Oat / Coconut / Lactose Free Milk	1

*Wine serve by the glass is 150ml. Equivalent to 1.5 standard drinks

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