

# LA PIZZA

## BREAKFAST MENU

PIZZA MENU AVAILABLE FROM 8AM

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

<b>OPEN OMELETTE * ✓</b>	<b>20</b>	<b>CHILLI SCRAMBLE *</b>	<b>24</b>
Spanish onion, pimento, semi-dried tomato & Parsley		With bacon, pimento, parsley and parmesan cheese topped with rucola	
Add - Chorizo	5		
- Salmon	6		
<b>POACHED EGGS WITH PROSCIUTTO *</b>	<b>25.5</b>	<b>SAVOURY MINCE (Beef &amp; Pork) *</b>	<b>23</b>
Curried corn, chilli, zucchini, pimento, chickpea, buttered Nduja topped with rucola, poached eggs		Cumin tomato with roasted capsicum, corn and green peas	
<b>FIELD MUSHROOMS * ✓</b>	<b>24</b>	<b>SMASHED AVO &amp; FETA * ✓</b>	<b>24</b>
Field mushroom and King Oyster mushroom, chive cream cheese with poached eggs		toasted sourdough bread, poached eggs & dukkah and bedded in rucola	
<b>EGGS BENEDICT with citrus hollandaise * (scrambled, poached or fried)</b>		<b>CORN, ZUCCHINI, CHICKPEA FRITTERS (GF) ✓</b>	<b>25</b>
<b>w Champagne Ham</b>	<b>21</b>	Tomato salsa, roasted pumpkin, smashed avo & parmesan cheese with Crème Fraiche	
<b>w Double Smoked Bacon</b>	<b>22</b>	<b>LP WAFFLES ✓</b>	<b>23</b>
<b>w Smoked Salmon</b>	<b>23</b>	Hazelnut white chocolate cream, mixed berry coulis and fresh strawberries	
<b>w Spinach &amp; Mushroom</b>	<b>20</b>	<b>AÇAÍ BOWL ✓</b>	<b>18</b>
<b>TRATTORIA BREAKFAST *</b>	<b>30</b>	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		<b>TROPICAL FRUIT SALAD ✓</b>	<b>15.5</b>
<b>CRAB OMELETTE *</b>	<b>29</b>	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

All prices are inclusive of GST. 15% SURCHARGE APPLICABLE ON PUBLIC HOLIDAYS

Please ask about our daily chef's specials

# LA PIZZA

## LUNCH MENU

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

### ENTRÉE LUNCH

<b>GARLIC PIZZA OR HERB BREAD</b>	<b>8.5</b>
<b>BRUSCHETTA</b>	<b>11</b>
Tomato, onion, basil, pesto, Fetta cheese pink salt and pepper drizzled with EVOO	
<b>ANTIPASTO</b>	
<b>DUO OF DIPS &amp; WARM MIXED OLIVES</b>	<b>14.5</b>
Fetta & Sundried tomato dips with warm mixed olives, toasted sourdough	
Add: <b>Prosciutto</b>	<b>8.5</b>
<b>Salami</b>	<b>3</b>

### SALAD

<b>CAESAR</b>	<b>21</b>
Baby Cos lettuce in our house-made Caesar dressing, grilled chopped bacon, diced eggs, garlic croutons, anchovies and grated Parmigiano Reggiano	
<b>w Chicken</b>	<b>24</b>
<b>w Prawns</b>	<b>25</b>
<b>w Smoked Salmon</b>	<b>27</b>
<b>RUCOLA WITH POACHED PEAR</b>	<b>17</b>
Poached Pear with Spring Mix lettuce, house vinaigrette, candied walnuts, olive oil & Pecorino cheese, drizzled with balsamic reduction	
<b>TOMATO &amp; ONION GORGONZOLA</b>	<b>24</b>
Slices of tomato, onion bedded with rucola topped with crumble gorgonzola and prosciutto drizzled with house vinaigrette & EVOO	
<b>INSALATA DE CAPRESE</b>	<b>18</b>
Bocconcini with cherry tomatoes, fresh basil, balsamic reduction & vinaigrette, mesclun mix	
<b>CRAB MEAT WITH AVOCADO APPLE SALAD</b>	<b>20</b>
Blue swimmer Crab meat with cherry tomato, smashed avocado, cucumber, mix lettuce, house vinaigrette & julienne apple	

### PIZZA CREATIONS

<b>MARE FANTASIA (SEAFOOD FANTASY)</b>	<b>20</b>	<b>24</b>	<b>29</b>
Pomodoro sauce, mozzarella, mixed seafood garnished with mussel & prawn ... Magnificent!			
<b>SALMONE</b>	<b>20</b>	<b>24</b>	<b>29</b>
Pomodoro sauce, mozzarella, Spanish onion topped with smoked salmon & pesto sauce			
<b>TRATTORIA SPECIAL</b>	<b>19</b>	<b>23</b>	<b>28</b>
Pomodoro sauce mozzarella, salami cotto, onion, mushroom, semi-dried tomatoes, drizzle with garlic and a herb crème fraiche			
<b>TANDOORI POLLO</b>	<b>19</b>	<b>23</b>	<b>28</b>
Pomodoro sauce, mozzarella, tandoori chicken, roasted red peppers, almonds & coriander			
<b>GARLIC PRAWN</b>	<b>19</b>	<b>23</b>	<b>28</b>
Pomodoro sauce, mozzarella, prawn, spinach, spanish onion & Garlic confit			
<b>ZUCCA</b>	<b>18</b>	<b>22</b>	<b>27</b>
Pumpkin Puree, Mozzarella, Roasted pumpkin, blue cheese crumb, walnuts & spinach			

### MAINS LUNCH

<b>SPANISH SARDINES</b>	<b>27</b>	
Seared Sardines filet dusted with burnt butter chilli breadcrumbs and a side of Pawpaw achara salad and garlic Crostini		
<b>INSALATA DI CALAMARI</b>	<b>28</b>	
Marinated chilled confit of Calamari on Mesclun lettuce, cherry tomato, onion, cucumber with balsamic vinaigrette		
<b>PAN ROASTED CHICKEN SUPREME</b>	<b>36</b>	
Herb Marinated Chicken served with Pomodoro chickpea sauce side of sauteed Garlic Broccolini & Roasted Chat potatoes		
<b>BROILED SPANISH MACKEREL</b>	<b>29</b>	
Seasoned Lemon pepper Spanish Mackerel with roasted beetroot, diced mango, cherry tomatoes, red onion and mix lettuce tossed in a citrus olive vinaigrette		
<b>RISOTTO OR GNOCCHI</b>		
<b>ZUCCA GORGONZOLA</b>	<b>26</b>	<b>29</b>
Pumpkin and spinach finished with Gorgonzola cheese & toasted walnut crumble		
<b>QUATTRO FORMAGGI</b>	<b>28</b>	<b>31</b>
Gorgonzola, pecorino, taleggio and grana padano parmesan with dill		
<b>WILD MUSHROOM</b>	<b>27</b>	<b>29.5</b>
Sauteed wild mushroom tossed with fresh herbs and a hint of truffle oil		
<b>KIDS PASTA</b>	<b>14</b>	
Carbonara, napolitana, bolognese, lasagne		

### PASTA

Linguine or Rigatoni with your choice of sauce:	
<b>NAPOLITANA</b>	<b>22 25</b>
Rich tomato & basil	
<b>BOLOGNAISE</b>	<b>26 28</b>
Rich tomato, minced meat & herb sauce	
<b>CARBONARA</b>	<b>25 28.5</b>
Bacon, garlic & onion in a white wine cream	
<b>GAMBERI PEPERONCINO</b>	<b>29 31</b>
Prawns, cherry tomato, garlic & chilli tossed with olive oil and rocket leaves	
<b>LASAGNE AL FORNO</b>	<b>29</b>
Traditional dish w layers of pasta, minced beef, homemade napolitana, bechamel topped with mozza cheese, drizzled with creme fraiche and side salad	
<b>PESCATORE</b>	<b>30 33</b>
Sliced Spanish mackerel, frutti Di mare, cherry tomatoes tossed in olive oil and parsley	
<b>ALLA PUTTANESCA</b>	<b>27 29.5</b>
Kalamata olives, anchovies, capers, chilli and garlic tossed in a napolitana sauce	
<b>ZUCCA &amp; ZUCCHINE</b>	<b>25 28.5</b>
Garlic roasted pumpkin & zucchini, red peppers, onions, cherry tomatoes & baby spinach leaves in olive oil	
<b>PRAWN &amp; CALAMARI</b>	<b>29 32</b>
Squid Inked Pasta with prawns and calamari sauteed with garlic onion tossed with Parmigiano	
<b>SARDINES w ASPARAGUS &amp; SUNDRIED TOMATO</b>	<b>27 29</b>
Sauteed asparagus, capers, sundried tomato topped with crushed chilli pistachio crumbs and pecorino cheese	

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

Please ask about our daily chef's specials

# LA PIZZA

## DINNER MENU

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

### ENTRÉE & SALAD

**GARLIC PIZZA OR HERB BREAD** 8.5

A side of garlic butter, garnished with chopped parsley

**BRUSCHETTA** 11

Tomato, onion, basil pesto, fetta cheese pink salt and pepper drizzled with EVOO on sourdough

**ANTIPASTO DUO OF DIPS & WARM MIXED OLIVES** 14.5

Fetta & sundried tomato dips with warm mixed olives, toasted sourdough  
Make it a platter - add 2 or more - comes with sultanas, grissini and fresh strawberries

<b>Prosciutto</b>	<b>8.5</b>	<b>Taleggio Cheese</b>	<b>3.5</b>
<b>Salami</b>	<b>3</b>	<b>Champagne Ham</b>	<b>5</b>
<b>Smoked Salmon</b>	<b>6</b>	<b>Pecorino Cheese</b>	<b>3</b>

**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

**PAN ROASTED CHICKEN SUPREME** 36

Herb marinated chicken served with pomodoro chickpea sauce, side of sauteed garlic broccolini & roasted chat potatoes

**PAN SEARED BARRAMUNDI** 35

Pan seared barra fillet with roasted beetroot, fresh cherry tomatoes, green beans and herb citrus honey vinaigrette

**PAN ROASTED PORK CHOP** 39

Coffee rub pork chop with port wine demi sauce and sides of steamed broccolini, dutch carrots, & asparagus.

**INSALATA DI CALAMARI** 28

Marinated chilled confit of calamari on mesclun lettuce, cherry tomato, onion, cucumber with balsamic vinaigrette

**BROILED SPANISH MACKEREL** 29

Seasoned lemon pepper spanish mackerel with roasted beetroot, diced mango, cherry tomatoes, red onion and mixed lettuce tossed in a citrus vinaigrette

**TRATTORIA PLATTER** 60

Lemon peppered broiled mackerel, chilled prawns, marinated confit chilled calamari, cheesy baked mussels, with fresh salad, roasted garlic aioli, house herb vinaigrette

### 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 mozzarella cheese, drizzled with creme fraiche and side salad

**PESCATORE** 30 33

Sliced spanish mackerel, 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 & ZUCCHINI** 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 and 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

### 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, bolognese, lasagne

### SIDES

**DUTCH CARROTS CAPONATA** 10

Sauteed dutch carrots with onion, garlic, pine nuts, raisins, honey and house vinaigrette

**PATATA AND SECCHI** 10

Roasted chat potatoes with sundried tomato and taragon salt, drizzled with olive oil

**BROCCOLINI AGLIO WITH PARMEGIANO** 10

Broccolini with toasted garlic and grated parmigiano

**SMALL INSALATA** 10

Mesclun lettuce, cherry tomatoes, capsicum, onion, olives and balsamic vinaigrette

### 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 sauce, 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 sauce, mozzarella, double smoked bacon, eggs & oregano

**HALF / HALF PIZZA** 4

All prices are inclusive of GST.  
15% SURCHARGE APPLICABLE ON PUBLIC HOLIDAYS  
& 1.5% SURCHARGE ON CREDIT CARD PAYMENTS

Please ask our staff about daily chef's specials and our beautiful selection of cakes & homemade ice cream

