

# LA PIZZA

## BREAKFAST MENU

PIZZA MENU AVAILABLE FROM 8AM

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

<b>ESPLANADE OMELETTE * ✓</b>	<b>23</b>	<b>SMASHED AVO &amp; FETA * ✓</b>	<b>24</b>
Fetta, spinach, chopped tomatoes, mushrooms, red peppers, caramelised onions, sour-dough toast		Toasted sourdough bread, poached eggs & dukkah and bedded in rucola	
Add - Bacon	5		
- Ham	5		
<b>B.E.L.T.</b>	<b>21</b>	<b>CORN, ZUCCHINI, CHICKPEA FRITTERS (GF) ✓</b>	<b>25</b>
Double-smoked bacon, egg, lettuce, tomato, garlic aioli, honey mustard, charcoal brioche bun, hash brown		Tomato salsa, roasted pumpkin, smashed avo & parmesan cheese with Crème Fraiche	
<b>TRUFFLED MUSHROOM TOAST *</b>	<b>24</b>	<b>FRENCH TOAST *</b>	<b>22</b>
Grana pandano whipped ricotta, chives, sauteed garlic mushrooms, crispy kale		Maple bacon, banana, jack fruit jam, vanilla ice cream seasonal berries	
<b>EGGS BENEDICT with citrus hollandaise *</b>		<b>AÇAÍ BOWL ✓</b>	<b>18</b>
<b>w Champagne Ham</b>	<b>24</b>	Fresh seasonal berries and tropical fruits, honey roasted nut muesli (GF), chia seeds, coconut flakes	
<b>w Double Smoked Bacon</b>	<b>24</b>	<b>TROPICAL FRUIT SALAD ✓</b>	<b>17</b>
<b>w Smoked Salmon</b>	<b>25</b>	Honey almond chia pudding, tropical fruits and berries, maple syrup, coconut yoghurt	
<b>w Spinach &amp; Mushroom</b>	<b>21</b>	<b>KALE SALAD ✓</b>	<b>23</b>
<b>TRATTORIA BIG BREAKFAST *</b>	<b>32</b>	Baby kale, grilled haloumi, quinoa, cherry tomatoes, red onion, spiced pumpkin, lemon vinaigrette, poached eggs	
Sausage, bacon, olives, grilled tomato, truffled mushrooms, haloumi, spinach and eggs your way		<b>BREAKFAST BRUSCHETTA ✓</b>	<b>22</b>
<b>CRAB OMELETTE *</b>	<b>29</b>	Pesto beans, roasted capsicum, tomato salsa, cherry tomato, rucola, cauliflower rice, foccacia	
Sauteed tomato and spinach, spanner crab meat, chives, chipotle hollandaise, rucola		<b>TUNA &amp; CHICKPEA TOAST *</b>	<b>25</b>
<b>CHILLI SCRAMBLE *</b>	<b>25</b>	Tuna and mashed chickpea, pickled gherkins, celery, onion, dill hollandaise and jalapeno	
Chorizo, roasted capsicum, parsley, parmesan cheese, rucola		<b>SMOKED SALMON SCRAMBLE *</b>	<b>26</b>
<b>SAVOURY MINCE (Beef &amp; Pork) *</b>	<b>23</b>	Scrambled Eggs, smoked salmon, sundried tomato cream cheese, mixed greens	
Cumin tomato with roasted capsicum, corn and green peas			

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

### EXTRAS

Grilled Tomato	4
Sauteed Baby Spinach	4
Hash Brown	4
Vanilla Ice Cream	4
Sliced Avocado	5
Garlic Mushrooms	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

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

Please ask about our daily chef's specials

# LA PIZZA

## LUNCH MENU

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### ENTRÉE & SALAD

<b>GARLIC OR HERB PIZZA BREAD</b>	<b>8.5</b>
<b>BRUSCHETTA</b> Tomato, onion, basil pesto, feta cheese, pink salt and pepper drizzled with EVOO	<b>11</b>
<b>DUO OF DIPS &amp; WARM MIXED OLIVES</b>	<b>14.5</b>
Feta & sundried tomato dips with warm mixed olives, toasted foccacia	
<b>CALAMARI</b> Dusted and crispy fried with Nduja dip	<b>22</b>
<b>GRILLED PRAWNS</b> Seasoned and seared with gremolata sauce	<b>21</b>
<b>MOZZA FRITTA</b> Dusted and fried with salsa pomodoro	<b>17.5</b>
<b>TRUFFLE POTATO</b> Roasted chat potato tossed in truffle paste with garlic aioli	<b>19.5</b>
<b>CAESAR</b> Baby cos lettuce in our house-made caesar dressing, grilled chopped bacon, diced eggs, garlic croutons, anchovies, parmigiano reggiano	<b>21</b>
<b>RADICCHIO &amp; BURATTA</b> Radicchio and baby romaine, pear, buratta, walnuts, heirloom tomato, balsamic glaze, EVOO	<b>27</b>
<b>TOMATO &amp; BEET</b> Heirloom tomato, roasted beetroot, whipped ricotta and parmesan cheese, toasted pinenuts, strawberry, balsamic vinaigrette and EVOO	<b>23</b>
<b>INSALATA DE CAPRESE</b> Bocconcini with cherry tomatoes, fresh basil, balsamic reduction & vinaigrette, mesclun mix	<b>18</b>
<b>FENNEL WITH AVOCADO APPLE SALAD</b> Fennel, smashed avocado, cucumber, mixed lettuce, house vinaigrette and julienne apple	<b>18</b>
<b>ADD ONS</b>	
+ Grilled Chicken 6	+ Grilled Prawns 7
+ Crab Meat 9	+ Smoked Salmon 8

### 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

<b>BRACIOLA CHARCUTERIE</b>	<b>38.5</b>
Pork cutlet with roasted pumpkin and charcuterie sauce	
<b>CALAMARI</b>	<b>29</b>
Dusted and deep fried golden brown with our insalata di casa and citrus vinaigrette	
<b>POLLO FUNGI</b>	<b>36</b>
Lemon thyme marinated chicken supreme, mustard, sage demi-glace, roasted chat potato and mushrooms	
<b>SNAPPER</b>	<b>42</b>
Grilled snapper, green beans, cauliflower rice, braised chat potato wedges, house vinaigrette	

### RISOTTO OR GNOCCHI

<b>ZUCCA GORGONZOLA</b>	<b>26</b>	<b>31</b>
Pumpkin and spinach finished with gorgonzola cheese & toasted walnut crumble		
<b>QUATTRO FORMAGGI</b>	<b>28</b>	<b>33</b>
Gorgonzola, pecorino, taleggio and grana padano parmesan with dill		
<b>WILD MUSHROOM</b>	<b>27</b>	<b>31.5</b>
Sauteed wild mushroom tossed with fresh herbs and a hint of truffle oil		

### KIDS PASTA

Carbonara, napolitana, bolognese, lasagne	<b>14</b>
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### PASTA

Linguine or Rigatoni with your choice of sauce:		
<b>NAPOLITANA</b> Rich tomato & basil	<b>22</b>	<b>27</b>
<b>BOLOGNAISE</b> Rich tomato, minced meat & herb sauce	<b>26</b>	<b>30</b>
<b>CARBONARA</b> Bacon, garlic & onion in a white wine cream	<b>25</b>	<b>30.5</b>
<b>GAMBERI PEPERONCINO</b> Prawns, cherry tomato, garlic & chilli tossed with olive oil and rocket leaves	<b>29</b>	<b>33</b>
<b>LASAGNE AL FORNO</b> Traditional dish w layers of pasta, minced beef, homemade napolitana, bechamel topped with mozza cheese, drizzled with creme fraiche and side salad		<b>31</b>
<b>PESCATORE</b> Sliced spanish mackerel, frutti di mare, cherry tomatoes tossed in olive oil and parsley	<b>30</b>	<b>35</b>
<b>ALLA PUTTANESCA</b> Kalamata olives, anchovies, capers, chilli and garlic tossed in a napolitana sauce	<b>27</b>	<b>31.5</b>
<b>ZUCCA &amp; ZUCCHINE</b> Garlic roasted pumpkin & zucchini, red peppers, onions, cherry tomatoes & baby spinach leaves in olive oil	<b>25</b>	<b>30.5</b>
<b>PRAWN &amp; CALAMARI</b> Squid inked pasta with prawns and calamari sauteed with garlic & onion tossed with parmigiano	<b>29</b>	<b>34</b>
<b>SARDINES w ASPARAGUS &amp; SUNDRIED TOMATO</b> Sauteed asparagus, capers, sundried tomato topped with crushed chilli pistachio crumbs and pecorino cheese	<b>27</b>	<b>31</b>

<b>PUTTANESCA</b> Pomodoro sauce, mozzarella, tuna, onion, anchovies, black olives & chilli flakes	<b>19</b>	<b>23</b>	<b>28</b>
<b>SUPREME</b> Pomodoro sauce, mozzarella, champagne ham, salami, onion, mushrooms, capsicum, pineapple, anchovies & black olives	<b>19</b>	<b>23</b>	<b>28</b>
<b>CARNIVORE</b> Pomodoro sauce, mozzarella, double smoked bacon, champagne ham, calabrese salami	<b>20</b>	<b>24</b>	<b>29</b>
<b>VEGETARIANA</b> Pomodoro sauce, mozzarella, mushrooms, capsicum, onion, pineapple & black olives	<b>18</b>	<b>22</b>	<b>27</b>
<b>MEXICANA</b> Pomodoro sauce, mozzarella, salami, capsicum & jalapeño chilli	<b>16</b>	<b>20</b>	<b>25</b>
<b>AUSTRALIANA</b> Pomodoro sauce, mozzarella, double smoked bacon, eggs & oregano	<b>18</b>	<b>22</b>	<b>27</b>

<b>HALF / HALF PIZZA</b>	<b>4</b>
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Please see our beautiful selection of cakes & homemade ice cream.

Please ask about our daily chef's specials

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

# LA PIZZA

## DINNER MENU

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

### ENTRÉE & SALAD

<b>GARLIC OR HERB PIZZA BREAD</b>	8.5
<b>BRUSCHETTA</b>	11
Tomato, onion, basil pesto, feta cheese, pink salt and pepper drizzled with EVOO	
<b>DUO OF DIPS &amp; WARM MIXED OLIVES</b>	14.5
Feta & sundried tomato dips with warm mixed olives, toasted foccacia	
<b>CALAMARI</b>	22
Dusted and crispy fried with Nduja dip	
<b>GRILLED PRAWNS</b>	21
Seasoned and seared with gremolata sauce	
<b>MOZZA FRITTA</b>	17.5
Dusted and fried with salsa pomodoro	
<b>TRUFFLE POTATO</b>	19.5
Roasted chat potato tossed in truffle paste with garlic aioli	
<b>CAESAR</b>	21
Baby cos lettuce in our house-made caesar dressing, grilled chopped bacon, diced eggs, garlic croutons, anchovies, parmigiano reggiano	
<b>RADICCHIO &amp; BURATTA</b>	27
Radicchio and baby romaine, pear, buratta, walnuts, heirloom tomato, balsamic glaze, EVOO	
<b>TOMATO &amp; BEET</b>	23
Heirloom tomato, roasted beetroot, whipped ricotta and parmesan cheese, toasted pinenuts, strawberry, balsamic vinaigrette and EVOO	
<b>INSALATA DE CAPRESE</b>	18
Bocconcini with cherry tomatoes, fresh basil, balsamic reduction & vinaigrette, mesclun mix	
<b>FENNEL WITH AVOCADO APPLE SALAD</b>	18
Fennel, smashed avocado, cucumber, mixed lettuce, house vinaigrette and julienne apple	

### ADD ONS

+ Grilled Chicken	6
+ Grilled Prawns	7
+ Crab Meat	9
+ Smoked Salmon	8

### MAINS

<b>POLLO FUNGI</b>	36
Lemon thyme marinated chicken supreme, mustard, sage demi-glace, roasted chat potato and mushrooms	
<b>BARRAMUNDI</b>	36
Grilled barramundi, fennel salad, quinoa, citrus dill vinaigrette	
<b>BRACIOLA CHARCUTERIE</b>	38.5
Pork cutlet with roasted pumpkin and charcuterie sauce	
<b>CALAMARI</b>	29
Dusted and deep fried golden brown with our insalata di casa and citrus vinaigrette	
<b>SNAPPER</b>	42
Grilled snapper, green beans, cauliflower rice, braised chat potato wedges, house vinaigrette	
<b>CIOPPINO</b>	44
Tomato based stew with mixed seafood, bay bugs, mussels, prawns, snapper, calamari, sourdough	

### PASTA

Linguine or Rigatoni with your choice of sauce:

<b>NAPOLITANA</b>	22	27
Rich tomato & basil		
<b>BOLOGNAISE</b>	26	30
Rich tomato, minced meat & herb sauce		
<b>CARBONARA</b>	25	30.5
Bacon, garlic & onion in a white wine cream		
<b>GAMBERI PEPERONCINO</b>	29	33
Prawns, cherry tomato, garlic & chilli tossed with olive oil and rocket leaves		
<b>LASAGNE AL FORNO</b>		31
Traditional dish w layers of pasta, minced beef, homemade napolitana, bechamel topped with mozzarella cheese, drizzled with creme fraiche and side salad		
<b>PESCATORE</b>	30	35
Sliced spanish mackerel, frutti di mare, cherry tomatoes tossed in olive oil and parsley		
<b>ALLA PUTTANESCA</b>	27	31.5
Kalamata olives, anchovies, capers, chilli and garlic tossed in a napolitana sauce		
<b>ZUCCA &amp; ZUCCHINI</b>	25	30.5
Garlic roasted pumpkin & zucchini, red peppers, onions, cherry tomatoes & baby spinach leaves in olive oil		
<b>PRAWN &amp; CALAMARI</b>	29	34
Squid inked pasta with prawns and calamari sauteed with garlic and onion, tossed with parmigiano		
<b>SARDINES w ASPARAGUS &amp; SUNDRIED TOMATO</b>	27	31
Sauteed asparagus, capers, sundried tomato topped with crushed chilli pistachio crumbs and pecorino cheese		

### RISOTTO OR GNOCCHI

<b>ZUCCA GORGONZOLA</b>	26	31
Pumpkin and spinach finished with gorgonzola cheese & toasted walnut crumble		
<b>QUATTRO FORMAGGI</b>	28	33
Gorgonzola, pecorino, taleggio and grana padano parmesan with dill		
<b>WILD MUSHROOM</b>	27	31.5
Sauteed wild mushroom tossed with fresh herbs and a hint of truffle oil		

### KIDS PASTA

Carbonara, napolitana, bolognese, lasagne	14
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### SIDES

<b>PATATA AND SECCHI</b>	10
Roasted chat potatoes with sundried tomato and taragon salt, drizzled with olive oil	
<b>BROCCOLINI AGLIO WITH PARMEGIANO</b>	10
Broccolini with toasted garlic and grated parmegiano	
<b>SMALL INSALATA</b>	10
Mesclun lettuce, cherry tomatoes, capsicum, onion, olives and balsamic vinaigrette	

### PIZZA CREATIONS

<b>MARE FANTASIA (SEAFOOD FANTASY)</b>	20	24	29
Pomodoro sauce, mozzarella, mixed seafood garnished with mussel & prawn ... Magnificent!			
<b>SALMONE</b>	20	24	29
Pomodoro sauce, mozzarella, spanish onion topped with smoked salmon & pesto sauce			
<b>TRATTORIA SPECIAL</b>	19	23	28
Pomodoro sauce mozzarella, salami cotto, onion, mushroom, semi-dried tomatoes, drizzle with garlic and a herb crème fraiche			
<b>TANDOORI POLLO</b>	19	23	28
Pomodoro sauce, mozzarella, tandoori chicken, roasted red peppers, almonds & coriander			
<b>GARLIC PRAWN</b>	19	23	28
Pomodoro sauce, mozzarella, prawn, spinach, spanish onion & garlic confit			
<b>ZUCCA</b>	18	22	27
Pumpkin puree, mozzarella, roasted pumpkin, blue cheese crumb, walnuts & spinach			
<b>ROMANO</b>	20	23	29
Pomodoro sauce, mozzarella cheese topped with rocket leaves & prosciutto crudo			
<b>DA MONTANIA</b>	18	22	27
Pomodoro sauce, mozzarella, goats cheese, red onion jam & rocket			
<b>MARGHERITA</b>	14	18	23
Abundance of mozzarella, pomodoro sauce & oregano			
<b>NAPOLI</b>	16	20	25
Pomodoro sauce, mozzarella, anchovies, garlic & black olives			
<b>TROPICANA</b>	19	21	26
Pomodoro sauce, mozzarella, champagne ham & pineapple			
<b>CAPRICE</b>	18	22	27
Pomodoro sauce, mozzarella, champagne ham, mushrooms, onion & roasted red peppers			
<b>PUTTANESCA</b>	19	23	28
Pomodoro sauce, mozzarella, tuna, onion, anchovies, black olives & chilli flakes			
<b>SUPREME</b>	19	23	28
Pomodoro sauce, mozzarella, champagne ham, salami, onion, mushrooms, capsicum, pineapple, anchovies & black olives			
<b>CARNIVORE</b>	20	24	29
Pomodoro sauce, mozzarella, double smoked bacon, champagne ham, calabrese salami			
<b>VEGETARIANA</b>	18	22	27
Pomodoro sauce, mozzarella, mushrooms, capsicum, onion, pineapple & black olives			
<b>MEXICANA</b>	16	20	25
Pomodoro sauce, mozzarella, salami, capsicum & jalapeño chilli			
<b>AUSTRALIANA</b>	18	22	27
Pomodoro sauce, mozzarella, double smoked bacon, eggs & oregano			
<b>HALF / HALF PIZZA</b>			4

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