

# La Trattoria

## Restaurant Menu

### THE ICE CREAM CART:

MCEC signature ice-cream made by our award-winning Chef Alessandro, served with waffle stick:

**1 Scoop** \$5.50

**2 Scoops** \$10.00

**Add Cream** +\$0.50

#### **Hazelnut ice cream**

(‘Best Ice Cream in Australia’,  
2016 Australian Food Awards)

#### **Dark chocolate sorbet**

(‘Best Sorbet in Australia’,  
2018 Australian Food Awards)

#### **Mango And Lime Sorbet**

#### **Peanut butter ice cream**

### MORNING \$7.50

Cornetto alla crema

Bombe alla Nutella (donuts)

Tiramisu Cruffins

### LUNCH

**Traditional Beef Lasagna** \$20.50

with white sauce and Sugo

**Pea and ricotta ravioli** \$19.50

with river mint peas, champagne cream  
sauce (V)

**Pizza alla pala** \$12.50

with Salt kitchen wagyu bresaola, roasted  
oyster mushroom, shaved parmesan

**Torn radicchio, pea shoots** \$13.50

**and shaved radish salad**

with orange segments and red wine  
vinegar dressing. (V, VG, GF)

**Parmigiano Reggiano truffle fries** \$12.00

served with confit garlic aioli (V)

### AFTERNOON PLATER \$27.00

#### **Antipasto**

Salt kitchen charcuterie with Jamon,  
Bresaola and tarago olives served with  
sourdough bread and grissini

Please note: We can accommodate ‘antipasto’ Gluten  
Friendly request

