

Stuzzichini (Small Plates to Share)

Bruschetta (v) 12

Rustic Italian bread with tomatoes, EVOO, oregano & garlic

Pane Casareccio (v) 8

House made bread, extra virgin olive oil & balsamic

Pizzetta all'Aglio (v) 9

Garlic, mozzarella, oregano & EVOO

Olive Marinate (v + gf) 9

Garlic, chilli & herbs mixed olives

Crocchette (v) (3 pieces) 13.5

House made potato & parmesan croquettes with seeded mustard mayo

Bufala e Pomodoro Caprese (v) 21

Buffalo mozzarella cheese, tomato, EVOO & basil

Calamari Fritti 16

Lightly floured salt & pepper calamari & aioli

Gamberi al Forno 24

Oven backed sweet balsamic chardonnay and chilli prawns served with ciabatta bread

Cozze al Pomodoro 15

Mussels in a tomato, garlic & chilli sauce, fresh parsley & grilled ciabatta bread

Carpaccio di Pesce (gf) 23

King Fish carpaccio with capers, cherry tomato, black olives & citrus dressing

Bresaola e Balsamico (gf) 20

Cured beef loin, fresh rocket, aged balsamic & shaved parmesan

Polpette di Carne 15

Slow cooked beef meatballs, tomato, grated parmesan & ciabatta bread

Formaggio alla Griglia (v) 16

Grilled Italian cheese served with house made tomato jam & bread

Contorni (Sides)

Insalata Rucola e Pera (v + gf) 14

Fresh rocket and pear salad with shaved parmesan & balsamic vinegar

Insalata Greca (v + gf) 14

Salad of cucumber, feta, Spanish onion, tomatoes, olives & EVOO dressing

Verdure saltate (v + gf) 12

Mixed seasonal vegetables

Patate Fritte (v) 7

Fat cut potato chips & aioli



Lunch & Dinner Menu

Pasta

Spaghetti alla Puttanesca 23

Rustic Napoli sauce with black olives, capers, chilli & anchovy paste

Tagliatelle alla Bolognese 24

Slow cooked beef ragout with tomato base & parmesan

Gnocchi alla Sorrentina (v) 25

Potato gnocchi with rustic Napoli sauce, mozzarella, basil & parmesan

Spaghetti alla Carbonara 26

Pan fried pancetta with egg yolk, touch of cream, black pepper & parmesan

Spaghetti alla Marinara 31

Gragnano spaghetti with prawns, calamari, white fish, mussels, garlic, chilli, white wine, touch of tomato & fresh parsley

Risotto di Montagna (v + gf) 30

Carnaroli risotto, mixed forest mushrooms, truffle & pecorino cheese

Gnocconi della Casa (large gnocchi) 29

House made gnocchi with shredded pork sausage, broccoli & cream of cheese

Secondi

Tagliata (gf) 33

250g sliced rare seared sirloin, wild rocket, aged balsamic & shaved pecorino

Barramundi e Verdure (gf) 29

Pan fried fillet of Barramundi with sauté seasonal vegetables & citrus dressing

Scaloppine di Maiale (gf) 30

Pork medallion cooked in white wine, garlic, mushrooms with creamy potatoes puree

Pizza (48 hours dough levitation – each pizza is hand stretched to order)

Pizze Rosse (tomato base pizza)

Margherita (v) 19

Pomodoro sauce, fior di latte mozzarella, EVOO & oregano

Napoletana 20

Pomodoro sauce, anchovies, capers, olives & EVOO

Diavola 22

Pomodoro sauce, fior di latte mozzarella & hot salami

Cotto e Funghi 22.5

Pomodoro sauce, fior di latte mozzarella, ham & mushrooms

Parma 24

Pomodoro sauce, rocket, prosciutto di Parma & fresh mozzarella

Parmiggiana (v) 22

Pomodoro sauce, fior di latte mozzarella, eggplant, basil & parmesan

Pizze Bianche (mozzarella base pizza)

Quattro Formaggi (v) 23

4 cheese pizza with Fior di latte mozzarella, parmesan, gorgonzola & pecorino

Funghi (v) 22

Fior di latte mozzarella, mushrooms, truffle oil & oregano

La Stazione 24

Fior di latte mozzarella, shredded pork sausage, onions, mushrooms & hot salami

Gamberi 24

Fior di latte mozzarella, chilli prawns, fresh rocket & EVOO

Dolci (dessert)

Gelato - 3 scoops of vanilla, chocolate or strawberry gelato **10**

Tiramisu - coffee soaked savoiardi biscuits layered with mascarpone cheese **14**

Pannacotta (gf) - weekly pannacotta **14**

Affogato - Italian vanilla gelato with a shot of espresso & Frangelico liquor **18**

Cannoli - 3 cannoli with ricotta, chocolate chips, cinnamon & citrus **12**

Bambini (kids)

Pizza Margherita - tomato sauce, fior di latte mozzarella **10**

Pasta Bolognese - slow cooked beef ragout w/ tomato & parmesan cheese **12**

Pasta Pomodoro - tomato sauce w/ fresh basil & parmesan cheese **10**

Calamari & Chips - salt & pepper calamari with chips and tomato sauce **12**

Chicken & Chips - house crumbed chicken with chips and tomato sauce **12**

Fish & Chips - crumbed fish with chips and tomato sauce **12**

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(V) vegetarian **(gf)** gluten free | Add 15% surcharge to the total bill on all Public Holidays