



TAKEAWAY

ANTIPASTI

Antipasto Misto for 2	28
Cured meats; prosciutto, mortadella, coppa, salami, lava bread, olives & sundried tomatoes	
Pizza Al'Aglio	16
Wood-fired garlic & cheese pizza	
Arancini	17
Italian rice balls filled w mushrooms, truffle paste & herbs served w truffle mayo	
Caprese	12
Fresh mozzarella, tomatoes, basil & oregano	
Calamari Fritti	17
Floured, flash-fried w house made truffle mayo	
Polpette della Nonna	17
Veal & Pork meatballs, tomato, parsley & parmesan	
Bruschetta	14
Toasted house made bread topped with tomatoes, red onion, basil & balsamic glaze	

MAIN

Agnello Al Forno	28
Slow cooked lamb shoulder served w sautéed vegetables & fries on the side	
Cotoletta di vitello	24
Veal crumbed with herbs, spices & lemon. Garnished w cherry tomatoes & fries served on the side	
Tasmanian Salmon	29
Grilled & served w house made mayonnaise, cherry tomato's, lemon, basil emulsion & fries	
Scaloppine ai Funghi	25
Sous vide veal topped with a creamy house made mushroom sauce served with a side salad	
Bistecca	32
Black Angus Sirloin MSA 300g signature black grain fed steak Served w garlic broccolini & fries. Sauce of your choice; beef jus · pepper · mushroom	
*All takeaway steaks are cooked medium rare	



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1 Florence St, Teneriffe QLD 4005

Menu accurate at
time of printing



PIZZA

Margherita	21
Tomato base, fresh fior di latte mozzarella & fresh basil	
Salame E Funghi	26
Tomato base, fresh fior di latte mozzarella, portobello mushrooms, calabrese salami & olives	
Salsiccia e Patate	26
Fresh fior di latte mozzarella, Italian fennel sausage & sliced rosemary potatoes	
Meat Amore	27
Tomato base, fresh fior di latte mozzarella, Italian ham, calabrese salami & fennel sausages	
Vegetariana	25
Fior di latte mozzarella, capsicum, Spanish onion, mushrooms, olives & rosemary potatoes	
Lava	25
Tomato base, calabrese salami, dry chilli, chilli oil & fresh rocket	
Capricciosa	25
Fior di latte mozzarella, portobello mushroom, Italian style fresh ham & olives	
Parma	28
Fresh fior di latte mozzarella, cherry tomatoes, rocket & fresh stracciatella w fresh sliced prosciutto	
Lamb	27
Mozzarella, slow cooked pulled lamb, fetta, cherry tomatoes & Spanish onions drizzled w tzatziki	
Norma Pizza	25
Tomato base, basil, fried eggplant topped w pecorino cheese & garnished w fresh basil	
Diavola	27
Red nduja spice base with calabrese salami and olives	



Couples Meal Deal

55

Garlic Pizza, Arancini Balls, Large Pizza & Soft Drinks

PASTA

Lasagna al Ragu	22
Oven-baked fresh pasta w bechamel sauce, bolognese ragu' mozzarella & parmesan cheese	
Spaghetti allo Scoglio	26
Fresh local seafood cooked in a light prawn bisque w cherry tomatoes, garlic & chilli topped w parsley	
Fettuccine al Ragu	22
Bolognese ragu' mozzarella & parmesan cheese	
Rigatoni alla Norma	22
Rigatoni tossed w napoli sauce, basil & fried eggplant topped w pecorino & garnished w basil	
Gnocchi Sorrentina	22
Napoli sauce, mozzarella, basil, topped w parmesan cheese & grilled	
Spaghetti alla Carbonara	25
Spaghetti served with authentic carbonara sauce and crispy guanciale with black pepper and shaved pecorino DOP	
Fusilli Funghi e Speck	25
Fusilli tossed in a creamy mushroom sauce and smoked speck topped with fresh parsley and Grana Padano DOP	

CONTORNI

Patate Arrosto	13
Roasted potatoes wedges baked with fresh rosemary and sea salt	
Verdure Arrosto	13
Selection of fresh vegetables sautéed with EVOO	
Patatine Fritte	9
Deep fried French fries served with house made truffle mayo	
Cos Salad	12
Cos salad, walnuts, olive oil & sea salt w Grana DOP cheese	



Family Meal Deal - 4 ppl

75

Garlic Pizza, Polpette della Nonna, 2 Large Pastas & Bomboloni

BAMBINI

Rigatoni Bolognese	14
Penne pasta w authentic bolognese ragu topped w grana padano cheese	
Mini Margarita	16
Tomato base, fresh fior di latte cheese & fresh basil	
Rigatoni al Pomodoro	14
Penne pasta with Napoli sauce topped with Grana Padano cheese	
Mini Pizza Salame	16
Tomato base, fresh fior di latte cheese and mild salami	

DOLCI

Passionfruit Pannacotta	12
Italian style cooked cream served with passionfruit coulis, topped with fresh fruits	
Bomboloni	12
Italian donuts filled with salted caramel or mixed berries	
Cannolo	12
Italian pastry one shell with Sicilian authentic ricotta, crushed pistachio & strawberries	
Tiramisu	12
Traditional Italian coffee dessert, Italian style Savoirdi biscuits soaked in coffee & frangelico layered w fresh authentic tiramisú cream	

DRINKS

Coke/ Zero / Diet 375ml	4	San Pellegrino Limonata 330ml	4
Fanta 375ml	4	San Pellegrino Aranciata Rossa 330ml	4
Lemonade 375ml	4	San Pellegrino Chinotto 330ml	4
Lift 375ml	4	San Benedetto Aqua minerale - 1L	8
San Bitter - 200ml	4	San Benedetto Aqua minerale - 05L	5

JOIN US!



PRIVATE DINING

The Etna & Stromboli are equipped to make every event special, with capacity 20 guests these spaces are perfect for corporate presentations & birthdays. Each room is furnished with a 65" flat screen TV, so your guests can watch anything from pay per view events through to presentations & slideshows. Call to enquire about your next function!



CATERING AVAILABLE

Make your next event memorable with our customised catering options. Perfect for events small and large. Personalised menu options considerate of dietary requirements available. Call to enquire!



Use the code 'LOCAL' for 10% off pick up orders



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