



LA FETTUCCINA

ITALIAN RESTAURANT & BAR
41, Shields st. Cairns (Qld)
Australia - Ph/fax 07 4031 5959

LAVAZZA
ITALY'S FAVOURITE COFFEE



ANTIPASTI - ENTREE' S

MINISTRONE 9.5
A home made mixed vegetable soup.

ANTIPASTO CASALINGO 17.5
A delicious selection of Italian smallgoods that originated at the lengthy banquets of the Roman Empire.

CARPACCIO DI MANZO 17.5
Thinly sliced raw beef drizzled with olive oil and lemon juice, topped with rocket lettuce and parmesan shavings.

GAMBERI ALL' AGLIO 17.5
Sautéed prawns in a creamy garlic sauce, served on a bed of fettuccine.

CALAMARI IN PADELLA 16.5
Panfried local squid with our own blend of spices, garnished with mesculin lettuce.

FRITTO MISTO 16.5
Mixed seafood dusted in flour and deepfried in olive oil is one of the most delicious ways of serving fish and seafood in Italy.

PANE - BREADS

BRUSCHETTA 10
Toasted Italian bread topped with fresh tomato, basil, garlic and olive oil.

FOCACCIA ALLE ERBE 8.5
The ever popular focaccia bread served with a selection of olive paste, tomato salsa and pesto.

PANE ALL' AGLIO 4.5
Crusty semolina roll with herb and garlic butter.

INSALATE - SALADS

INSALATA RUSTICA 10.5
Mesculin lettuce topped with tomatoes, anchovies, olives and capers is an informal salad with a country flavour.

INSALATA MISTA 8.5
Mesculin lettuce topped with tomatoes, olives, onion and capsicum with our own dressing.

INSALATA CAPRESE 12.5
Roma tomatoes topped with bocconcini cheese and fresh basil comes to us from the Island of Capri.

LA PASTA

SPAGHETTI ALLA PESCATORA 18.5 21.5
"Fisherman style" - prawns, fish, garlic and chilli lightly panfried in olive oil.

SPAGHETTI ALLA NAPOLETANA 17.5 19.5
A sauce from Naples, made of Italian tomatoes, garlic, fresh basil and olive oil.

SPAGHETTI AL RAGU' BOLOGNESE 18 21
The always popular rich meat sauce from Bologna.

SPAGHETTI AL PESTO GENOVESE 18 21
A speciality of Genoa - fresh basil, garlic, roasted pine nuts and olive oil tossed with spaghetti.

SPAGHETTI ALLA CARBONARA 18 21
Crispy bacon mixed with egg and cream - originally made for the hard working coal carriers in Rome.

SPAGHETTI MARE E MONTI 18.5 21.5
The sea and the mountains - a sauté of prawns, mushrooms, shallots, garlic, chilli in olive oil.

FETTUCCINE PAGLIA E FIENO 18 21
"Straw and hay" - white and green fettuccine with bacon, mushrooms and a cream sauce.

LA PASTA

Small Large

FETTUCCINE ALL' AMATRICIANA 18 21
This tomato, bacon, onion and chilli sauce made Amatrice (a town near Rome) famous.

FETTUCCINE ALLA MARINARA 18.5 21.5
Named after the sea, this is a flavoursome combination of seafood in a tomato or cream sauce.

FETTUCCINE ALLE VERDURE 18 21
A selection of sautéed vegetables in a tomato sauce is often served in the Italian province.

PENNE ALL' ARRABBIATA 17.5 19.5
"Arrabbiata" - (Angry) A tomato sauce with chilli, garlic and olive oil.

FUSILLI AL TONNO 18 21
Tuna (the most prized fish in Sicily) with sautéed onions and capers in a tomato sauce.

GNOCCHI AI QUATTRO FORMAGGI 18.5 21
Potato dumplings with a four cheeses sauce - the speciality of Northern Italy.

RAVIOLI AI FUNGHI 18.5 21
Spinach and ricotta cheese ravioli in a cream and mushroom sauce.

TORTELLINI AL POLLO E SALSA ROSA 18.5 21.5
This meat filled pasta, supposedly shaped like the navel of Venus, the Roman Goddess of Love, is served with chicken, shallots and avocado in a pink sauce.

RISOTTO AI FUNGHI 18 21
Rice (once regarded in Italy as the rich peoples food) mixed with a creamy sauté of mushrooms.

LASAGNE AL FORNO 18.5 21
Oven baked layers of pasta with meat and bechamel sauce.

SECONDI - MAINS

SCALOPPINE DI VITELLO 25.5
A favourite in Italian cooking, veal escalopes are served with these popular sauces:
• Al Limone - delicate lemon butter
• Ai Funghi - creamy mushroom
• Al Vino Bianco - white wine
Served with spinach fettuccine.

AGNELLO PICCANTE 27.5
Grilled lamb cutlets with rosemary, capers and a white wine sauce served on a bed of roast potatoes

FILETTO DI MAIALE ALLA SENAPE 26.5
Tender pork medallions sautéed with onions in a creamy wholegrain mustard sauce, served with Italian style vegetables.

COTOLETTA ALLA PARMIGIANA 25.5
Originating in the Parma area, crumbed veal fillet topped with tomatoes and parmesan cheese, served with salad.

FILETTO CON SALSA AI FUNGHI 29.5
Eye fillet steak cooked to your liking, served with a creamy mushroom sauce and garnished with spinach fettuccine.

POLLO ALLA VALDOSTANA 26.5
Tender chicken breast topped with coppox ham and melted provolone cheese accompanied by sautéed vegetables.

POLLO AL LIMONE 25.5
Lightly panfried chicken breast in a lemon butter sauce, garnished with salad.

GRIGLIATA DI MARE 29.5
Grilled seafood with a hint of spices is the tastiest and simplest way of preserving their natural flavours.

PESCE AL ROSMARINO 24.5
Sautéed fillet of succulent fish with a white wine and rosemary sauce, served with rice and salad

PESCE AL POMODORO 24.5
Accompanied by rice and salad, this tender fillet of fish is topped with tomatoes, olives and capers.

Buon Appetito

**One account per table.
NO SPLIT BILLS.**

All Prices Include GST