

THE LAST PIECE / ITALIAN EATERY

[TO SHARE]

BREADS

GARLIC BREAD \$7 / CIABATTA, GARLIC, SEA SALT
+ ADD MOZZARELLA \$4

GARLIC PIZZA \$11 / HOUSE BAKED, GARLIC, SEA SALT & EVOO
+ ADD BOCCONCINI \$3

NONNA'S ANTIPASTO PLATE \$22 / FRESHLY SLICED ITALIAN MEATS,
ASSORTED CHEESES, OLIVES, BREAD & PICKLES (GFO)

GRILLED OCTOPUS \$15 / RADICCHIO, RADISH, MINT, PEAS, CAPERS
& CHARRED LEMON DRESSING (GF)

MOUNT ZERO OLIVES \$7 / OLIVES MARINATED W/ CITRUS, CHILLI & ROSEMARY

CALAMARI FRITTI \$14 / W/ AN ALMOND & CHILLI AIOLI

CAPRESE SALAD \$16 / BLACK RUSSIAN TOMATOES, STONE FRUIT,
MOZZARELLA, BASIL & BLACK SEA SALT
+ ADD PROSCIUTTO \$6

ARANCINI OF THE DAY \$9 / ROTATING FLAVOURS (3)

SLOW-COOKED ITALIAN MEATBALLS \$14 / MOZZARELLA, TOMATO SUGO,
BASIL & CIABATTA (3)

CROQUETTES \$10 / SMOKED BUFFALO MOZZARELLA, PARMESAN, POTATO W/
TRUFFLED MAYO

TOMATO BRUSCHETTA \$9 / TOMATO, WHIPPED MOZZARELLA & BASIL PESTO

[NONNA'S PASTA]

GNOCCHI SORRENTINA \$22 / HOUSEMADE POTATO GNOCCHI,
BASIL INFUSED TOMATO SUGO, BAKED W/ MOZZARELLA (GFO)

LINGUINE MARINARA \$29 / FISH BITES, SCALLOPS, PRAWNS, SQUID,
MUSSELS, LEMON, CHILLI IN A WHITE WINE BUTTER SAUCE (GFO)
+ MAKE IT RED \$2

SPAGHETTI CARBONARA \$24 / PANCETTA, EGG YOLK, PARMESAN, CHIVES
& BLACK PEPPER (GFO)

RIGATONI BOLOGNESE \$24.5 / 6 HOUR WAYGU BEEF BOLOGNESE, RICOTTA
SALATA (GFO)

ROAST PUMPKIN & PARMESAN RAVIOLI \$25 / BURNT BUTTER
SAUCE, PINENUTS & SAGE (GFO, V)

MUSHROOM RISOTTO \$23 / WILD MUSHROOMS, CRISPY LEEK, GOATS
CURD & PINENUTS (GF, V)
+ ADD CHICKEN \$4

[BY YOUR SIDE]

FRIES \$8 / TLP SEASONING W/ AIOLI

ITALIAN COLESLAW \$8 / CABBAGE, FENNEL, PARMESAN, RADISH,
CAPERS & AIOLI

LEAF \$8 / ICEBERG, ANCHOVIES, RICOTTA SALATA & BALSAMIC

ROCKET + PARMESAN \$8 / ROCKET, SHALLOTS, PARMESAN, CROUTONS &
BALSAMIC

[MAINS - FEED ME]

FLASH FRIED CALAMARI \$26 / ROCKET, HEIRLOOM TOMATOES,
WALNUTS, RADISH & BALSAMIC

EGGPLANT PARMIGIANA \$23 / BAKED THINLY SLICED EGGPLANT,
ZUCCHINI, TOMATO SUGO, MOZZARELLA & BREADCRUMBS

CHICKEN CACCIATORE \$24 / BRAISED CHICKEN W/ CAPSICUMS, MUSHROOMS,
OLIVES, TOMATO SUGO, CHOPPED LEMON ZEST & PARSLEY W/ CIABATTA

MILANESE VEAL SCHNITZEL \$25 / CRUMBED VEAL SCHNITZEL W/ CABBAGE,
FENNEL, PARMESAN, CAPERS, CHILLI & LEMON
+ MAKE IT A PARMA \$3

ROASTED CAULIFLOWER SALAD \$21 / ROASTED CAULIFLOWER,
CHICKPEAS, ANCIENT GRAINS, SMOKED ALMONDS, RADISH & TAHINI YOGHURT
+ ADD LAMB SHOULDER \$5

FRITTO MISTO \$36 / FLASH FRIED FRESH AUSTRALIAN SEAFOOD, CALAMARI,
SCALLOPS, MUSSELS, PRAWNS, WHITEBAIT & AN ALMOND & CHILLI AIOLI

MARKET FISH \$MP / CHECK THE SPECIALS BOARD OR ASK OUR FRIENDLY TEAM

[SOMETHING SWEET]

BE TEMPTED / ASK YOUR WAITER FOR THE DESSERT MENU

[WHAT'S ON]

HAPPY HOUR / MONDAY - SUNDAY 4-6PM
ANY TWO ALCOHOLIC BEVERAGES & WE'LL FEED YOU SOME ANTIPASTO FOR FREE

THE LAST PIECE / ITALIAN EATERY

[ITALIAN BANQUET]

MINIMUM 2 PEOPLE - \$39 PP

A SELECTION OF 3 COURSES:
ANTIPASTO, STARTERS, PASTA,
PIZZA W/ SIDES

ADD DESSERT OR A GLASS OF
HOUSE WINE FOR +\$5PP

SIT BACK & RELAX (WITH A SPRITZ, PREFERABLY)
WE ARE GOING TO TAKE CARE OF YOU

OUR ITALIAN BANQUET IS A TRUE FEAST,
EAT LIKE A TRUE ITALIAN FAMIGLIA.

THE BEST WAY TO SHARE FOR SMALL AND
LARGE GROUPS

PLEASE LET US KNOW YOUR DIETARY REQUIREMENTS

[PIZZA - CLASSICO]

GARLIC PIZZA \$11 / HOUSE BAKED, OLIVE OIL, SEA SALT,
OREGANO (V)

+ ADD BOCCONCINI \$3

FOUR CHEESE \$19 / PROVOLONE, GORGONZOLA, BOCCONCINI,
PARMESAN (V)

MARGERITA \$19 / TOMATO, BOCCONCINI, FRESH BASIL &
EVOO (V)

VEGETERIAN \$20 / TOMATO, MOZZARELLA, PUMPKIN, ROASTED
PEPPERS, SPINACH, KALAMATA OLIVES & GOATS CHEESE (V)

CAPRICCIOSA \$22 / TOMATO, BOCCONCINI, LEG HAM, KALAMATA
OLIVES, MUSHROOMS

HAWAIIAN \$20 / TOMATO, LEG HAM, FRESH PINEAPPLE & MOZZARELLA

MEATLOVERS \$24 / TOMATO, PANCETTA, BACON, CHORIZO, CAMELISED
ONION, WALNUTS, MOZZARELLA & BOCCONCINI

PEPPERONI \$22 / TOMATO, MILD SALAMI, MOZZARELLA & KALAMATA
OLIVES

[PIZZA - GOURMET]

EATON MALL \$23 / PANCETTA, ROASTED MUSHROOMS, MOZZARELLA,
BOCCONCINI, & PARMESAN

BULLFIGHTER \$23 / TOMATO, CHORIZO, ROASTED RED ONION, PEPPERS
& BOCCONCINI

MARADONA \$23 / PORK & FENNEL SAUSAGE, PORCINI MUSHROOMS, ROASTED
POTATOES, BOCCONCINI, & PARMESAN

POSEIDEN'S PIZZA \$24 / BECHAMEL BASE, SALMON, RED ONION, CAPERS,
ROCKET CURD & DILL

LAMB RE \$24 / SLOW COOKED LAMB SHOULDER, TOMATO, EGGPLANT &
YOGHURT

THE DUSTY MARTIN \$24 / TOMATO, PROSCIUTTO SAN DANIELLE, BOCCONCINI,
FRESH ROCKET & PARMESAN

BERLUSCONI \$24 / TOMATO, SPICY SALAMI, PANCETTA, PROVOLONE,
CHERRY TOMATOES & CHILLI

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GLUTEN FREE PIZZA AVAILABLE FOR \$4 EXTRA
GLUTEN FREE PASTA AVAILABLE FOR \$2 EXTRA

VEGAN CHEESE SUBSTITUTE ANY PIZZA \$4 EXTRA
NO ½ - ¾ PIZZA

[KIDS ?]

WE HAVE A SEPERATE
MENU FOR THE LITTLE ONES