

**TAKING BOOKINGS  
FOR 2024!**

**EVENT & FUNCTION  
SPACE**

*Enquire about our  
Exclusive use of  
“Larrys Piazza”  
Function Space.*

[www.larryspiazza.com.au](http://www.larryspiazza.com.au)



“A TASTE OF  
LARRYS  
PROSCIUTTERIA”

**TAPAS MENU**

ITALIAN STYLE

***BENVENUTO,  
WELCOME***

*Please place  
your food &  
drink order at  
the bar.*

*Drinks  
collected at  
the bar.*

*Food will be  
delivered to  
your tables.*

***Grazie!  
THANKYOU***



## salumi

*freshly sliced salumi  
served with focaccia/bread*

soppressata mild	\$12
soppressata hot	\$12
prosciutto cotto	\$12
prosciutto crudo	\$12
mortadella	\$18
capocollo	\$16
speck	\$16
bresaola	\$18
salumi GF/DF	\$18

## formaggi

*premium italian cheeses served  
with focaccia/bread*

provolone dolce	\$12
parmigiano reggiano	\$16
formaggi GF	

## verdura

*house made marinated vegetables*

wood oven roasted peppers	\$8
thinly sliced marinated zucchini	\$8
thinly sliced marinated eggplant	\$8
olives	\$8
all GF/DF/V/VG	

## focaccia

housemade focaccia served warm

MGF - can be made gluten free GF - gluten free V - vegetarian VG - vegan

2% service charge to card payments  
15% public holiday surcharge  
Cakeage \$3per plate

Although our best care is taken to prevent cross-contamination we can not guarantee that this will not occur. Please advise staff of any allergies before ordering. Thankyou.

## antipasti

arancini (3)	\$18
<i>house made arancini served with tomato sugo (V)</i>	

nonnas polpette (3)	\$18
<i>house made meatballs served with tomato sugo</i>	

polenta sticks (5)	\$18
<i>house made polenta sticks topped with parmigiano cheese &amp; garlic aioli (GF)</i>	

patate fritte	\$10
<i>french fries served with tuscan seasonings &amp; garlic aioli (GF)</i>	

sardine's	\$12
<i>sardines in olive oil</i>	

## wood fired pizza

*available fri/sat evenings Nov/Dec*

## panini

*freshly made panini, filled with salumi &  
formaggi, salads & housemade sauces*

cotoletta	\$18
larrys	\$18
prosciutto	\$16
salami	\$16
caprese	\$16
mortadella	\$16

## extras

anchovy's	\$6
lupino	\$6
aioli sauce	\$3
salsa verde sauce	\$3
bomba hot sauce	\$3
bomba mild sauce	\$3
all GF	

## anna's platter

\$32 per platter

*prosciutto, mortadella,  
salami, provolone, olives,  
bread, 8yr balsamic*

## larry's platter

\$42 per platter

*prosciutto, speck, capocollo,  
olives, parmigiano cheese,  
bread, 12yr balsamic*

## drinks

beer	\$8
wine	\$8
italian wine	\$12
mixers	\$10
spritz	\$12
spirit spirit	\$8
digestive	\$8
soft drink	\$5
juice	\$5
water	\$3

Local Bottle Wine	\$32
Italian Wine	\$58

## dolce

tiramisù	\$8
zuppa inglese	\$8
brownie (V,GF,DF) affogato	\$15
affogato w liquor + vanilla gelati	\$14
vanilla gelati	\$18
	\$6

*see fridge for housemade  
desserts of the day*

