

Benvenuta a La Sosta

Welcome to La Sosta

La Sosta

SELEZIONE DI SALUMI Serviti Con Olive e Sottaceti
OUR SELECTION of Italian and Australian cold meat served with olives and pickles

Prosciutto di Parma	21	Salame Finocchiona	21
Mortadella	21	Pancetta affumicata	21
Selection of All \$42			

ANTIPASTI

ENTRÉE

Focaccia <i>Woodfired focaccia with rosemary, Sicilian sea salt, olive oil</i>	V 15	Caprese di Bufala <i>Buffalo bocconcini mozzarella, heirloom cherry tomatoes, basil, olive oil</i>	GF V 20
Focaccia di Recco <i>Focaccia with stracchino cheese, Recco style</i>	V 23	Salsiccia Luganega della Casa <i>Homemade charcoal grilled Luganega sausage</i>	GF 23
Melanzana alla Napoletana <i>Fried eggplant, mozzarella, tomatoes, anchovies, capers (vegetarian option: no anchovies)</i>	21	Fegatini alla Toscana <i>Traditional Tuscan warm chicken liver pâté with toasted bread (GF bread available)</i>	22
Funghi Fritti <i>Fried wild mushrooms, homemade Mediterranean herb mayo</i>	V 23	Carpaccio di Polipo <i>Octopus carpaccio, olives, capers, orange and fennel</i>	24
Roast beef all' inglese <i>Roast beef, oyster mushroom, lemon, pecorino, honey mustard dressing</i>	24	Crocchette di Baccala <i>Salt cod fish and potato croquettes, dill mayo</i>	23

CONTORNI

SIDE DISHES

Verdure Arrosto <i>Woodfired baby seasonal vegetables, herbs</i>	GF V 18	Broccolini al Salto <i>Broccolini, toasted almond, lemon zest, chilli</i>	GF V 16
Patate al Forno <i>Oven baked potatoes, Mediterranean herbs, garlic</i>	GF V 16	Insalata La Sosta <i>Radicchio, fennel, orange, goat cheese, almond</i>	17

PASTA

ALL PASTA IS MADE IN HOUSE

All our seafood pasta has olive oil, chilli & garlic

Cavatelli ai Frutti di Mare E 28 | M 38

WA seafood cavatelli in white wine sauce

Lasagnole Gamberi e Pistacchio E 28 | M 38

Lasagnole, WA prawns, pistachio pesto

Pappardelle al Ragù Di Agnello e Tartufo E 28 | M 38

Pappardelle, lamb ragù, truffle paste, pecorino

Gnocchi al Granchio e dragoncello E 28 | M 38

Gnocchi, bisque, crab, Stracciatella & tarragon

Ravioli Salsiccia e Friarielli E 28 | M 38

Ravioli, pork sausage, turnip greens, butter & sage

Tagliolini ai funghi Porcini e Provolone E 28 | M 38

Tagliolini, porcini mushroom, provolone D.O.P., sesame seeds

SECONDI

MAIN

Grigliata Imperiale GF 49

WA grilled prawns, squid, cuttlefish, scallop, fish of the day, grilled vegetables

Guazzetto di Spada alla Puttanesca 46

Grilled swordfish, grape tomatoes, olives, caper berries, oregano, broccolini

Spalla di Agnello GF 45

Woodfired braised lamb shoulder, baked potatoes, roasted vegetables

Cinghiale in Salmi 45

Braised wild boar, saffron mashed potato

Rankin Cod alla Senape 48

Rankin cod, Witlof, Dijon sauce, sultanas and pinenut

Fiorentina

GF 14 per 100g

*It's a typical Tuscan steak made from the region's Chianina breed of cattle which are prized for their tenderness and flavour and it is normally served rare or medium-rare. Fiorentina style steak is a thick-cut and a very large T-bone steak, normally **3-4cm high** and **1-2kg heavy** and for this is indicated for sharing with friends. We cut it at the moment, so we are able to serve the right quantity for you and your friends. Instead of Chianina we use the tender and tasty Black Angus from Donnybrook dried aged for 45 days.*

DOLCI

Tiramisu	17
Crème Brulee	17
Sorbetto <i>Lemon or raspberry</i>	12
Ice Cream <i>Vanilla / Chocolate / Hazelnut</i>	12
Affogato al Caffé	16
Affogato al Caffé e Frangelico	21
Millefoglie <i>Mille-feuille, diplomatic cream, amarena cherries and raspberry coulis</i>	17
Pannacotta al Caprino <i>Goat cheese panna cotta, amaretti, mango coulis and beetroot dust</i>	17

FORMAGGI

Triple Cream Brie <i>Cow milk cheese, velvety mouth feel with earthy flavour</i>	
Gorgonzola Dolce <i>Lombardia, Italy</i> <i>50 days aged creamy blue veined cheese from cow milk</i>	
Pecorino Toscana Stagionato <i>Tuscany, Italy</i> <i>Sheep milk cheese, hard cooked, creamy and rich in flavour</i>	
<i>Minimum serving 50g per each cheese</i>	

\$5 per 10g

All cheeses served with organic honey, red onion compote and savory biscuits

DESSERT WINES

Trentham Noble Taminga <i>375mL - Trenthan Cliffs, NSW</i>	G 10 B 35
Tim Adams Riesling <i>375mL - Clare Valley, SA</i>	G 12 B 50
Monte Schiavo 'Arche" Passito DOC <i>500mL - Marche, Italy</i>	85

FORTIFIED

Stanton & Kileen Muscat <i>500mL - Rutherglen, VIC</i>	G 11 B 50
Grahams Fine Tawny Port <i>Alto Douro, Portugal</i>	G 13 B 75

COCKTAILS AFTER DINNER

Italian Alexander <i>Vecchia Romagna Brandy, Frangelico, fresh cream</i>	20
White Russian <i>Belvedere Vodka, Kahlua, fresh cream</i>	20

SPECIAL COFFEE

Corretto <i>Grappa, Frangelico, Disaronno or Sambuca</i>	8
Irish Coffee <i>Jameson whisky, coffee, fresh cream</i>	18
La Sosta Caffé <i>Baileys, fresh cream, espresso</i>	15
Shakerato Anice <i>Belvedere Vodka, Black Anise Liquor, espresso</i>	15
Espresso Martini <i>Vodka, Kahlua, espresso</i>	20

COFFEE

Espresso Short Black	4.5
Espresso Macchiato	4.5
Caffé Shakerato	7
Double Espresso	6
Long Macchiato	6
Long Black	C 6 M 6.5
Cappuccino	C 6 M 6.5
Flat White	C 6 M 6.5
Latte	C 6 M 6.5
Mocha	C 6 M 6.5

MILK

Full Cream | Skinny | Soy | Almond
C - Cup | M - Mug

TEA & INFUSION

All our teas are loose leaves and served in pots

English Breakfast <i>Organic</i>	6
Peppermint <i>Organic</i>	6
China Green <i>Organic</i>	6
Ceylon Earl Grey	6
Chamomile <i>Organic</i>	6
Persian Love <i>Rose petals, hibiscus, cranberries & orange</i>	6
Blue Mosque <i>Blend of organic lemongrass & ginger</i>	6

COCKTAILS

PRE DINNER

Aperol Spritz	18
<i>Aperol, Prosecco, Soda Water</i>	
Pirlo	19
<i>Campari, Prosecco, Soda Water</i>	
Negroni	22
<i>Campari, Antica Formula, Gin Tanqueray</i>	
Bellini	18
<i>Prosecco, Peach</i>	
Americano	20
<i>Campari, Antica Formula, Soda Water</i>	
Mimosa	18
<i>Prosecco, Orange Juice</i>	

ANYTIME

Amaretto Sour	22
<i>Amaretto di Saronno, Lemon Juice, Sugar Syrup, Egg White</i>	
Paloma	23
<i>Tequila 100% Agave, Lemon Juice, Salt, and Grapefruit Soda</i>	
Mojito	21
<i>White Rum, Lemon Juice, Sugar, Fresh Mint, Soda Water</i>	
Classic Margarita	23
<i>Tequila 100% Agave, Cointreau, Lemon Juice</i>	
Moscow Mule	22
<i>Vodka, Ginger Beer, Lemon Juice</i>	
Manhattan	23
<i>Rye Whisky, Antica Formula, Dash Angostura</i>	
Porn Star Martini	22
<i>Vodka, Passoã, Passion Fruit Syrup, Lemon Juice, splash of Prosecco</i>	
Strawberry Gin Smash	21
<i>Gin Tanqueray, Dolin Vermouth Red, Lemon Juice, Strawberry Syrup, Soda Water</i>	

AFTER DINNER

Espresso Martini	21
<i>Vodka, Kahlua, Coffee, Syrup Sugar</i>	
La Sosta Caffè	16
<i>Baileys, Cacao liqueur, Coffee</i>	
Irish Coffee	20
<i>Jameson Whisky, Espresso, Sugar, Milk Cream</i>	

BEERS

BEER STUBBIES

Peroni Libera <i>Alcohol Free</i>	11
Moretti 4.6%	12
Peroni Leggera 3.5%	13
Menabrea 4.8%	12

CIDER STUBBIES

Bulmers Apple Cider 4.7%	12
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ITALIAN ARTISANAL

Flea Golden Ale 5.9%	17
Flea Blonde Ale 5.2%	17
Flea Red Ale 6.9%	17

ON TAP

Schooner – 425mL

Tall Timber <i>IPA</i> 5.9%	13
Nail Brewing <i>Red Ale</i> 4.2%	14
Peroni Nastro Azzurro <i>Lager</i> 5.1%	15
Tall Timber <i>Pale Ale</i> 4.2%	13

MOCKTAILS

Mocktail La Sosta	16
<i>Lemon juice, peach, passion fruit, pineapple juice</i>	
Mocktail 2.0	16
<i>Strawberry, coconut, lemon juice and pineapple juice</i>	

Other mocktails are available on request

WINES

SPARKLING

San Martino Prosecco DOCG NV G 16 | B 70
Veneto, Italy

San Martino Prosecco Rose Brut NV G 15 | B 65
Veneto, Italy

Borgoluce Prosecco Superiore DOCG Brut 90
Veneto, Italy

Lantieri NV Franciacorta DOCG Extra Brut 150
Lombardy, Italy

WHITES

Swell Season Sauvignon Blanc G 15 | B 65
Margaret River, WA

Monti 'Nord Est' Vermentino DOC G 15 | B 65
Sardinia, Italy

Leeuwin Estate Riesling G 16 | B 70
Margaret River, WA

Puiattino Pinot Grigio G 15 | B 65
Friuli, Italy

Cozzarolo Pinot Bianco G 15 | B 65
Friuli, Italy

Vallone Fiano G 17 | B 80
Puglia, Italy

Jasci Pecorino (CO) G 16 | B 70
Abruzzo, Italy

Rosily Vineyard Chardonnay (CO / V) G 16 | B 70
Margaret River, WA

Pike & Joyce 'Beurre Bosc' Pinot Gris (CO / V) 65
Adelaide Hills, SA

Coffele Soave Classico DOC (CO) 70
Veneto, Italy

Monte Schiavo Verdicchio DOC 65
Marche, Italy

Baglio Oro Grillo 65
Sicily, Italy

Stella Bella Semillon Sauvignon Blanc 70
Margaret River, WA

Le Fraghe Garganega DOC (CO / V) 85
Veneto, Italy

ROSE

Gros Ventre (CO / V) G 15 | B 65
Margaret River, WA

Le Fraghe Rosato (CO / V) 75
Margaret River, WA

REDS

Bellarmino Pinot Noir G 15 | B 65
Pemberton, WA

Rosily Vineyard Merlot (CO / V) G 16 | B 70
Margaret River, WA

Mont Kiri Cannonau (Grenache) DOC G 17 | B 80
Sardinia, Italy

Castelsina Chianti DOCG Riserva G 16 | B 75
Tuscany, Italy

Jasci Montepulciano D'Abruzzo (CO) G 15 | B 65
Abruzzo, Italy

Baglio Oro Nero d'Avola G 15 | B 65
Sicily, Italy

Rocky Gully Cabernet Sauvignon (CO) G 15 | B 65
Frankland River, WA

Frankland Estate Shiraz (CO / V) G 16 | B 75
Frankland River, WA

Negretti Nebbiolo d'Alba 'Flos' G 17 | B 85
Piedmont, Italy

Via Caves Malbec / Cabernet 65
Margaret River, WA

Coffele Valpolicella DOC (CO) 65
Veneto, Italy

Monte Schiavo Sangiovese / Montepulciano 75
Marche, Italy

Frascole Chianti Rufina DOCG (CO) 70
Tuscany, Italy

Vallone Primitivo 65
Puglia, Italy

Scagliola Barbera DOC 70
Piedmont, Italy

Charles Melton Shiraz 'Father In Law' (V) 85
Barossa Valley, SA

CO - Certified Organic / V - Vegan Friendly / All Italian wines represented on the list have been imported directly in Fremantle.

CELLAR SELECTIONS

WHITES

Villa Matilde Falanghina 2022 95

Derived from ancient Falanghina grapes situated with steep hillside exposure. This contributes to the wine's excellent structure and aromatic profile. Zero greenhouse emissions on all properties within this family estate.

Campania, Italy

Antonella Corda Vermentino 2021 85

Antonella Corda comes from a family that have been an integral part of the Sardinian wine industry for five generations. This Vermentino brings together the essences of the Mediterranean gardens: orange blossom, grapefruit, lemon, sage and capers.

Sardinia, Italy

REDS

Mulline Portarlington Pinot Noir 2021/22 110

100% Pinot Noir - Clone MV6 made in tiny quantities from one the most exciting new wineries on the Australian Pinot Noir landscape.

Geelong, Vic

Talisman Cabernet Malbec 2015 105

This 9 year old red was set aside for a re-release which shows the world class potential of the Geographe region. Site specific expressions of traditional varieties with delicate winemaking practices and French Oak.

Geographe, WA

Rosily Reserve Cabernet Sauvignon 2019/20 (CO / V) 130

Single vineyard wine from the famous Wilyabrup sub region is made in tiny quantities and only in exceptional years.

Margaret River, WA

San Leonino Chianti Classico DCG 2019 95

San Leonino started off in the year 1040 as a farm attached to the San Leonino church in Conio. Wines of this area are recognised by the Black Rooster seal. Chianti Classico is arguably the most famous Chianti sub zone.

Tuscany, Italy

Frascole Chianti Rufina Riserva DCG 2017/18 (CO)	145
<i>Chianti Rufina is the smallest appellation in Chianti. Riserva wines spend at least two years in oak and at least three months in the bottle during the aging process.</i>	
<i>Tuscany, Italy</i>	
Colosorbo Brunello di Montalcino DCG 2016/17	175
<i>Obtained from the meticulous selection of Sangiovese grapes from the estate's best vineyards. Oak Aging requirements for Brunello is a minimum of 4 years, including 2 years in barrel and 4 months in bottle.</i>	
<i>Tuscany, Italy</i>	
Scacciadiavoli Montefalco Rosso 2021	95
<i>A blend of Sangiovese, Merlot and Sagrantino. The Pambuffetti family has owned and operated Scacciadiavoli since 1954.</i>	
<i>Umbria, Italy</i>	
Negretti Barolo DCG 'Rive' 2015/16/17	200
<i>Eminating from "La Morra", UNESCO Heritage since 2014 and one of the finest Barolo communes. It is here Nebbiolo thrives like nowhere else into wines of remarkable power yet maintaining silky elegance.</i>	
<i>Piedmont, Italy</i>	
Adriano Barbaresco 'Sanadaive' DCG 2018	185
<i>Located in the heart of the Langhe region which is renowned for the production of one of the most prestigious and long lived of all Italian varieties – Nebbiolo. The vineyards are not far from Alba, famous for its white truffles.</i>	
<i>Piedmont, Italy</i>	
Coffele Amarone della Valpolicella DCG 2018	200
<i>Amarone is the painstaking / hands on winemaking process whereby grapes after picking are dried naturally. 3 years oak maturation until bottling, which is then followed by 2 months of aging in the bottle.</i>	
<i>Veneto, Italy</i>	

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RUM

Havana Club Anejo 3 Anos White	11
Havana Club Anejo Especial	11
Kraken Black Spiced <i>USA</i>	12
Plantation Original Dark 80 Proof <i>Trinidad & Jam</i>	15
Plantation 3 Star Proof Blended	13
Sailor Jerry Spiced	11

SCOTCH & IRISH

Balvenie Single Malt 12yo <i>Doubleview Scotland</i>	20
Balvenie Single Malt 14yo Caribbean Cask <i>Scotland</i>	26
Caol ila 12 yo ISLAY Whisky <i>Scotland</i>	20
Connemara Peated Single Malt Whisky <i>Ireland</i>	18
Dalwhinnie Single Malt 15yo Highland Whisky <i>Scotland</i>	22
Jameson Black Barrel <i>Ireland</i>	16
Johnnie Walker Black Label <i>Scotland</i>	20

USA & CANADA

Canadian Club	10
Elijah Craig 12yo Bourbon <i>Kentucky</i>	17
Gentleman Jack Bourbon <i>Tennessee</i>	14
Jack Daniels Single Barrel <i>Tennessee</i>	19
Jim Beam Rye <i>Kentucky</i>	12
Makers Mark Bourbon <i>Kentucky</i>	11
Wild Turkey American Honey <i>Kentucky</i>	11
Woodford Reserve <i>Kentucky</i>	13

GIN

Bombay Sapphire <i>England</i>	12
Botanist Islay Dry <i>Scotland</i>	17
Four Pillars 58.8 Navy Gunpowder Proof <i>Australia</i>	21
Gordon's Pink Gin <i>England</i>	10
Hendrick's <i>Scotland</i>	16
Sipsmith London Dry <i>England</i>	14
Tanqueray <i>London</i>	11

VODKA

Belvedere	13
Ketel One Citroen <i>The Netherlands</i>	11
Stolich Naya	11

GRAPPA & COGNAC

Hennessey VS	12
Nonnino Moscato	18
Nonnino Vendemmia	16
Remy Martin VSOP Cognac	20
Sibona Barolo	16
Sibona Barbaresco	16
St Agnes VS Brandy	11
Vecchia Romagna brandy	14

TEQUILA

1800 Reposado	15
Don Julio Anejo	18
Olmecca Alto Reposado	14

AMARO

Amaro Averna	12
Amaro del Capo	12
Amaro Montenegro	12
Amaretto di Saronno	11
Aperol	9
Cynar	10
Fernet Branca	14
Italicus Rosolio di Bergamotto	16
Strega Italian Herbal Liqueur	11
Vermouth Antica Formula	11
Campari	10

LIQUORS

Baileys Irish Cream	10
Barsol Quebranta Pisco	15
Chambord	12
Cointreau	13
Dom Benedictine	14
Drambuie	10
Frangelico	10
Galliano Black Sambuca	12
Galliano Ristretto Caffé	12
Galliano White Sambuca	12
Giffano Marashino	11
Grand Marnier	11
Heering Original Cherry	11
Kahlua Mexican Liqueur	9
Lemoncello	12
Liquor 43	10
Malibu	9
Patron XO Café	12
Haymans Old Tom Gin	12

WATER

Sparkling San Felice <i>Tuscany Italy</i>	8.5
Still San Felice <i>Tuscany Italy</i>	8.5

SOFT DRINK

Aranciata San Pellegrino	9
Bundaberg Ginger Beer	7
Chinotto San Pellegrino	9
Coca Cola	8
Coca Cola Zero	8
Cranberry Juice	6
Diet Coke	8
Dry Ginger Ale	6
Fever Tree Indian Tonic	10
Fruit Juices	7
Lemon, lime & bitters	8
Limonata San Pellegrino	9
Soda Water	7
Sprite	8

THE WINE REGIONS OF ITALY

● REDS ● WHITES

○ Major City ● Major Town



TREMBATH & TAYLOR

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