

Mangiamo! "Let's eat!" is used when the food is ready to be served.



APPETIZERS	
CAULIFLOWER FRITTI Tempura Style Cauliflower, Parmesan Cheese, Anchovy Aioli, Parsley and Fresh Lemon	290
PARMESAN FRIES Rosemary, Parmesan Cheese and Roasted Garlic - Paprika Aioli	260
CHICKEN WINGS ALLA DIAVOLA Tender Chicken Wings, Diavola Hot Sauce and Gorgonzola Cheese Dip	560
SICILIAN CAESAR SALAD Baby Romaine Lettuce, Anchovy, Sundried Tomato, Egg Mimosa, Parmesan Cheese, Croutons and Caesar Dressing	430
CALAMARI FRITTI Tempura Style Squid, Anchovy Aioli, Parsley and Fresh Lemon	410
COLD CUTS PLATTER Genoa Salami, Coppicola, Prosciutto, with Caper Berries, Pickled Pearl Onions, Mini Dill Pickles, Crostini and Mustard	790
FROMAGE PLATTER Soft- Brie Hard- Gruyere Aged- Gouda Blue- Gorgonzola Crostini, Candied Pecans, Red Grapes and Berry Jam	890
CHARCUTERIE BOARD Platter of our Cheese and Cold Cuts	1190
PIZZAS	
All of our pizza are hand stretched daily and served with our signature angry honey	
MARGHERITA Mozzarella Cheese, Tomatoes, Fresh Basil and Oregano	490
PEPPERONI Italian Pepperoni, Mozzarella Cheese, Oregano and Parsley	520
ITALIA Genoa Salami, Ham, Pepperoni, Mozzarella Cheese and Oregano	590
CINQUE FORMAGGI Mozzarella, Gouda, Cheddar, Gorgonzola and Parmesan Cheese	590
<u>PASTA</u>	
All of our pasta are served with toasted baguette  VONGOLE  Spaghetti Pasta, Baby Clams, White Wine, Lots of Garlic, Herb butter, Fresh Lemon Juice, Parsley and EVOO	460
PASTA AI QUATTRO FORMAGGI Penne Pasta, Roasted Mushrooms, Bacon Lardon, Mascarpone, Gruyere, Goat Cheese, Pecorino Romano and Truffle Essence	460
NERO SEAFOOD PASTA Squid Ink Spaghetti Pasta, Mussels, Squid, Shrimp, Basil Leaves, Capers, Garlic, Tomato, Parsley and Chili flakes	470
4 - HOUR BOLOGNESE Spaghetti Pasta, Shaved Parmesan Cheese and 4 Hour Tomato Beef Ragu	490
PENNE RUSTICA Penne Pasta, Baby Shrimp, Chicken, Bacon, Rosemary Goat Cheese and Gratinata Sauce	490

## ALL DAY DINING

(11AM-11PM)

### BURRATA

490
490
790
480
690

### **CHICKEN PARMIGIANA**

Panko Breaded Chicken Breast, Penne Pasta, Tomato Sauce, Melted Mozzarella Cheese and Oregano

### PORKCHOP MILANESE

Crispy Pork Cutlets, Petite Greens, Parmesan Cheese, Blistering Tomatoes, Lemon, Roasted Baby Potatoes and Mostarda Sauce

# NORWEGIAN SALMON (180G)

Black Rice, Shrimp, Roasted Corn, Roasted Cherry Tomato, Spinach and Citrus Cream Sauce

Braised Beef Shank, Saffron Risotto, Aromatic Vegetables, Oregano, Marsala Wine Jus and Gremolata Sauce

US Prime New York Steak (250g), Parmesan Fries and Citrus Hollandaise Sauce

### CARNI

All of our steaks are hand selected, USDA Prime Black Angus steaks. Our steaks are served with your choice of (1) side and (1) sauce. Please allow 20-minute cooking time.

NEW YORK STEAK (250g)	1690
FILET MIGNON (250g)	1790
RIB EYE(250g)	1890
RIB EYE(500g)	2590
TOMAHAWK (price per cut)	690/10

CONTORNI	SALSE
Mushroom Marsala	Béarnaise
Rosemary Potato Fries	Mushroom-Thyme Crema
Aligot Potatoes	Green Peppercorn - Brandy Sauce
Roasted Garlic Potato Puree	La Mensa Steak Sauce
Maple Glazed Carrots	Gorgonzola Sauce

880

1090

1190

1390

1690

320

### DESSERT

and Chocolate Nibs

Vanilla Gelato, Candied Walnuts

<del>D D O S D IX I</del>	
BOMBOLONI (3PCS) Soft and Light Italian Doughnuts, Powder Sugar, Cinnamon Powder, and filled with Italian Pastry Cream *Choices of Vanilla, Nutella and Ube	220
ITALIAN CARROT CAKE Chopped Walnuts and Candied Bacon Syrup	320
CHOCOLATE MARQUISE	320

## **MARTINI BAR**

La Mensa's classic martini's are shaken, not stirred- the right way.

A frosty class comes to your table filled, together with a cocktail shaker placed on ice, containing your second serving as perfectly chilled as your first.

All the spirits and glasses used for our martinis are stored in the freezer, so each drink is served perfectly chilled.

Gin, Dry Vermouth and Olives	30
BLUE MARTINI Blue Vodka, Blue Curacao, Sour and Orange Juice	30
PINK MARTINI (NAUGHTY OR NICE) Vodka (nice) or Gin (Naughty), Cranberry Juice and Lime Juice	30
COSMOPOLITAN Vodka, Triple Sec, Simple Syrup, Dry Vermouth, Lime Juice and Cranberry Juice	38
LIMONCELLO MARTINI Citrus Vodka, Limoncello, Lime Juice, Simple Syrup and Maraschino Cherries	39
<b>DIRTY MARTINI</b> Gin, Dry Vermouth and Muddled Olives	38
GIBSON Gin, Dry Vermouth and Cocktail Onion	38
LYCHEE MARTINI Gin, Dry Vermouth and Lychee Simple Syrup	38
PEAR TINI Pear Vodka, Simple Syrup and Lemon	38
MILLIONAIRES MARTINI Vodka, Dry Vermouth, Angostura Bitters and Edible Gold Gilded Olives	39

Pane d'amore- Bread must always face up and never upside down. Bread in Italy is sacred and considered a symbol of life.

