

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



APPETIZERS

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| 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 Mimoso, Parmesan Cheese, Croutons and Caesar Dressing | 430 |
| CALAMARI FRITTI Tempura Style Squid, Anchovy Aioli, Parsley and Fresh Lemon | 410 |
| LOBSTER BISQUE A Dash of Cognac and Milk Froth | 420 |
| ROASTED BONE MARROW Tomato Bacon Jam, Toasted Crostinis and Sea Salt | 590 |
| BAKED PRAWNS THERMIDOR Parmesan Cheese, Petite Greens and Fresh Lemon | 680 |
| 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 |

PASTA

All of our pasta are served with toasted baguette

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| LASAGNA AL FORNO Beef Ragu, Béchamel Sauce, Tomato Sauce, Ricotta Cheese, Mozzarella Cheese and Parmesan Cheese | 410 |
| 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

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| MODERNA BALSAMIC REDUCTION EVOO and Focaccia Bread | 490 |
| GARLIC CONFIT Basil Oil and Focaccia Bread | 490 |
| PROSCIUTTO Fresh Basil and Rosemary Olive Oil | 790 |

MAINS

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| ITALIAN PORCHETTA SANDWICH Crispy Cured Pork Belly, Sundried Tomato Pesto, Salsa Verde, Crispy Ciabatta and Rosemary Fries | 480 |
| STEAKHOUSE BURGER Angus Beef Burger Patty, Crispy Pancetta, Gorgonzola Cheese, Crispy Shallot Rings and Parmesan Fries | 690 |
| CHICKEN PARMIGIANA Panko Breaded Chicken Breast, Penne Pasta, Tomato Sauce, Melted Mozzarella Cheese and Oregano | 880 |
| PORKCHOP MILANESE Crispy Pork Cutlets, Petite Greens, Parmesan Cheese, Blistering Tomatoes, Lemon, Roasted Baby Potatoes and Mostarda Sauce | 1090 |
| NORWEGIAN SALMON (180G) Black Rice, Shrimp, Roasted Corn, Roasted Cherry Tomato, Spinach and Citrus Cream Sauce | 1190 |
| OSSO BUCCO Braised Beef Shank, Saffron Risotto, Aromatic Vegetables, Oregano, Marsala Wine Jus and Gremolata Sauce | 1390 |
| STEAK FRITES US Prime New York Steak (250g), Parmesan Fries and Citrus Hollandaise Sauce | 1690 |
| 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. | |

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| NEW YORK STEAK (250g) | 1690 |
| FILET MIGNON (250g) | 1790 |
| RIB EYE (250g) | 1890 |
| RIB EYE (500g) | 2590 |
| TOMAHAWK (price per cut) | 690/100g |

| CONTORNI | SALSE |
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| 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 |

DESSERT

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| BOMBOLONI (3PCS) Soft and Light Italian Doughnuts, Powder Sugar, Cinnamon Powder, and filled with Italian Pastry Cream *Choices of Vanilla, Nutella and Ube | 220 |
| BANANA PUDDING Layered Vanilla Wafers, Bananas and Creamy Vanilla Pudding | 280 |
| ITALIAN CARROT CAKE Chopped Walnuts and Candied Bacon Syrup | 320 |
| CHOCOLATE MARQUISE Vanilla Gelato, Candied Walnuts and Chocolate Nibs | 320 |

MARTINI BAR

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

A frosty glass 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.

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| LA MENSA'S CLASSIC MARTINI Gin, Dry Vermouth and Olives | 300 |
| BLUE MARTINI Blue Vodka, Blue Curacao, Sour and Orange Juice | 300 |
| PINK MARTINI (NAUGHTY OR NICE) Vodka (nice) or Gin (Naughty), Cranberry Juice and Lime Juice | 300 |
| COSMOPOLITAN Vodka, Triple Sec, Simple Syrup, Dry Vermouth, Lime Juice and Cranberry Juice | 380 |
| LIMONCELLO MARTINI Citrus Vodka, Limoncello, Lime Juice, Simple Syrup and Maraschino Cherries | 390 |
| DIRTY MARTINI Gin, Dry Vermouth and Muddled Olives | 380 |
| GIBSON Gin, Dry Vermouth and Cocktail Onion | 380 |
| LYCHEE MARTINI Gin, Dry Vermouth and Lychee Simple Syrup | 380 |
| PEAR TINI Pear Vodka, Simple Syrup and Lemon | 380 |
| MILLIONAIRES MARTINI Vodka, Dry Vermouth, Angostura Bitters and Edible Gold Gilded Olives | 390 |

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

