

ALL DAY DINING MENU

11 AM - 10 PM

STARTERS

TRAPIZZINO

Inspired by Roman street food found throughout Italy.
A triangle-shaped pizza pocket stuffed with flavorful fillings.

Meatlovers: Meat Sauce with Pepperoni, Bacon, Ham, and Mozzarella Cheese	290
Spinach and Arctichoke: Creamed Spinach and Artichoke, Bechamel Sauce, Mozzarella and Pecorino Cheese	270
Chicken Cacciatore: Braised Chicken in Rich Tomato and Herb Sauce, Mozzarella and Parmesan Cheese	250

CAULIFLOWER FRITTI

Tempura Style Cauliflower, Parmesan Cheese, Anchovy Aioli, Parsley and Fresh Lemon

SWEET CORN SOUP

Smoked Bacon, Croutons, Charred Corn, Spring Onions and Basil Oil

CHICKEN DIAVOLA

Italian Devil Style Chicken Wings, Parmesan Ranch and Gorgonzola Cheese

MEATBALLS AL FORNO

Italian Devil Style Chicken Wings, Parmesan Ranch and Gorgonzola Cheese

SICILIAN CAESAR SALAD

Baby Romaine Lettuce, Anchovy, Sundried Tomatoes and Caesar Dressing

ROASTED BONE MARROW

Tomato Bacon Jam, Toasted Crostinis and Sea Salt

SICILIAN SESAME SANDWICH (Serves 2)

Inspired by the Famous Italian American Sandwich, the Muffuletta. Sicilian Sesame Bread filled with Ham, Genoa Salami, Mortadella, Provolone Cheese, Mozzarella Cheese, and Olive Salad Tapenade.

STEAKS

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	(250 G)	1300	CONTORNI	SALSE
RIB EYE	(250 G)	1990	Potato Puree Roasted Herb Potatoes Maple Glazed Carrots Grilled Vegetables	Béarnaise Red Wine Bordelaise Peppercorn - Brandy Gorgonzola Cream
RIB EYE	(500 G)	4890		

MAINS

CHICKEN PARMIGIANA

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

SALMON FILLET

Baby Shrimp, Black Rice, Roasted Corn and Citrus Cream Sauce

PORKCHOP MILANESE

Tomahawk Pork Chop, Petite Greens, Parmesan Cheese, Blistering Tomatoes, Lemon, Roasted Baby Potatoes and Mostarda Sauce

OSSO BUCCO

Braised Beef Shank, Caramelized Onion Risotto, Spinach, Parmesan and Red Wine Sauce

PASTAS

All our Pastas are Served with Herb Toast

4 HOUR BOLOGNESE

Parmigiano Reggiano, Spaghetti Pasta and Classic Sauce

NERO SEAFOOD PASTA

Squid Ink Spaghetti Pasta, Mussels, Squid, Shrimp, Basil Leaves, Capers, Garlic, Tomato, Parsley and Chili Flakes

LASAGNA AL FORNO

Ricotta Cheese, Béchamel Sauce and Parmigiano Reggiano

PIZZAS

All of our pizzas are 13 inches

Served with our Parmesan Ranch and Angry Honey

MARGHERITA

Mozzarella Cheese, Tomatoes, Fresh Basil and Oregano

PEPPERONI

Italian Pepperoni, Mozzarella Cheese, Oregano and Parsley

SPINACH GORGONZOLA

White Sauce, Creamed Spinach, Grated Pecorino and EVOO

FIVE CHEESE

Mozzarella, Gouda, Cheddar, Gorgonzola and Parmesan Cheese

BACON ONION

Tomato Sauce, Mozzarella Cheese, Bacon, Grated Pecorino Romano and EVOO

SHRIMP BASIL

White Sauce, Red Pepper Flakes, Grated Pecorino Romano and EVOO

SWEETS

CHOCOLATE MARQUISE

Vanilla Gelato, Candied Walnuts and Chocolate Nibs

ITALIAN CARROT CAKE

Chopped Walnuts and Candied Bacon Syrup

CHOCOLATE HAZELNUT DONUTS (4 PCS)

Fried to Order, Sugar Dusted Brioche Donuts

All items are subject to 12% VAT

WINES

RED

	GLASS	BOTTLE
CABERNET SAUVIGNON	380	2200
Robert Mondavi - Private Selection, California		
Offers concentrated black cherry and sweet spice flavors with notes of black fruit, red berry and spice.		

PINOT NOIR

Robert Mondavi - Private Selection, California	380	2200
Offers vibrant cherry, raspberry and vanilla flavors.		

WHITE

CHARDONNAY	380	2200
Robert Mondavi - Private Selection, California		
Offers concentrated green apple and lemon fruit flavors.		

SAUVIGNON BLANC

Robert Mondavi - Private Selection, California	380	2200
Offers a rich dimension of lemongrass, citrus zest, melon flavors, complimenting crisp, mouthwatering acidity		

SPIRITS

GINS

	SHOT	BOTTLE
BOMBAY SAPPHIRE	230	2900
TANQUERAY NO. 10	230	2900
HENDRICKS	230	2900

VODKA

ABSOLUTE BLUE	230	2000
GREY GOOSE	260	2900
BELVEDERE	250	4700

TEQUILA

PATRON SILVER TEQUILA	470	4600
DON JULIO BLANCO TEQUILA	470	7700

WHISKEY

JAMESON IRISH WHISKEY	240	3700
JACK DANIELS BOURBON	260	3900
JOHNNY WALKER BLACK	260	5600
HIBIKI MASTER'S SELECT	830	13600

RUM

BACARDI SUPERIOR GOLD	230	2000
DON PAPA	260	2200

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.

LA MENSA'S CLASSIC MARTINI	320
Gin, Dry Vermouth and Olives	

PINK MARTINI (NAUGHTY OR NICE)	320
Vodka (nice) or Gin (Naughty), Cranberry Juice and Lime Juice	

COSMOPOLITAN	400
Vodka, Triple Sec, Simple Syrup, Dry Vermouth, Lime Juice and Cranberry Juice	

DIRTY MARTINI	400
Gin, Dry Vermouth and Muddled Olives	

LYCHEE MARTINI	400
Gin, Dry Vermouth and Lychee Simple Syrup	

COCKTAILS

APEROL SPRITZ	390
MANGO DAIQUIRI	390
OLD FASHION	390
LONG ISLAND ICED TEA	390
LIMONCELLO GIN COLLINS	420
NEGRONI	420
MOJITO	420
MARGARITA	420

BEERS

SAN MIGUEL PALE PILSEN	160
SAN MIGUEL APPLE	160
SAN MIGUEL LIGHT	160
RED HORSE STALLION	170
CORONA EXTRA	220
STELLA ARTOIS	230

DRINKS

SODAS	130
COKE, COKE LIGHT, COKE ZERO, SPRITE, ROYAL	
ASSORTED HOT TEAS	140
DALANDAN JUICE	180
CALAMANSI JUICE	190
PINEAPPLE JUICE	180
BUGLAS ICED TEA	170
ARNOLD PALMER TEA	190
PERRIER SPARKLING WATER	280

COFFEE

	HOT	COLD
ESPRESSO	120	
DOUBLE ESPRESSO	140	
AMERICANO	150	160
CAPPUCCINO	180	190
CAFE LATTE	180	190
CAFE MOCHA	180	190