



CAFE

Coffee	5 5.50
Cappuccino	
Long or Short Macchiato	
Latte	
Espresso	
Flat White	
Long Black	
Mocha	
Hot Chocolate	5 5.50
Tea	4
English Breakfast, Green, Peppermint, Lemon and Ginger or Chamomile	
Chai Latte Tea	5 5.50
Babyccino	3.50
Iced Coffee Chocolate Strawberry	10
Affogato	14
Shot of coffee, served with ice cream	
Add syrups to your coffee	1
Hazelnut, Vanilla or Caramel	
Water - Still (600ml) Sparkling (450ml)	4.50
Orange Apple Juice	6
Soft Drinks	5
Coke, Coke Zero Sugar, Pepsi, Pepsi Max, Sprite, Lemon Lime & Bitters, Agrum Blood Orange, Dry Ginger Ale, Soda Water, Fanta, Solo or Ginger Beer	
Iced Tea	6.50
Lemon, Mango or Peach	
Pop Tops	4.50
Apple or Blackcurrant	
Sanpellegrino	6.50
Chinotto, Limonata, Pompelmo, Aranciata or Aranciata Rossa	

SWEETS

Almond Biscotti Melting Moment Cookie	5
Sicilian Cannoli	6
Sicilian Cannoli 5 pack	25
Chocolate Mousse (GF)	10
Dessert	12
Apple Crumble	
Carrot Cake	
Lemon Cheesecake	
Panna Cotta (GF)	
Banoffee Pie	
Tiramisu	
Sticky Date Pudding	
Gelato (GF) or Sorbet (GF + DF)	6.50 12

TAKE HOME

FRESH PASTA (500g)	9
Short Pasta: Eliche, Mafalda, Tubettini, Tubettini Rigati or Penne	
Long Pasta: Pappardelle, Tagliatelle, Linguini, Spaghetti or Spaghettoni	
Spinach Fettuccini (500g)	10
Gnocchi (500g)	10
Lasagne Sheets (1kg)	14

SAUCES (1kg) All our sauces are gluten free

Pomodoro VG	22
Fagioli Traditional Italian dish VG	24
Bolognese	26
Carbonara Funghi	30
Creamy Chicken	30
Lasagne Family Tray	44
Marinara House Specialty 🍷	40
Marinara (500g) House Specialty 🍷	20



CONTACT US

0419 741 936
2931 West Swan Road
Caversham WA 6065
pastainthevalley.com.au
f @

OPENING HOURS

Monday	Closed
Tuesday - Thursday	9:00am to 8:00pm
Friday	9:00am to 9:00pm
Saturday	9:00am to 9:00pm
Sunday	9:00am to 8:00pm

ORDER ONLINE



BREAKFAST till 10.30am

- Big Brekkie** 27
Two scrambled eggs, fagioli sauce, bacon, mushroom and tomato with toasted pane di casa bread and choice of one Italian sausage *hot pork (GF), mild pork (GF), beef or chicken (GF)*.
- Bacon Frittata** 18
Bacon, eggs, cheese and spring onion served with toasted pane di casa bread.
- Veggie Frittata V** 18
Roast capsicum, zucchini, eggplant, eggs, and cheese served with toasted pane di casa bread. **Add: fetta | \$3**
- Eggs Florentine V** 18
Two poached eggs with spinach served on toasted pane di casa bread, topped with hollandaise sauce.
- Eggs Benedict** 18
Two poached eggs with ham served on toasted pane di casa bread and topped with hollandaise sauce. **Swap ham for bacon | + \$3**
- Brekkie Panino** 16
Two scrambled eggs and an Italian sausage of your choice *hot or mild pork (GF), beef or chicken(GF)* in a toasted pane di casa roll. **Add: cheese \$2**
- House Brekkie Panino** 18
Two fried eggs, bacon, cheese, spinach and hollandaise sauce in toasted pane di casa roll.
- Smashed Avocado and Fetta V + VGO** 18
Smashed avocado and crumbled fetta served on toasted pane di casa bread. **Add: cherry tomatoes or poached eggs | \$3**
- Bruschetta V + VGO** 20
Toasted pane di casa bread topped with diced tomato, onion, basil and fetta.
- Mushroom Pesto Eggs V** 22
Mushroom cooked in pesto served with poached eggs and toasted pane di casa bread.
- Italian Scrambled Eggs** 22
Eggs, cherry tomatoes, basil, cheese, cacciatore, finished with parmesan cheese and hollandaise sauce. Served with toasted pane di casa bread.
- Eggs on Fire V + GF** 22
Poached eggs on a potato cake with spinach and avocado. Finished with fresh chilli, basil and spicy sauce. **Add: bacon | \$5**
- Gluten free bread available** extra \$2
Vegan cheese available extra \$2

LUNCH AND DINNER from 11.00am

- Spaghetti Bolognese** 20 | 44
Special blend of beef and pork mince, slowly simmered with vegetables and herbs, finished with parmesan cheese and parsley. *Beef only option available*
- Spaghetti Bolognese with pork meatballs** 24
Pork and beef bolognese sauce served with spaghetti and three house-made pork, basil and parmesan cheese meatballs, finished with parmesan cheese and parsley.
- Spaghetti Pomodoro V + VGO** 18 | 38
Vegetarian tomato based napolitana with herbs, finished with parmesan cheese and parsley.
- Spaghetti Carbonara Funghi** 22 | 48
Bacon & mushrooms sautéed in a creamy sauce.
- Spaghetti Marinara** 26 | 80
House specialty of locally sourced fish with calamari and prawns cooked in garlic, parsley, spring onion, celery, leek and olive oil.
- Swap spaghetti to fresh homemade pasta +3**
Gnocchi, Linguini, Pappardelle, Tubettini, Spinach Fettuccine, Penne
- Fagioli V + VGO** 18 | 44
Traditional Italian dish of chick peas, cannellini beans, vegetables, with tubettini pasta, finished with parmesan cheese and parsley. **Add: bacon \$3 | \$9**
- Lasagne** 20 | 44
Classic lasagne made with beef bolognese, mozzarella, parmesan cheese and bechamel sauce.
- Vegetarian Lasagne V** 20
Pomodoro, béchamel sauce, roasted eggplant, zucchini, sautéed mushrooms and baby spinach layered with house-made spinach lasagne sheets, mozzarella and parmesan cheese.
- Creamy Chicken Spinach Fettuccine** 24 | 70
Chicken and leek sautéed in a creamy sauce, served over house made spinach fettuccine, finished with parmesan cheese and parsley.
- Garlic Chilli Prawn Pappadelle** 26 | 80
Garlic chilli prawn pappadelle with pomodoro sauce, finished with parsley.
- Creamy Pesto Gnocchi V** 20 | 60
Creamy pesto gnocchi served with spinach. **Add: chicken \$5 | \$15**
- Beef Cheek Ravioli** 26 | 80
Handmade beef cheek ravioli with butter and sage sauce.
- Gluten free pasta (Penne) available** extra \$2

PIZZA

- Hand stretched, stone baked gourmet pizzas all served with mozzarella cheese and pomodoro sauce.
- Gluten free base available** +4
Vegan cheese available +2
- Cheese V** 22
Margarita V 24
Sliced tomato, basil, salt and pepper.
- Cacciatore** 26
Mild cacciatore.
- The Gino** 26
Sliced tomato, mild cacciatore, salt and pepper, finished with rocket.
- Tropicana** 28
Bacon, shredded ham and pineapple pieces.
- Veggie Arrosto V** 28
Sliced tomato, roasted eggplant, zucchini, capsicum, baby spinach.
- Puttanesca** 28
Sliced tomato, anchovies, capers and black olives.
- Carne** 29
Bacon, shredded ham, mild cacciatore, Italian gourmet hot pork sausage (GF), BBQ sauce, finished with spring onion.
- Supremo** 30
Roasted eggplant, zucchini, mild cacciatore, bacon, Italian gourmet hot pork sausage (GF) and black olives.
- Pollo e Pancetta** 29
Italian gourmet chicken sausage (GF), bacon, bruschetta mix, and BBQ sauce.
- Marinara** 34
Olive oil instead of pomodoro sauce, prawns, calamari and fish, marinated in chilli, spring onion, garlic and parsley.



Veggie Arrosto

SIDES

- Garlic Bread V** 10
Italian Sausage 9
Your choice of hot (GF) or mild pork (GF), chicken (GF) or beef sausage.
- Crispy Chicken Cutlet** 9
Add: aïoli or chilli aïoli | \$1
- Chicken Parmigiana** 10
Pork Meatballs GF 14
Four house-made pork, basil and parmesan cheese meatballs, cooked in pomodoro sauce.
- Italian Garden Salad VG + GF** 10
Salad greens, tomatoes, cucumber, onion and dressing. **Add: fetta or avocado | \$2**
- Seasonal Veggies VG + GF** 10
Bruschetta V + VGO 20
Diced tomatoes, basil, garlic, onion, fetta and olive oil, served on lightly toasted pane di casa bread.
- Smashed Avocado V + VGO** 18
Smashed avocado, crumbled fetta, served on lightly toasted pane di casa bread.
- Gluten free bread available** extra \$2

ALL DAY PANINOS

- Gluten free rolls available** +4
Ham and Cheese 14
Ham and cheese in toasted pane di casa roll.
- Ham, Cheese and Tomato** 15
Ham, cheese and tomato in a toasted pane di casa roll.
- Veggie VG** 15
Roasted capsicum, eggplant, zucchini in a toasted pane di casa roll. **Add: cheese | \$2**
- Chicken Cutlet and Veggie** 19
Crispy chicken cutlet, roasted capsicum, eggplant and zucchini served in a toasted pane di casa roll. **Add: cheese | \$2**
- Chicken Cutlet and Mayo** 18
Crispy chicken cutlet, lettuce and mayonnaise served in a toasted pane di casa roll. **Add: cheese | \$2**

GF=Gluten Free V=Vegetarian VG=Vegan
VGO=Vegan Option