

CAFE

Coffee

Cappuccino
Long or Short Macchiato
Latte
Espresso
Flat White
Long Black
Mocha

Hot Chocolate

Chai Latte

Tea

English Breakfast, Green, Peppermint, Chamomile
or Lemon and Ginger

Babyccino

Iced Coffee | Chocolate | Strawberry

Affogato

Shot of coffee, served with ice cream

Add syrups to your coffee

Hazelnut, Vanilla or Caramel

Water - Still (600ml) | Sparkling (450ml)

Orange | Apple Juice

Soft Drinks (250ml) Coke, Coke Zero Sugar or Sprite

Soft Drinks (330ml) 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

Lemon, Mango or Peach

Pop Tops

Apple or Blackcurrant

Sanpellegrino

Chinotto, Limonata, Pompelmo, Aranciata or
Aranciata Rossa

Reg | Lge | Grande

5 | 6 | 8

5 | 6 | 8

5 | 6 | 8

4

4

10 | 14

15

1

4.50

6

3.50

5

6.50

4.50

6.50

SWEETS

Melting Moment | Cookie

Sicilian Cannoli

Sicilian Cannoli 5 pack

Chocolate Mousse (GF)

Dessert

Apple Crumble
Carrot Cake
Lemon Cheesecake
Panna Cotta (GF)
Banoffee Pie
Sticky Date Pudding

Aura's Tiramisu Traditional | Biscoff | Pistachio

Gelato (GFO) or Sorbet (GF + DF)

TAKE HOME

FRESH PASTA (500g)

Short Pasta: Eliche, Mafalda, Tubettini or Penne

Long Pasta: Pappardelle, Tagliatelle, Linguini or Spaghetti

Spinach Fettuccini (500g)

Gnocchi (500g)

Lasagne Sheets (1kg)

SAUCES (1kg cold) All our sauces are gluten free

Pomodoro (VG)

Fagioli Traditional Italian dish (VG)

Bolognese

Carbonara Funghi

Creamy Chicken

Lasagne Family Tray

Marinara House Specialty 🍴 (I)

Marinara (500g) House Specialty 🍴 (I)

CONTACT US

0419 741 936

2931 West Swan Road
Caversham WA 6065

pastainthevalley.com.au



OPENING HOURS

Monday - Thursday

Friday

Saturday

Sunday

8:30am to 8:00pm

8:30am to 9:00pm

8:30am to 9:00pm

8:30am to 8:00pm

Kitchen closes 30 minutes before closing time

ORDER ONLINE



BREAKFAST till 10.30am

Big Brekkie 20

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 22

Bacon, eggs, cheese and spring onion served with toasted pane di casa bread.

Veggie Fritatta (V) 22

Roast capsicum, zucchini, eggplant, eggs, and cheese served with toasted pane di casa bread.

Add: fetta | \$3

Eggs Florentine (V) 22

Two poached eggs with spinach served on toasted pane di casa bread, topped with hollandaise sauce.

Eggs Benedict 22

Two poached eggs with ham served on toasted pane di casa bread and topped with hollandaise sauce.

Swap ham for bacon | + \$3

Brekkie Panino 20

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 22

Two fried eggs, bacon, cheese, spinach and hollandaise sauce in toasted pane di casa roll.

Smashed Avocado and Fetta (V + VGO) 20

Smashed avocado and crumbled fetta served on toasted pane di casa bread.

Add: cherry tomatoes or poached eggs | \$3

Bruschetta (V + VGO) 22

Toasted pane di casa bread topped with diced tomato, onion, basil and fetta.

Mushroom Pesto Eggs (V) 25

Mushroom cooked in pesto served with poached eggs and toasted pane di casa bread.

Italian Scrambled Eggs 25

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) 26

Poached eggs on a potato cake with spinach and avocado. Finished with fresh chilli, basil and spicy sauce.

Add: bacon | \$6

Gluten free bread available extra \$2

Vegan cheese available extra \$2

LUNCH AND DINNER from 11.00am

Single | Family

Spaghetti Pomodoro (V + VGO) 20 | 42

Vegetarian tomato based napolitana with herbs, finished with parmesan cheese and parsley.

Spaghetti Bolognese 25 | 55

Special blend of beef mince, slowly simmered with vegetables and herbs, finished with parmesan cheese and parsley.

Spaghetti Bolognese with beef meatballs 30

Beef bolognese sauce served with spaghetti and three house-made beef, basil and parmesan cheese meatballs, finished with parmesan cheese and parsley.

Spaghetti Carbonara Funghi 25 | 55

Bacon & mushrooms sautéed in a creamy sauce, finished with parmesan cheese and parsley.

Spaghetti Marinara (I) 30 | 90

House specialty of locally sourced fish with calamari and prawns cooked in garlic, parsley, spring onion, celery, leak and olive oil.

Swap spaghetti to fresh housemade pasta +3

Gnocchi, Linguini, Pappardelle, Tubettini, Spinach Fettuccine, Penne

Fagioli (V + VGO) 20 | 50

Traditional Italian dish of chick peas, cannellini beans, vegetables, with tubettini pasta, finished with parmesan cheese and parsley.

Add: bacon \$3 | \$9

Lasagne 25 | 46

Classic lasagne made with beef bolognese, mozzarella, parmesan cheese and bechamel sauce.

Vegetarian Lasagne (V) 25

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 28 | 85

Free range chicken and leak sautéed in a creamy sauce, served over house made spinach fettuccine, finished with parmesan cheese and parsley.

Garlic Chilli Prawn Pappardelle (I) 30 | 90

Garlic chilli prawn pappardelle with pomodoro sauce, finished with parsley.

Creamy Pesto Gnocchi (V) 22 | 60

Creamy pesto gnocchi served with spinach.

Add: chicken \$5 | \$15

Beef Cheek Ravioli 28 | 90

Handmade beef cheek ravioli with butter and sage sauce.

Gluten free pasta (Penne) available extra \$3

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) 25

Sliced tomato, basil, salt and pepper.

Cacciatore 28

Mild cacciatore.

The Gino 28

Sliced tomato, mild cacciatore, salt and pepper, finished with rocket.

Tropicana 30

Bacon, shredded ham and pineapple pieces.

Veggie Arrosto (V) 30

Sliced tomato, roasted eggplant, zucchini, capsicum, baby spinach.

Puttanesca (I) 30

Sliced tomato, anchovies, capers and black olives.

Carne (I) 30

Bacon, shredded ham, mild cacciatore, Italian gourmet hot pork sausage (GF), BBQ sauce, finished with spring onion.

Pollo e Pancetta 30

Italian gourmet chicken sausage (GF), bacon, bruschetta mix, and BBQ sauce.

Supremo (I) 32

Roasted eggplant, zucchini, mild cacciatore, bacon, Italian gourmet hot pork sausage (GF) and black olives.

Marinara (I) 35

Olive oil instead of pomodoro sauce, prawns, calamari and fish, marinated in chilli, spring onion, garlic and parsley.



Veggie Arrosto (V)

SIDES

Garlic Bread (V) 10

Italian Sausage 10

Your choice of hot (GF) or mild pork (GF), chicken (GF) or beef sausage.

Crispy Chicken Cutlet 10

Free range chicken

Add aioli or chilli aioli

Chicken Parmigiana 12

Savour our crispy, succulent free range chicken cutlets topped with pomodoro sauce and cheese

Beef Meatballs (GF) 14

Six house-made beef, basil and parmesan cheese meatballs, cooked in pomodoro sauce.

Italian Garden Salad (VG + GF) 12

Salad greens, tomatoes, cucumber, onion and dressing.

Add: fetta or avocado | \$3

Seasonal Veggies (VG + GF) 12

Arancini balls 18

Choose from

Four cheese or

Mushroom and truffle. (VG)

Add aioli or chilli aioli

Bruschetta (V + VGO) 22

Diced tomatoes, basil, garlic, onion, fetta and olive oil, served on lightly toasted pane di casa bread.

Smashed Avocado (V + VGO) 20

Smashed avocado, crumbled fetta, served on lightly toasted pane di casa bread.

ALL DAY PANINOS

Gluten free rolls available +4

Ham and Cheese 15

Ham and cheese in toasted pane di casa roll.

Ham, Cheese and Tomato 16

Ham, cheese and tomato in a toasted pane di casa roll.

Veggie (VG) 16

Roasted capsicum, eggplant, zucchini in a toasted pane di casa roll.

Add: cheese | \$2

Chicken Cutlet and Veggie 20

Crispy free range chicken cutlet, roasted capsicum, eggplant and zucchini served in a toasted pane di casa roll.

Add: cheese | \$2

Chicken Cutlet and Mayo 20

Crispy free range 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 I=Imported Seafood