

Welcome

TO LA PINSA BRISBANE

BRINGING A TASTE OF THE ROMAN PINSA TO AUSTRALIA!

LA PINSA IS A FAMILY OWNED AND OPERATED ITALIAN RESTAURANT. LIKE PROPER ITALIANS, WE LIVE, WORK AND COOK WITH PASSION. THUS ARE ALL OUR DISHES HOME MADE WITH LOTS OF LOVE OF THE LA PINSA TEAM.

LA PINSA OWES ITS NAME TO AN OLD ITALIAN PREDECESSOR OF WHAT IS NOW COMMONLY KNOWN AS PIZZA. THE DOUGH OF THE PINSA HAS ITS ORIGINS IN THE ANCIENT ROMAN EMPIRE, WHERE DIFFERENT KINDS OF FLOURS WERE USED TO STONE BAKE WHAT LOOKS LIKE A FLATBREAD, WHICH COULD BE USED AS A SERVING PLATE.

WE AT LA PINSA ARE BRINGING OUR OWN REINTERPRETATION OF THIS ANCIENT RECIPE TO AUSTRALIA. THE USE OF DIFFERENT ORGANIC FLOURS LIKE SOY, RICE AND CAPUTO FLOUR MAKES OUR PINSA MUCH TASTIER AND AT THE SAME TIME MUCH LIGHTER. ALSO, COMPARED TO CLASSIC PIZZAS, THE LONGER RISING PROCESS OF THE PINSA DOUGH MAKES IT MUCH EASIER TO DIGEST. BUT LA PINSA IS NOT JUST ABOUT PINSA. WE ALSO SERVE ONLY HOME MADE PASTA WITH YOUR CHOICE OF FRESH COOKED SAUCE, USING MAINLY HOME MADE INGREDIENTS. OUR ARANCINI FOR EXAMPLE ARE MADE AFTER A SICILIAN FAMILY RECIPE GIVING YOU THE MOST AUTHENTIC TASTE JUST LIKE THE ORIGINAL ON THE ITALIAN ISLAND. IT TAKES A LOT OF TIME AND EFFORT TO PREPARE THE PERFECT ARANCINO AS THEY ARE MADE OF SLOW COOKED RISOTTO AND ARE THEN HAND FORMED, FILLED, CRUMBED AND DEEP FRIED BEFORE THEY FIND THEIR WAY ON YOUR PLATE!

ALSO OUR BASIL PESTO IS HOME MADE AFTER AN OLD RECIPE FROM GENOVA, WHERE THE PESTO HAD ITS ORIGINS.

WE HAND PICK THE BASIL AND TRANSFORM IT WITH THE HELP OF PINENUTS, OLIVE OIL AND ITALIAN PARMIGIANO CHEESE D.O.P. TO A DELICIOUS PASTE WHICH CAN BE USED AS A MAIN INGREDIENT OR JUST AS A LITTLE EXTRA TASTE.

AS WELL IS OUR BREAD HOME AND ALL OUR DESSERTS, OF COURSE.

WE ARE ALWAYS TRYING TO MAKE YOUR ITALIAN EXPERIENCE AT LA PINSA AS AUTHENTIC AS POSSIBLE, USING ONLY QUALITY AUSTRALIAN PRODUCTS OR ITALIAN IMPORTS. OUR VINES AND BEERS ARE IMPORTED FROM SMALL VINEYARDS AND BREWERIES IN ITALY. WE ALSO TEAMED UP WITH LOCAL CHEESE-MAKER, WHO WERE BORN AND RAISED IN ITALY.

WE HOPE YOU WILL ENJOY YOUR TIME WITH US.
THANK YOU FOR YOUR VISIT AND

Buon Appetito!

YOUR LA PINSA TEAM

DESSERTS

KIDS VANILLA GELATO	8
TWO SCOOPS OF VANILLA GELATO, SERVED OPTIONAL WITH CHOCOLATE TOPPING	
AFFOGATO AL CAFE	12
TWO SCOOPS OF VANILLA GELATO, SERVED WITH A FRESH PREPARED ITALIAN ESPRESSO	
AFFOGATO AL LIQUORE	16
TWO SCOOPS OF VANILLA GELATO, SERVED WITH A FRESH PREPARED ITALIAN ESPRESSO AND A SHOT OF FRANGELICO HAZELNUT LIQUEUR	
CANNOLO SICILIANO	14
DEEP FRIED ITALIAN SHORT PASTRY ROLL FILLED FRESH TO ORDER WITH HOME MADE RICOTTA CUSTARD, REFINED WITH CITRUS ZEST AND DARK CHOCOLATE CHIPS	
PANNACOTTA (GF)	14
DELICIOUSLY CREAMY ITALIAN VANILLA FLAVOURED DESSERT, SERVED WITH YOUR CHOICE OF HOME MADE FRUIT COULIS PLEASE ASK OUR FRIENDLY STAFF FOR DAILY OPTIONS.	
SEMIFREDDO AL CIOCCOLATO (GF)	14
HOME MADE SEMI FROZEN CHOCOLATE MOUSSE, SERVED WITH WHIPPED CREAM	
TIRAMISÚ CLASSICO	15
CLASSIC ITALIAN DESSERT, HOME MADE AFTER NONNA'S RECIPE WITH COFFEE FLAVOURED MASCARPONE CREME, AUSTRALIAN ORGANIC CACAO AND SAVOYIARDI	
TORTA CAPRESE (GF)	15
DELICIOUS HOME MADE CHOCOLATE CAKE WITH AUSTRALIAN ORGANIC CHOCOLATE AND AUSTRALIAN ORGANIC ALMOND FLOUR, SERVED WARM WITH A SCOOP OF VANILLA GELATO	



PLEASE LIKE AND REVIEW US ON:



ENTREES

FOCACCIA (VEG)	12
ITALIAN GARLIC BREAD MADE OF OUR PINS A DOUGH, LIGHTLY TOPPED WITH GARLIC CONFIT OLIVE OIL AND FRESH HERBS, SERVED WITH A SIDE OF HOME MADE BASIL PESTO	
BRUSCHETTA "LA PINS A" (VEG)	14.5
TWO WARM SLICES OF HOME MADE BREAD SPREADED WITH HOME MADE BASIL PESTO AFTER FAMILY RECIPE, TOPPED WITH DICED ROMA TOMATOES AND SHAVED PECORINO CHEESE D.O.P.	
BRUSCHETTA SCAMORZA E PANCETTA	14.5
TWO WARM SLICES OF HOME MADE BREAD, TOPPED WITH MELTED SMOKED MOZZARELLA CHEESE AND SLICES OF HOME MADE PANCETTA	
ARANCINI "SICILIANI"	16
SLOW COOKED ARBORIO RICE BALLS AFTER NONNA'S RECIPE SPICED WITH SAFRAN, HAND FORMED AND FILLED WITH VEAL AND PORK RAGOUT, PEAS AND FRESH MOZZARELLA CHEESE, CRUMBED AND DEEP FRIED	
TAGLIERE DELLA CASA (SERVES 2/3)	38
BOARD WITH A SELECTION OF ITALIAN CURED MEATS, FRESH CHEESES AND MARINATED MIXED OLIVES, SERVED WITH FOCACCIA BREAD AND A SERVE OF HOME MADE BASIL PESTO	

SALADS

GARDEN SALAD (VEG, GF)	15
SEASONAL SALAD WITH ROCKET LEAVES, DICED ROMA TOMATOES, FINELY CHOPPED RED ONION AND ITALIAN KALAMATA OLIVES, THE PERFECT COMPANION TO OUR PINS AS AND PASTAS	
GOATS CHEESE SALAD (VEG, GF)	22
A GENEROUS SALAD MADE WITH A MIX OF FRESH ROCKET LEAVES AND CARAMELISED RED ONION, LIGHTLY DRESSED WITH OLIVE OIL AND MODENA BALSAMIC GLAZE D.O.P., TOPPED WITH PINENUTS AND FRESH GOATS CHEESE	
ROCKET E SPINACH SALAD	22
FULLY FLAVOURED SALAD OF SPINACH AND ROCKET LEAVES COMBINED WITH ITALIAN ARTICHOKE HEARTS, CHERRY TOMATOES AND FINELY CHOPPED RED ONION, LIGHTLY DRESSED WITH HOME MADE BASIL PESTO AND TOPPED WITH SHAVED PECORINO CHEESE D.O.P	

PINS A

GLUTEN FREE BASE +4

MARGHERITA (VEG)	18
RED BASE OF HOME MADE TOMATO SALSA, TOPPED WITH ITALIAN MOZZARELLA CHEESE, FRESH BASIL LEAVES AND OLIVE OIL	
PESTO (VEG)	22
HOME MADE BASIL PESTO BASE, ITALIAN MOZZARELLA CHEESE, FRESH SLICES OF ROMA TOMATOES, TOPPED WITH PARMIGIANO CHEESE D.O.P.	
PULCINELLA (DF)	24
RED BASE OF HOME MADE TOMATO SALSA, TOPPED WITH SICILIAN ANCHOVIES, OLIVES, CAPERS AND OREGANO	
DIAVOLA	25
RED BASE OF HOME MADE TOMATO SALSA, TOPPED WITH ITALIAN MOZZARELLA CHEESE, ITALIAN HOT SALAMI AND KALAMATA OLIVES	
SALSICCIA E POMODORINI	26
WHITE BASE OF ITALIAN MOZZARELLA CHEESE, TOPPED WITH HOME MADE PORK FENNEL SAUSAGE, FRESH DICED ROMA TOMATOES, CARAMELISED RED ONION AND GOAT CHEESE	
CAPRICCIOSA	26
RED BASE OF HOME MADE TOMATO SALSA, TOPPED WITH ITALIAN MOZZARELLA CHEESE, HAM, ITALIAN ARTICHOKE HEARTS, ITALIAN KALAMATA OLIVES AND THINLY CHOPPED MUSHROOMS	
GIARDINIERA (VEG)	25
RED BASE OF HOME MADE TOMATO SALSA, TOPPED WITH ITALIAN MOZZARELLA CHEESE, THINLY CHOPPED MUSHROOMS, ITALIAN ITALIAN ARTICHOKE HEARTS AND ITALIAN KALAMATA OLIVES	
PANCETTA E PATATE	25
WHITE BASE OF ITALIAN MOZZARELLA CHEESE, TOPPED WITH SLICED SLOW ROASTED POTATOES, FRESH THIN SLICES OF HOME MADE PANCETTA AND DEEP FRIED ROSEMARY	
CALZONE	26
FOLDED PINS A FILLED WITH HOME MADE TOMATO SALSA, ITALIAN MOZZARELLA CHEESE, HAM AND THINLY CHOPPED MUSHROOMS, SERVED WITH A SIDE OF GARDEN SALAD	
BOMBETTA	26
RED BASE OF HOME MADE TOMATO SALSA, TOPPED WITH ITALIAN MOZZARELLA CHEESE, HAM, ITALIAN HOT SALAMI, HOME MADE PORK FENNEL SAUSAGE AND HOME MADE PANCETTA	
CRUDO	28
RED BASE OF HOME MADE TOMATO SALSA, TOPPED WITH ITALIAN MOZZARELLA CHEESE, ROCKET, ITALIAN PROSCIUTTO D.O.P, CHERRY TOMATOES AND SPRINKLED WITH ITALIAN PARMIGIANO CHEESE D.O.P.	
MARI E MONTI	27
RED BASE OF HOME MADE TOMATO SALSA, TOPPED WITH ITALIAN MOZZARELLA CHEESE, FRESH PRAWN CUTLETS, SICILIAN ANCHOVIES, ITALIAN ARTICHOKE HEARTS AND CAPERS	
MONELLA	26
RED BASE OF HOME MADE TOMATO SALSA, TOPPED WITH ITALIAN MOZZARELLA CHEESE, ITALIAN HOT SALAMI, MARINATED SLOW ROASTED CAPSICUM AND FINELY CHOPPED RED ONION	

PASTA

GLUTEN FREE GNOCCHI +4

ALL OUR PASTAS ARE HOME MADE AND PREPARED FRESH TO ORDER.

CASARECCE AL PESTO (VEG)	24
HOME MADE BASIL PESTO AFTER ITALIAN RECIPE WITH PINENUTS, ITALIAN PARMIGIANO CHEESE D.O.P. AND OLIVE OIL, TOPPED WITH ITALIAN PARMIGIANO CHEESE D.O.P	
TAGLIATELLE ALLA BOLOGNESE	25
HOME MADE SLOW COOKED RAGOUT AFTER NONNA'S RECIPE, WITH VEAL AND PORK MINCE, SLOW COOKED WITH RED WINE, HERBS AND HOME MADE NAPOLI SAUCE, TOPPED WITH ITALIAN PARMIGIANO CHEESE D.O.P.	
CASARECCIE ALLA CARBONARA	25
CLASSIC ITALIAN STYLE SAUCE MADE OF FRESH EGGS, ITALIAN PARMIGIANO CHEESE D.O.P., DICES OF PANCETTA AND FRESH GROUNDED BLACK PEPPER, TOPPED WITH ITALIAN PECORINO CHEESE D.O.P.	
TAGLIATELLE ALL' AMATRICIANA	26
HOME MADE NAPOLI SAUCE WITH DICES OF PANCETTA, CHOPPED RED ONION AND FRESH CHILLI, TOPPED WITH ITALIAN PECORINO CHEESE D.O.P.	
TAGLIATELLE ALLA PUTTANESCA	26
HOME MADE NAPOLI SAUCE WITH SICILIAN ANCHOVIES, OLIVES, CAPERS AND FRESH CHILLI	
TAGLIATELLE AI GAMBERI	28
HOME MADE NAPOLI SAUCE WITH FRESH PRAWN CUTLETS, DICES OF HOME MADE PANCETTA, SEASONAL VEGETABLES, GARLIC AND FRESH CHILLI, TOPPED WITH FRESH PARSLEY	
TAGLIATELLE ALLA NORCINA	28
HOME MADE CREAMY SAUCE, WITH THINLY CHOPPED MUSHROOMS, HOME MADE PORK FENNEL SAUSAGE, BLACK TRUFFLE AND GARLIC, TOPPED WITH FRESH PARSLEY AND ITALIAN PARMIGIANO CHEESE D.O.P.	
LASAGNA AL RAGOUT	27
CLASSIC NONNA STYLE LASAGNA WITH LAYERS OF FRESH PASTA SHEETS, HOME MADE NAPOLI SAUCE, SLOW COOKED VEAL AND PORK RAGOUT, BECHAMEL SAUCE AND ITALIAN MOZZARELLA CHEESE, TOPPED WITH ITALIAN PARMIGIANO CHEESE D.O.P.	
CANNELLONI PASTA (VEG).	28
CANNELLONI PASTA FILLED WITH SPINACH AND FRESH RICOTTA CHEESE	
KIDS	
HOME MADE CASARECCE WITH NAPOLI SAUCE	10
HOME MADE TAGLIATELLE ALLA BOLOGNESE	12
PINS A MARGHERITA	10
PINS A WITH HAM AND ITALIAN MOZZARELLA CHEESE	11

OLIVES MAY CONTAIN STONES.

PLEASE ADVISE STAFF OF ANY ALLERGIES OR FOOD INTOLERANCES.

ONE BILL PER TABLE.