ITALIAN CHOPHOUSE
EST.
LA MENSA
2021

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 filings.

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 — 280
Tempura Style Cauliflower, Parmesan Cheese, Anchovy Aioli, Parsley and Fresh Lemon

SWEET CORN SOUP — 320
Smoked Bacon, Croutons, Charred Corn, Spring Onions and Basil Oil

CHICKEN DIAVOLA — 360
Italian Devil Style Chicken Wings, Parmesan Ranch and Gorgonzola Cheese

MEATBALLS AL FORNO — 390
Oregano - Thyme Meatballs, Tomato Sugo, Mozzarella Cheese, Parsley and EVOO

SICILIAN CAESAR SALAD — 490
Baby Romaine Lettuce, Anchovy, Sundried Tomatoes and Caesar Dressing

ROASTED BONE MARROW — 490
Tomato Bacon Jam, Toasted Crostinis and Sea Salt

SICILIAN SESAME SANDWICH (Serves 2) — 860
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
RIB EYE	(250 G)	1990
RIB EYE	(500 G)	4890

CONTORNI	SALSE
Potato Puree Roasted Herb Potatoes Maple Glazed Carrots Grilled Vegetables	Béarnaise Red Wine Bordelaise Peppercorn - Brandy Gorgonzola Cream

MAINS

CHICKEN PARMIGIANA — 890
Panko Breaded Chicken Breast, Penne Pasta, Tomato Sauce, Melted Mozzarella Cheese and Oregano

SALMON FILLET — 990
Baby Shrimp, Black Rice, Roasted Corn and Citrus Cream Sauce

PORKCHOP MILANESE — 990
Tomahawk Pork Chop, Petite Greens, Parmesan Cheese, Blistering Tomatoes, Lemon, Roasted Baby Potatoes and Mostarda Sauce

OSSO BUCCO — 1300
Braised Beef Shank, Caramelized Onion Risotto, Spinach, Parmesan and Red Wine Sauce

PASTAS

All our Pastas are Served with Herb Toast

4 HOUR BOLOGNESE — 480
Parmigiano Reggiano, Spaghetti Pasta and Classic Sauce

NERO SEAFOOD PASTA — 510
Squid Ink Spaghetti Pasta, Mussels, Squid, Shrimp, Basil Leaves, Capers, Garlic, Tomato, Parsley and Chili Flakes

LASAGNA AL FORNO — 590
Ricotta Cheese, Béchamel Sauce and Parmigiano Reggiano

PIZZAS

All of our pizzas are 13 inches
Served with our Parmesan Ranch and Angry Honey

MARGHERITA — 490
Mozzarella Cheese, Tomatoes, Fresh Basil and Oregano

PEPPERONI — 570
Italian Pepperoni, Mozzarella Cheese, Oregano and Parsley

SPINACH GORGONZOLA — 550
White Sauce, Creamed Spinach, Grated Pecorino and EVOO

FIVE CHEESE — 590
Mozzarella, Gouda, Cheddar, Gorgonzola and Parmesan Cheese

BACON ONION — 590
Tomato Sauce, Mozzarella Cheese, Bacon, Grated Pecorino Romano and EVOO

SHRIMP BASIL — 590
White Sauce, Red Pepper Flakes, Grated Pecorino Romano and EVOO

SWEETS

CHOCOLATE MARQUISE — 360
Vanilla Gelato, Candied Walnuts and Chocolate Nibs

ITALIAN CARROT CAKE — 350
Chopped Walnuts and Candied Bacon Syrup

CHOCOLATE HAZELNUT DONUTS (4 PCS) — 360
Fried to Order, Sugar Dusted Brioche Donuts

All items are inclusive of 12% VAT

WINES

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

WHITE		
CHARDONNAY **Robert Mondavi - Private Selection, California** *Offers concentrated green apple and lemon fruit flavors.*	380	2200
SAUVIGNON BLANC **Robert Mondavi - Private Selection, California** *Offers a rich dimension of lemongrass, citrus zest, melon flavors, complimenting crisp, mouthwatering acidity*	380	2200

SPIRITS

	SHOT	BOTTLE
GINS		
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 COKE, COKE LIGHT, COKE ZERO, SPRITE, ROYAL	130
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

RIESA