

LA POSATA

PASTA LAB

PASTA LAB MENU

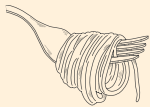
Welcome to La Posata. Thursdays to Saturdays, we run our Pasta Lab: a curated menu of antipasti, pasta & dolce, with warm table service. And as always, our slow-fermented sourdough focaccia is here for you. Settle in tonight, we take care of you ♥



Olives mix  35.-

Burrata della Nonna  99.-

burrata filled with pistachio pesto, marinated tomatoes, focaccia bread



Spaghetti Carbonara  149.-

egg yolk, guanciale, pecorino, toasted pepper

+ pecorino 15.-

Pasta Puglia 149.-

salsiccia toscana, broccoli cream, parmesan, lemon zest

+ burrata 30.-

Bambini Pasta  89.-

tomato sauce & parmesan (kids' portion)



Dolce

Tiramisù   60.-

Nonna's recipe: mascarpone, fresh eggs, savoiardi, caffè

Antipasti



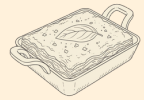
Plain Focaccia Bread  35.-

Antipasti 169.- / 299.-

sharing board → for 2 or 4 persons
assortment of cheese, ham, focaccia bread

Pasta

Served Thu-Sat, from 17:00



Penne alle 5P  129.-

parmesan, parsley, tomato sauce, cream, pepper

+ guanciale 30.-

Lasagna all'antica  149.-

Available all day

lasagna with ragù alla pugliese, mortadella, béchamel, parmesan

Vegan options available
(swappable, no extra charge),
gluten-free pasta (+35.-), please ask the staff



3-course menu

300.-
/pers (min. 2)

Antipasti to share
Pasta of your choice
Tiramisù & digestivo



Feel free to ask our friendly staff about special requests or allergies.



Vegetarian



Vegan



FAVORITE



Gluten-free

  
laposata.dk



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