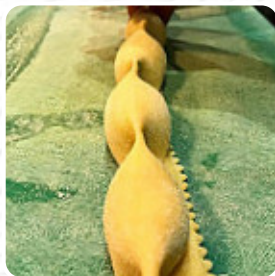




La Favola Menu

<https://menulist.menu>
170 King Street AU-NSW 2042, Newtown, Australia
(+61)280210002 - <http://www.favola.com.au/>



[The Menu of La Favola from Newtown](#) contains about 110 different menus and drinks. On average, you pay for a dish / drink about A\$21. What [User](#) likes about La Favola:

La Favola was absolutely an amazing experience! The pasta was so fresh and delicious, really felt as though a nonna was making it. The staff service was so welcoming, happy and attentive! Overall an amazing experience and can't wait to come back again [read more](#). The restaurant is accessible and can therefore also be used with a wheelchair or physiological disabilities. What [User](#) doesn't like about La Favola:

Carbonara was served cold Spaghetti was hard Burrata was hard and not creamy Served half filled bottled water as one bottle , second bottle was only half finished but was charged two bottles overall. Would not come again. We were rushed with so many people coming to ask if we wanted more order and clearing out table. Unpleasant [read more](#). For those who want to **a beer after work** and sit with friends or alone, La Favola from Newtown is a good bar, Moreover, the sweet desserts of the house shine not only in the eyes of our little guests. Furthermore, you will find original **Italian dishes** with delicious classics like [pizza](#) and pasta, and you can look forward to the tasty typical [seafood](#) cuisine.

La Favola Menu



Salads

CAPRESE A\$18

Appetizers

FOCACCIA A\$4

Süße Desserts

TIRAMISU A\$12

Main courses

CALAMARI A\$19

Antipasti

BURRATA

Gnocchi

GNOCCHI

Dolci

BOMBOLONE ALLA NUTELLA A\$8

Snacks

BRUSCHETTA A\$8

Salad

MIXED SALAD A\$9

Pesce

CRISPY SKIN BARRAMUNDI, SUN DRIED TOMATO PURÉE, OVEN BAKED EGGPLANT, SAUTÉED PURPLE CABBAGE, BASIL PESTO

Antipasti - starters

CARPACCIO A\$20

Carpaccio

SALMON CARPACCIO

Indian

CHAI TEA MIXTURE A\$4

Vegetarian & Vegan

VEGETARIAN PARMIGIANA

Al Forno*

LASAGNA

Pizze Speciali

BROCCOLI E SALSICCIA A\$22

Wine

ASTORIA PINOT GRIGIO A\$30

Beers

CLASSIC AMALFI-STYLE LIMONCELLO

Bevande

LIMONATA A\$5

Water

SAN PELLEGRINO SPARKLING A\$5

Pizza - Klein Ø 28cm

NORMA A\$19

La Favola Menu



Others

BAILEYS IRELAND A\$8

First Course

CUOPPO D'AMALFI

Bubbles

ASTORIA PROSECCO A\$30

Rose

2018 COLLEFRISIO, ROSÉ DI MONTEPULCIANO ABRUZZO A\$15

Food

MIX SEAFOOD OVEN BAKED

Second Course

NDUNDERI

Non-alcoholic

ITALIAN SOFT DRINKS A\$5

aperitivi

SPRITZ A\$14

Classiche

CHINOTTO A\$5

Liquori

AMARO MONTENEGRO A\$8

Drinks

DRINKS

Le Proteine

AGNELLO

Makeup

LASHES

Restaurant Category

ITALIAN

Alcoholic Drinks

PERONI

PROSECCO

Cocktails

NEGRONI A\$15

COCKTAIL OF THE DAY A\$15

Soft drinks

WATER A\$5

COCA-COLA A\$5

Beer

ARTISAN BEER

MENABREA

Antipasto

BURRATA, CARAMELISED FIGS, PROSCIUTTO, WALNUTS

CANADIAN SCALLOPS, SALMON TARTARE, GREEN BEANS, LEMON OIL

La Favola Menu



Aperitivo

N/V ASTORIA RED LABEL PROSECCO, DOC GLERA VENETO	A\$13
2017 LA CACCIATORA MOSCATO D'ASTI, DOCG PIEMONTE	A\$12

Primo

ARTISAN GNOCCHETTI ALLA SORRENTINA
ARTISAN GNOCCHETTI SARDI

Side dishes

SEASON VEGGIES	A\$12
ITALIAN POTATOES	A\$9
SOFT POLENTA	

Starters

ANTIPASTO TOSCANO	A\$22
ANTIPASTI PLATE	
VEGETARIAN CANNELLONI	

Vini Riserva

2012 TENUTE DEL CERRO LA PODERINA BRUNELLO DI MONTALCINO, DOCG MONTALCINO	A\$150
2014 BENI DI BATASIOLO BAROLO, DOCG NEBBIOLO	A\$120
2014 CESARI AMARONE DELLA VALPOLICELLA, CLASSICO, DOC NEGRAR DI VALPOLICELLA	A\$130

From Our Cellar - Red

FAT SPARROW SHIRAZ	A\$29
NERO D'AVOLA PRINCIPI DI SPADAFORA	A\$35

VALPOLICELLA RIPASSO MARA A\$35

Dishes are prepared with

SEAFOOD
SAUSAGE
STRAWBERRY

birre

PERONI, LAGER LAZIO	A\$9
MENEBREA, PILSNER PIEMONTE	A\$10
MORETTI, PALE ALE FRIULI	A\$9
50 LASHES, PALE ALE AUSTRALIA	A\$9

These types of dishes are being served

PASTA
SPAGHETTI
DESSERTS
LAMB

Non alcoholic drinks

SPARKLING WATER	A\$5
COCA ZERO	A\$5
ACQUA PANNA STILL WATER	A\$5
BOTTLED WATER	

Bianchi

2018 ASTORIA ALISIA, DOC, PINOT GRIGIO VENETO	A\$13
2017 ROCHFORD LATITUDE, CHARDONNAY YARRA VALLEY	A\$11

La Favola Menu



2018 BLOCK 88, SAUVIGNON
BLANC MARLBOROUGH A\$9

2017 LAVA GRECO DI TUFO, DOCG
GRECO DI TUFO A\$46

2018 COLLEFRISIO
VIGNAQUADRA, PECORINO
ABRUZZO A\$50

Liquori e Spiriti

AMARETTO DI SARONNO
LOMBARDIA A\$8

SAMBUCA LAZIO A\$8

GRAPPA PIAVE VENETO A\$8

FRANGELICO PIEMONTE A\$8

MANDARINETTO, LIMONCELLO
CREMA DI LIMONCELLO CAMPANIA A\$8

Dessert

CANNOLO SICILIANO A\$9

SORBETTO A LIMONE

TORTA CAPRESE

TORTA DELLA MAMMA

VALENTINE'S INDULGENCE

COCKTAIL PASSIONFRUITS SOUR

Pasta



CARBONARA A\$19

RAGU NAPOLETANO A\$22

DAL MARE A\$25

TUCKER DAL BUSH A\$22

SCIALATIELLI

HOMEMADE POTATO GNOCCHI,
LOBSTER, CHERRY TOMATOES, CHIVES,
CHILLI BUTTER

BEETROOT RAVIOLI FILLED WITH
EGGPLANT, TALEGGIO, SMOKED
PROVOLA WITH BUTTER 'N SAGE
SAUCE

SEAFOOD PASTA

Rossi

2018 ROCHFORD LATITUDE, PINOT
NOIR YARRA VALLEY A\$11

2018 CASTELLO DI QUERCETO,
CHIANTI, DOCG TOSCANA A\$14

2016 GIANNI MASCIARELLI,
MONTEPULCIANO D'ABRUZZO,
DOC MONTEPULCIANO A\$14

2018 TENUTE DEL CERRO, ROSSO
DI MONTEPULCIANO, DOC A\$14
SANGIOVESE

2016 DEI PRINCIPI DI SPADAFORA
ALHAMBRA, IGT, NERO D'AVOLA
SICILY A\$14

2016 BRICCO MAIOLICA, DOC,
BARBERA D'ALBA PIEMONTE A\$55

2017 FAT SPARROW, SHIRAZ
HEATHCOTE A\$9

2017 VARVAGLIONE 12 E MEZZO
SALENTO, IGP, PRIMITIVO PUGLIA A\$14

2016 MARA VALPOLICELLA
RIPASSO, DOC, SUPERIORE
VALPOLICELLA A\$48

La Favola Menu



La Favola

170 King Street AU-NSW 2042,
Newtown, Australia

Made with menulist.menu

Opening Hours:

Monday 17:30-22:00

Tuesday 17:30-22:00

Wednesday 17:30-22:00

Thursday 17:30-22:00

Sunday 17:30-22:00 11:30-15:00

Friday 17:00-22:30

Saturday 17:00-22:30 11:30-15:00

