

La Cantina

DINE IN MENU

ASSAGGINI

- GARLIC BREAD (V)** 5
- MARINATED OLIVES (GF)(V)** 8
- ROSEMARY, SEA SALT FOCACCIA (V)** 12
- SICILIAN WHITE ANCHOVIES (GF)(DF)** 13
marinated in chilli oil, served with pickled fennel & lemon zest
- BURRATA (GF)(V)** 16
basil pesto, cherry tomatoes, extra virgin olive oil
- PATE DI ANATRA** 15
confit duck leg spread infused with aromatic Italian spices, served cold with grilled pane di casa bread

ANTIPASTI

- ARANCINI FUNGHI (V)** 15
crumbed porcini risotto balls, aioli, lemon & parsley
- POLPETTI ALLA SORRENTINA** 19
pork and beef meat balls slow cooked in light chilli tomato sugo, topped with foir di latte and baked till golden
- TOMINO AL FORNO E PROSCIUTTO (V ON REQUEST)** 18
prosciutto wrapped Tomino cheese (Italian Brie) oven baked with truffled mushroom cream, apple compote, candied walnuts, balsamic glaze & Sardinian flat bread
- CALAMARI FRITTI (DF)** 22
deep fried lolligo squid with herb salt, lemon & smoked paprika mayo
- ANTIPASTO** 16 (SERVES 2) / 32 (SERVES 4)
Prosciutto di Parma, Sopressa, Mortadella, bocconcini, marinated olives, pickled veggies & rosemary Focaccia

PASTA & RISOTTO

(All pasta are house made and freshly cooked A-La-Minute)

- TAGLIATELLE AI PORCINI (V)** 26
fresh porcini, button mushroom, confit garlic, butter, Grana Padano & parsley
- CHITARRA AGLIO OLIO E PANGRATTATO** 27
spaghetti shaped pasta served with speck ham, garlic, chilli, cherry tomatoes, toasted bread crumbs & broccoli pesto
- GNOCCHI** 29
with slow cooked beef ragù, tomato sugo, Grana Padano & rosemary
- GARGANELLI SALSICCIA** 28
hand rolled tube shape pasta served with house made Calabrian chilli sausages, asparagus, cream, truffle paste & parsley

AGNOLOTTI DI ANATRA 29

ravioli filled with confit duck, sultanas and mascarpone, served with burnt butter sage sauce with shaved Grana Padano & crispy sage

FETTUCCINI AL NERO DI SEPIA ALLA PESCATORE (DF)

 32

squid ink Fettuccini served with vongole clams, calamari, prawns, basil, chilli, tomato sugo & cherry tomatoes

RISOTTO CON ZUCCA (GF)(V ON REQUEST)

 27

pumpkin risotto served with honey caramelised butternut squash, prosciutto, sage & Provolone cheese

MAINS

COTOLETTA DI MAIALE ALLA MILANESE (DF)

 35

crumbed pork cutlet marinated with rosemary served with pineapple, chilli agre dolce, rocket salad & balsamic glaze

GALLETO ALLA DIAVOLA (GF)(DF)

 36

partially deboned spatchcock brushed with signature chilli paste then baked in the pizza oven, served with Salmogrillo sauce, rosemary garlic potatoes and green chilli

CACCIUCCO DI PESCE (DF)

 38

pan seared Barramundi served with Tuscany style fisherman seafood stew (tomato, vongole clams, calamari, prawns, garlic and chilli) & Sardinian flat bread

TAGLIATA DI MANZO (GF)

 39

beef eye fillet 250G served with smoked potato mash, sauteed mushrooms and porcini red wine sauce

STINCO DI AGNELLO (GF)

 31

slow cooked Lamb shank 'Osso Bucco' style served with saffron risotto, soffritto red wine sauce & shaved Grana Padano

CONTORNI

PATATE (GF)(V)

 10

crispy chat potatoes, sea salt, rosemary

BROCCOLINI (GF)(V)

 12

extra virgin olive oil, sea salt, semi dried tomatoes

INSALATA DI ARUGULA (GF)(V)

 12

rocket, pear, walnuts, Grana Padano, lemon vinaigrette

INSALATA DI POMODORO (GF)(V)

 12

southern Italian tomato salad, oregano, basil, red onion & sea salt

PIZZA

MARGHERITA (V) San Marzano tomato base, fior di latte, basil	20
CALABRESE 🌶️ San Marzano tomato base, fior di latte, pepperoni, red onion, capsicum, chilli flakes	23
VIVIANA (V) 🌶️ San Marzano tomato base, fior di latte, gorgonzola, eggplant, chilli flakes, rocket, Grana Padano	23
DOMS San Marzano tomato base, fior di latte, ham, bacon, pepperoni, mushroom, olives, anchovies	24
CANTINA 🌶️ Fior di latte, house made Calabrian sausages, chat potato, rosemary, gorgonzola	23
PROSCIUTTO San Marzano tomato base, fior di latte topped with rocket, Grana Padano, Prosciutto di Parma	25
GAMBERI basil pesto base, fior di latte, prawns, cherry tomatoes, capers, lemon zest	27

DESSERT

PANNA COTTA (GF) Vanilla infused Panna Cotta served with black cherry compote, Italian meringue	15
TIRAMISU AL LA CANTINA layered with mascapone, espresso soaked savoiardi and decadent chocolate ganache	15
CANNOLI 🥥 house made fresh Cannoli pastry filled with ricotta, candied fruits with toasted pistachio served with lemon sorbet	15
CIOCCOLATO E PERE (GF) burnt chocolate cheese cake made with 55% dark chocolate and goat's cheese, served with white wine poached pear & honey comb crumble	15
TRIO DI SORBETTO (GF)(DF) 🥥 three flavours of sorbet, raspberry, mango and lemon, served with almond crumble	15
AFFOGATO (GF) espresso, vanilla bean gelato, Frangelico	15

VINO DOLCE

VASSE FELIX CANE CUT Margaret River, WA	12/ 55
PRIMO ESTATE BOTRYTIS RIESLING McLaren SA	14/ 58

SHARING MENU

\$55 PER HEAD (MINIMUM 2 PEOPLE)

ANTIPASTO

Prosciutto di Parma, Sopressa, Mortadella, bocconcini, marinated olives, pickled veggies & rosemary focaccia

ARANCINI FUNGHI (V)

crumbed porcini risotto balls, aioli, lemon & parsley

GNOCCHI

with tomato beef ragù, Grana Padano & rosemary

COTOLETTA DI MAIALE

crumbed pork cutlet marinated with rosemary served with pineapple, chilli agre dolce, rocket salad & balsamic glaze

CANNOLI (V) 🥥

house made fresh Cannoli pastry filled with ricotta, candied fruits with toasted pistachio served with lemon sorbet

Grana Padano Aged Parmesan Cheese **Fior di Latte** Italian Mozzarella **N'duja** Calabrese spicy salami paste
(V) Vegetarian (GF) Gluten Free (DF) Dairy Free 🌶️ Contains Chilli 🥥 Contains Nuts

La Cantina is fully licensed. We allow BYO bottled wine only | \$5.00 Corkage per person
\$4 Cakage per person when bringing own cake | No split bills one bill for food and drinks will be provided per table