

La Cantina

DINE IN MENU

ASSAGGINI

- FOCACCIA AL ROSMARINO** (V)(DF) 12
rosemary, sea salt focaccia
- FOCACCIA ALL'AGLIO** (V)(DF) 13
garlic, olive oil focaccia
- FOCACCIA AL FORMAGGIO** 16
focaccia topped with fior di latte & anchovies
- MARINATED OLIVES** (V)(DF)(GF) 8
- SICILIAN WHITE ANCHOVIES** (GF)(DF) 14  
marinated in chilli oil served with peperonata & pine nuts

ANTIPASTI

- BURRATA** (V)(GF)  18
with heirloom tomatoes & basil pesto
- ARANCINI FUNGHI** (V) 17
crumbed porcini risotto balls, aioli, lemon & parsley (4pcs)
- CARPACCIO DI MANZO** (GF) 21
thinly sliced raw beef cured with lemon olive oil dressing, rocket, baby capers & shaved Grana Padano
- PANCETTA AL FORNO** (DF)(GF) 21
slow cooked pork belly, grilled and served with fennel citrus salad, fresh lemon & mild chilli paste
- CALAMARI FRITTI** (DF) 23
crispy fried lolligo squid with herb salt, lemon & smoked paprika mayo
- INSALATA DI POLPO** (GF)  25
white wine poached octopus tossed with chat potatoes, sugar snaps, cherry tomatoes, Sicilian green olives, garlic, chilli & lemon olive oil dressing, with pane di casa bread
- ANTIPASTO** 18 (SERVES 2) /36 (SERVES 4)
Prosciutto di Parma, Sopressa, Mortadella, bocconcini, marinated olives, house made pickled vegetables & rosemary, sea salt focaccia

PASTA & RISOTTO

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

- PARPADELLE FUNGHI** (V) 28
with assorted seasonal mushrooms and Italian porcini, butter, thyme, lemon rind & Grana Padano
- TORTELLINI DI GRANCHIO** 36
handmade tortellini filled with blue swimmer crab meat, cherry tomatoes, garlic, basil & grated bottarga (house cured Mullet roe)
- CHITARRA AL NERO DI SEPPIA**  33
spaghetti shaped squid ink pasta with prawns, lolligo squid, clams, cherry tomatoes, aglio olio style with chilli and garlic

- GNOCCHI** 29
handmade with slow cooked tomato beef ragù, Grana Padano & rosemary
- AGNOLOTTI DI ANATRA** 31
handmade ravioli filled with orange duck confit, sultanas and ricotta, served with burnt butter sage sauce, shaved Grana Padano & crispy sage
- GARGANELLI SALSICCIA**  29
hand rolled tube shaped pasta with Calabrese chilli sausages, garlic, cime di rapa (Italian broccoli rabe) & Pecorino cheese
- RISOTTO CON PESTO** (GF)(V ON REQUEST)  28
basil pesto risotto with asparagus, stracciatella cheese, crispy pancetta and semi dried tomatoes

MAINS

- COSCIA D'ANATRA CONFIT** (DF) 36
Confit duck Maryland served with grilled pumpkin and Tuscan quinoa salad with grilled vegetables & Romaine lettuce, drizzled with citrus, extra virgin olive oil dressing
- COTOLETTA DI MAIALE ALLA MILANESE** 37
Crumbed Pork cutlet marinated with rosemary and garlic served with pineapple chilli agro dolce, rocket salad & grated Grana Padano
- GALLETO ALLA DIAVOLA** (GF)(DF)  36
partially deboned spatchcock brushed with signature chilli paste then baked in the pizza oven, served with Salmoriglio sauce, chat potatoes & green chilli
- TAGLIATA DI MANZO** (GF) 45
250g beef eye fillet served with sweet potato mash, pancetta wrapped asparagus, balsamic onion chutney & red wine sauce (Minimum cooking time 30mins)
- PESCE DEL GIORNO** MARKET PRICE
Fish of the day

CONTORNI E INSALATA

- PATATE** (GF)(V) 12
crispy chat potatoes, sea salt, garlic & rosemary
- BROCCOLINI** (GF)(V)(DF)  14
semi dried tomatoes, salmoriglio dressing & almond flakes
- INSALATA DI ARUGULA** (GF)(V)  14
rocket salad, pear, walnuts, Grana Padano, lemon olive oil dressing
- INSALATA DI POMODORO** (GF)(V)(DF) 14
southern Italian tomato salad, oregano, basil, red onion, sea salt & extra virgin olive oil

PIZZA

We use tomato sugo that is traditionally slow cooked with onion, oregano and basil for our tomato base.

MARGHERITA (V) 23
tomato base, fior di latte, basil

CALABRESE 🌶️ 25
tomato base, fior di latte, pepperoni, Spanish onion, capsicum, chilli flakes

VIVIANA (V) 🌶️ 25
tomato base, fior di latte, gorgonzola, grilled eggplant, chilli flakes, topped with rocket, Grana Padano

DOMS 28
tomato base, fior di latte, soccer-ball ham, bacon, pepperoni, mushroom, olives, anchovies

CANTINA 26
fior di latte, house made Calabrese sausages, chat potatoes, rosemary, gorgonzola

PROSCIUTTO 26
tomato base, fior di latte topped with rocket, Grana Padano, Prosciutto di Parma

GAMBERI 29
Basil pesto base, fior di latte, prawns, cherry tomatoes, baby capers, lemon zest

Gluten free base available (additional \$7)

DESSERT

PANNA COTTA (GF)(V) 16
coconut Panna Cotta served with mango apricot compote & coconut meringue

TIRAMISU AL LA CANTINA (V) 16
Tiramisu layered with mascarpone, espresso soaked savoiardi biscuits and dark chocolate ganache

CANNOLI (V) 🥥 16
house made fresh Cannoli pastry filled with ricotta cream and candied fruits sealed with toasted pistachio, with lemon sorbet

CIOCCOLATO E FRAGOLE (V) 16
burnt cheese cake made with white chocolate and goats cheese, served with whipped mascarpone, honey & marinated strawberries

TRIO DI SORBETTO (GF)(DF)(V) 🥥 16
combination of three flavours of sorbet, with almond crumble

AFFOGATO (GF) 16
espresso, vanilla bean gelato, Frangelico liqueur

TOMINO (V) 🥥 19
baked Italian Brie, sultanas, salted mixed nuts, honey & Sardinian flat bread

VINO DOLCE

VASSE FELIX CANE CUT 12/ 55
Margaret River, WA

PRIMO ESTATE BOTRYTIS RIESLING 14/ 58
McLaren SA

SHARING MENU

\$60 PER HEAD (MINIMUM 2 PEOPLE)

ANTIPASTO

Prosciutto di Parma, Sopressa, Mortadella, bocconcini, marinated olives, house made pickled vegetables & rosemary, sea salt Focaccia

ARANCINI FUNGHI (V)

crumbed porcini risotto balls, aioli, lemon & parsley(4pcs)

GNOCCHI

handmade with slow cooked tomato beef ragù, Grana Padano & rosemary

COTOLETTA DI MAIALE ALLA MILANESE

Crumbed Pork cutlet marinated with rosemary and garlic served with pineapple chilli agro dolce, rocket salad & grated Grana Padano

CANNOLI (V)

 🥥

house made fresh Cannoli pastry filled with ricotta cream and candied fruits sealed with toasted pistachio, 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