

# La Cantina

## TAKE AWAY 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)
- 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, straciatella cheese, crispy pancetta and semi dried tomatoes

### MAINS

- COSCIA D'ANATRA CONFIT (DF)** 36  
Confit duck Maryland served with grilled pumpkin and Tuscany 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.

<b>MARGHERITA (V)</b>	<b>23</b>
tomato base, fior di latte, basil	
<b>CALABRESE</b> 🌶️	<b>25</b>
tomato base, fior di latte, pepperoni, Spanish onion, capsicum, chilli flakes	
<b>VIVIANA (V)</b> 🌶️	<b>25</b>
tomato base, fior di latte, gorgonzola, grilled eggplant, chilli flakes, topped with rocket, Grana Padano	
<b>DOMS</b>	<b>28</b>
tomato base, fior di latte, soccer-ball ham, bacon, pepperoni, mushroom, olives, anchovies	
<b>CANTINA</b>	<b>26</b>
fior di latte, house made Calabrese sausages, chat potatoes, rosemary, gorgonzola	
<b>PROSCIUTTO</b>	<b>26</b>
tomato base, fior di latte topped with rocket, Grana Padano, Prosciutto di Parma	
<b>GAMBERI</b>	<b>29</b>
Basil pesto base, fior di latte, prawns, cherry tomatoes, baby capers, lemon zest	

Gluten free base available (additional \$7)

## DESSERT

<b>PANNA COTTA (GF)(V)</b>	<b>16</b>
coconut Panna Cotta served with mango apricot compote & coconut meringue	
<b>TIRAMISU AL LA CANTINA (V)</b>	<b>16</b>
Tiramisu layered with mascarpone, espresso soaked savoiardi biscuits and dark chocolate ganache	
<b>CANNOLI (V)</b> 🥥	<b>16</b>
house made fresh Cannoli pastry filled with ricotta cream and candied fruits sealed with toasted pistachio	
<b>CIOCCOLATO E FRAGOLE (V)</b>	<b>16</b>
burnt cheese cake made with white chocolate and goats cheese, served with whipped mascarpone, honey & marinated strawberries	
<b>TOMINO (V)</b> 🥥	<b>19</b>
baked Italian Brie, sultanas, salted mixed nuts, honey & Sardinian flat bread	

## 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)

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

**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