

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)**  19
with heirloom tomatoes & basil pesto
- ARANCINI FUNGHI (V)** 18
crumbed porcini risotto balls, aioli, lemon & parsley (4pcs)
- CALAMARI FRITTI (DF)** 24
crispy fried lolligo squid with herb salt, lemon & smoked paprika mayo
- PANCETTA AL FORNO (DF)(GF)** 24
grilled, slow cooked pork belly served with citrus salad, pickled red onion & nduja
- GAMBERONI ALLA PUTANSECA (DF)**  26
pan fried Australian king prawns with olives, capers, tomato sugo and touch of chilli, served with pangrattato, salsa verde & lemon (3pc)
- ANTIPASTO** 19 (SERVES 2) / 38 (SERVES 4)
Prosciutto di Parma, Sopressa, Mortadella, marinated olives, giardiniera & rosemary, sea salt Focaccia

PASTA & RISOTTO

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

- LINGUINE ALLA PESCATORE (DF)**  34
fresh linguine pasta Pescatore style with prawns, clams, lolligo squid, tomato sugo, garlic, touch of chilli & basil
- PAPPARDELLE ALLA BOLOGNESE**  32
fresh Pappardelle pasta with lamb and porcini Bolognese, green peas, touch of chilli & mint
- TAGLIATELLE FUNGHI (V)** 30
Tagliatelle pasta with sauteed seasonal mushrooms, truffle cream, asparagus & parsley

- GNOCCHI** 31
handmade with slow cooked tomato beef ragù, Grana Padano & rosemary
- AGNOLOTTI DI ANATRA** 32
handmade ravioli filled with orange duck confit, sultanas and ricotta, served with burnt butter sage sauce, shaved Grana Padano & crispy sage
- CASARECCE**  31
Sicilian short, twisted pasta with Calabrese chilli and fennel sausages, cime di rapa, garlic & Grana Padano
- RISOTTO ZAFFERANO E SALSICCIA** 29
(GF)(V ON REQUEST)
saffron risotto with stracciatella cheese, lemon & crispy sausages (V- with sauteed seasonal mushrooms)

MAINS

- STINCO DI AGNELLO (GF)** 36
Mediterranean slow cooked lamb shank served with roasted eggplant puree, grilled Dutch carrots and radicchio, drizzled with pomegranate vinaigrette
- COTOLETTA DI MAIALE ALLA MILANESE** 38
Crumbed pork cutlet served with pineapple chilli agrodolce, rocket, cherry tomatoes & grated Grana Padano
- GALLETO ALLA DIAVOLA (GF)(DF)**  38
partially deboned spatchcock brushed with signature chilli paste and oven baked, served with crispy chat potatoes, green chilli & Salmoriglio dressing
- TAGLIATA DI MANZO (GF)** 49
250g grass fed beef eye fillet served with smoked potato mash, sautéed bacon and Brussels sprouts, balsamic onion chutney & red wine jus (Minimum cooking time 30mins)
- PESCE DEL GIORNO (GF)(DF)** 42
Catch of the day steam baked in a paper envelop with chat potatoes and leek, served with white wine clams, olives and cherry tomatoes

CONTORNI E INSALATA

- PATATE (GF)(DF)(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

PIZZA

We use tomato sugo that is traditionally slow cooked with onion, oregano and basil for our tomato base pizza; all pizza uses fior di latte (Italian imported mozzarella)

MARGHERITA (V) 25

tomato base, fior di latte, basil

CALABRESE 27

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

VIVIANA (V) 27

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 28

fior di latte, Calabrese chilli and fennel sausages, chat potatoes, rosemary, gorgonzola

PROSCIUTTO 28

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

GAMBERI 30

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

vanilla infused panna cotta, rhubarb and ginger compote, meringue & raspberry almond crumble

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 MASCARPONE (V) 16

goat's cheese and white chocolate burnt cheesecake, served with mascarpone & mandarin sauce

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

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, marinated olives, giardiniera & rosemary, sea salt Focaccia

ARANCINI FUNGHI (V)

crumbed porcini risotto balls, aioli, lemon & parsley

GNOCCHI

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

COTOLETTA DI MAIALE ALLA MILANESE

Crumbed pork cutlet served with pineapple chilli agrodolce, rocket, cherry tomatoes & grated Grana Padano

CANNOLI (V)

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