

# 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)**  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 straciatella 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

**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