

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
- CARPACCIO (GF)** 24
seared beef eye fillet thinly sliced and marinated in lemon vinaigrette, served with capers, crispy kale & Pecorino
- GAMBERONI ALLA PUTTANSECA (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 is house made and freshly cooked A-La-Minute, gluten free pasta available for alternative)



- SPAGHETTI AL NERO DI SEPIA (DF)** 35 
fresh squid ink Spaghetti with prawns, clams, loligo squid, cherry tomatoes, garlic, chilli, white wine & basil
- GIGLI CON GRANCHIO (DF)** 34
lily flower shaped short pasta with spanner crab meat, light tomato sugo, cherry tomatoes, zucchini, garlic & finger lime
- FETTUCINE AI FUNGHI PORCINI (V)** 31 
fresh Fettuccine pasta with sauteed seasonal mushrooms, porcini, asparagus, garlic, mild chilli, Grana Padano & Pangrattato

- GNOCCHI** 32
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 AL PESTO (GF)(V)** 29 
house made fresh basil pesto risotto with asparagus, lemon, stracciatella cheese, garnished with semi dried tomatoes & pine nuts

MAINS

- FILLETO DI AGNELLO (GF)** 45
Pan seared lamb rump served medium rare with chat potatoes, olives, cherry tomatoes, rosemary, salsa verde & vino cotto
- COTOLETTA 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 lemon, olive oil potato mash, grilled portobello mushroom, Dutch carrots & pepper 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
- INSALATA DI POMODORO (DF)(GF)(V)** 14
southern Italian tomato salad, oregano, basil, red onion, sea salt & extra virgin olive

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 \$5)

DESSERT

PANNA COTTA (GF)(V) 16
orange infused vanilla panna cotta, marinated citrus, honeycomb & mint

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

TORTA AL FORMAGGIO (V)(GF) 16
burnt cheesecake made with goats' cheese and white chocolate, served with mascarpone & mango passionfruit curd

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

DESSERT WINE

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 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

(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