

# La Cantina

## GROUP SET MENU \$75 PP

(Minimum groups of 8, pre-order essential)

### ENTREE

(Choose One)

#### BURRATA (V)(GF) 🌿

heirloom tomatoes & house made basil pesto

#### ARANCINI (V)

crumbed porcini risotto balls, aioli, lemon & Grana Padano

#### ANTIPASTO

Prosciutto di Parma, Sopressa, Mortadella, , marinated olives, giardiniera & rosemary, sea salt Focaccia

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### MAIN

(Choose One)

#### GNOCCHI AL RAGU

handmade potato gnocchi with slow cooked tomato beef ragu, Grana Padano & rosemary

#### FETTUCCINE AL PESTO (V) 🌿

fresh fettuccine pasta with seasonal mushrooms, zucchini, tossed with house made basil pesto & pangrattato

#### RISOTTO AGLI ASPARAGI (V)(GF) 🌿

asparagus risotto with garden peas, preserved lemon & toasted almond

#### MILANESE CRUMBED PORK CUTLETA

crumbed pork cutlet served with pickled fennel, rocket, lemon & house made pineapple chilli agrodolce

#### SPATCHCOCK "DIAVOLA" (GF)(DF) 🌶️

partially deboned spatchcock brushed with signature chilli paste and oven baked, served with crispy chat potatoes, green chilli & salmoriglio dressing

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### DESSERT

(Choose One)

#### TIRAMISU (V)

layered with mascarpone, espresso soaked savoiardi biscuits and dark chocolate ganache

#### CANNOLI (V) 🌿

filled with ricotta cream and candied fruits sealed with toasted pistachio, with lemon sorbet

#### TRIO DI SORBETTI (V)(GF)(DF) 🌿

three flavours of sorbets, with almond crumble

#### AFFOGATO (V)(GF)

espresso, vanilla bean gelato, Frangelico liqueur