



# *La Cantina*

La Cantina is fully licensed. We allow BYO bottled wine only  
\$7.00 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

1.5% Surcharge on all card payments

## ASSAGGINI

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<b>FOCACCIA AL ROSMARINO</b> (V)(DF) rosemary, sea salt focaccia	12
<b>FOCACCIA ALL'AGLIO</b> (V)(DF) garlic, olive oil focaccia	13
<b>FOCACCIA AL FORMAGGIO</b> focaccia topped with fior di latte & anchovies	16
<b>MARINATED OLIVES</b> (GF)(V)(DF)	8
<b>ROSEMARY, SEA SALT FOCACCIA</b> (V)	12
<b>SICILIAN WHITE ANCHOVIES</b> (GF) (DF)   marinated in chilli oil served with peperonata & pine nuts	14

## ANTINPASTI

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<b>BURRATA</b> (V)(GF)  heirloom tomatoes & house made basil pesto	20
<b>ARANCINI AI FUNGHI</b> (V)(4PCS) crumbed porcini risotto balls, aioli, lemon & Grana Padano	19
<b>CALAMARI FRITTI</b> crispy fried Loligo squid with herb salt, lemon & smoked paprika mayo	24
<b>TONNATO DI MANZO</b> thinly sliced rare beef tenderloin seared on the surface, served with tuna mayo, capers truffle oil & Sardinian flatbread	27
<b>GAMBERONI AL FORNO</b> (3PCS)  Australian tiger prawns baked in the pizza oven, topped with thinly sliced pancetta & mild jalapeno salmoriglio	26
<b>ANTIPASTO</b>	<b>20 (SERVES 2) /40 (SERVES 4)</b>
Prosciutto di Parma, Sopressa, Mortadella, marinated olives, giardiniera & rosemary, sea salt Focaccia	

(gf)= gluten free (v)= vegetarian



## PASTA E RISOTTO

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(All pasta is house made and freshly cooked A-La-Minute, gluten free pasta available for alternative)

- SPAGHETTI CON GAMBERI** (DF)  **36**  
fresh spaghetti with prawns, tomato bisque, cherry tomatoes, basil, zucchini & touch of chilli
- FETTUCCINE AL PESTO** (DF)  **33**  
fresh fettuccine pasta with seasonal mushrooms, zucchini, tossed with house made basil pesto & pangrattato
- AGNOLOTTI DI ANATRA** **35**  
handmade ravioli filled with confit duck and ricotta, served in a brown sage and butter sauce
- GNOCCHI AL RAGU** **33**  
handmade potato gnocchi with slow cooked tomato beef ragu, Grana Padano & rosemary
- RIGATONI ALL'AMATRICIANA**  **34**  
fresh Rigatoni Amatriciana style with slow cooked speck (smoked cured pork belly), tomato, onion, basil & touch of chilli
- CASARECCE**  **33**  
Sicilian short, twisted pasta with Italian sausages, cime di rapa, garlic & mild chilli
- RISOTTO AGLI ASPARAGI** (GF)(V)  **30**  
asparagus risotto with garden peas, preserved lemon & toasted almond





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# 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 import mozzarella)

<b>MARGHERITA (V)</b> tomato base, fior di latte, basil	<b>25</b>
<b>CALABRESE</b>  tomato base, fior di latte, pepperoni, Spanish onion, capsicum, chilli flakes	<b>28</b>
<b>VIVIANA (V)</b>  tomato base, fior di latte, gorgonzola, grilled eggplants, chilli flakes, topped with rocket, Grana Padano	<b>27</b>
<b>DOMS</b> tomato base, fior di latte, soccerball ham, bacon, pepperoni, mushroom, olives, anchovies	<b>29</b>
<b>CANTINA</b> fior di latte, house made Calabrese sausages, chat potatoes, rosemary, gorgonzola	<b>28</b>
<b>PROSCIUTTO</b> tomato base, fior di latte topped with rocket, Grana Padano, Prosciutto di Parma	<b>28</b>
<b>GAMBERI</b>  Basil pesto base, fior di latte, prawns, cherry tomatoes, baby capers, lemon zest	<b>32</b>
<b>FUNGHI (V)</b>  Basil pesto base, fior di latte, seasonal mushrooms, semi dried tomatoes, topped with rocket & stracciatella cheese	<b>28</b>

Gluten free base available for an additional \$5



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## SECONDI

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<b>FILLETTO DI AGNELLO</b> (GF)	<b>48</b>
Lamb rump with creamy celeriac, grilled savoy cabbage, mint salsa verde & pistachio	
<b>COTOLETTA ALLA MILANESE</b> (DF) 	<b>42</b>
crumbed pork cutlet served with pickled fennel, rocket, lemon & house made pineapple chilli agrodolce	
<b>GALLETTO ALLA DIAVOLA</b> (DF)(GF) 	<b>45</b>
partially deboned spatchcock brushed with signature chilli paste and oven baked, served with crispy chat potatoes, green chilli & salmoriglio dressing	
<b>FILLETTO DI MANZO</b> (GF)	<b>52</b>
250g beef eye fillet served with lemon potato mash, asparagus, prosciutto chips & pepper jus	
<b>PESCE DEL GIORNO</b> (GF)(DF)	<b>45</b>
fish of the day Cartoccio style, oven baked in baking paper with olives, cherry tomatoes, zucchini & red onion, served with white wine clams & fresh herbs	

## CONTORNI E INSALATA

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<b>PATATE</b> (GF)(V)	<b>12</b>
crispy chat potatoes, sea salt, garlic & rosemary	
<b>BROCCOLINI</b> (GF)(DF)(V) 	<b>14</b>
semi dried tomatoes, salmoriglio dressing & almonds	
<b>INSALATA DI ARUGULA</b> (GF)(V) 	<b>14</b>
rocket salad, pear, walnuts, Grana Padano, lemon olive oil dressing	
<b>INSALATA DI POMODORO</b> (GF)(DF)(V)	<b>15</b>
Southern Italian style heirloom tomato salad, red onion, basil & oregano	

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## DOLCI

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<b>PANNA COTTA</b> (GF)(V)	<b>16</b>
Vanilla infused panna cotta with cherry compote, burnt butter coconut crumble & mint	
<b>TIRAMISU AL LA CANTINA</b> (V)	<b>16</b>
Tiramisu layered with mascarpone, espresso soaked savoiardi biscuits and dark chocolate ganache	
<b>CANNOLI</b> (V) 🌱	<b>16</b>
house made fresh Cannoli pastry filled with ricotta and candied fruits sealed with toasted pistachio, with lemon sorbet	
<b>SEMIFREDDO AL TORRNE</b> (V) 🌱	<b>16</b>
Italian nougat semifreddo with mascarpone cream, chocolate flakes & orange zest	
<b>TRIO DI SORBETTO</b> (GF)(DF)(V) 🌱	<b>16</b>
combination of three flavours of sorbets, with almond crumble	
<b>AFFOGATO</b> (GF)(V) 🌱	<b>16</b>
vanilla bean gelato, Frangelico liqueur	

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