

# La Cantina

**VALENTINE'S DAY MENU \$95/PP**  
INCLUDES COMPLEMENTARY GLASS OF VALDO PROSECCO



## STARTER

(to share)

### FOCACCIA (V)(DF)

house-made rosemary and sea salt focaccia

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## ENTREE

(Choose one per person)

### BURRATINA (V)(GF)

mini burrata, heirloom tomatoes & house-made basil pesto

### FICHI E PROSCIUTTO (GF)

oven baked figs filled with gorgonzola and fior di latte, wrapped in prosciutto, candied walnuts & aged balsamic

### FIOR DI ZUCCA FRITTI (V)

fried zucchini flowers filled with ricotta and sundried tomato, nduja sugo & Grana Padano

### CARPACCIO DI MANZO (GF)

thinly sliced rare beef tenderloin with rocket, crispy capers, lemon, olive oil & Grana Padano

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## MAIN

(Choose one per person)

### GNOCCHI (V)

house-made beetroot gnocchi in a gorgonzola sauce, candied walnuts, crispy sage & honey

### INVOLTINI DI MELANZANE (V)(GF)

sliced eggplant rolled with ricotta and spinach in a house-made tomato sugo, basil & Grana Padano

### PESCE AL CARTOCCIO (GF)(DF)

fish of the day oven baked in baking paper with olives, cherry tomatoes, potato & red onion, served with white wine clams & fresh herbs

### COSTOLETTE BRESATE (GF)

slow cooked beef short rib, char grilled asparagus & creamy lemon polenta

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## DESSERT

(Choose one per person)

### 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

### SEMIFREDDO (V)(GF)

white chocolate, pistachio & raspberry semifreddo

### TRIO DI SORBETTI (V)(GF)(DF)

three flavours of sorbets, with almond crumble

