# La Cantina

# VALENTINE'S DAY MENU

**$95/PP**

INCLUDES COMPLIMENTARY GLASS OF PROSECCO

## ANTIPASTI

all entrées are served with pane di casa
(choose one per person)

**BURRATA** (V)(GF)
burrata, heirloom tomatoes & house-made basil pesto

**FICHI E PROSCIUTTO** (GF)
roasted figs filled with gorgonzola, wrapped in prosciutto, vino cotto & caramelised walnuts

**FIORI DI ZUCCA** (V)
fried zucchini flowers filled with whipped ricotta and sun-dried tomatoes, lemon zest & warm nduja sugo

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## SECONDI

(choose one per person)

**FILETTO DI AGNELLO** (GF)
sous-vide oven roasted lamb rump with celeriac purée, peas, zucchini, mint & preserved lemon

**BARRAMUNDI AL CARTOCCIO** (GF)(DF)
barramundi fillet oven baked in parchment paper with olives, cherry tomatoes, potato, red onion & capers, served with white wine clams & fresh herbs

**AGNOLOTTI** (V)
house-made beetroot agnolotti filled with ricotta and spinach, in a light mascarpone & basil pesto sauce

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## DOLCI

(choose one per person)

**TIRAMISU A LA CANTINA** (V)
tiramisu layered with mascarpone, espresso soaked savoiardi biscuits & dark chocolate ganache

**PANNA COTTA** (V)
vanilla infused panna cotta with cherry compote, burnt butter coconut crumble & mint

**SEMIFREDDO** (V)(GF)
white chocolate, pistachio & raspberry semifreddo

$8 corkage per person
1.5% surcharge applies to all credit card payments