

La Cantina

TAKEAWAY MENU

20% OFF APPLIES FOR PICK UPS ONLY- EXCLUDES GROUPON VOUCHERS & DELIVERIES

ASSAGGINI

- GARLIC BREAD (V)** 5
- MARINATED OLIVES (GF)(V)** 8
- ROSEMARY, SEA SALT FOCACCIA (V)** 12
- SICILIAN WHITE ANCHOVIES (GF)(DF)** 13
marinated in chilli oil, served with pickled fennel & lemon zest
- BURRATA (GF)(V)** 16
basil pesto, cherry tomatoes, extra virgin olive oil

ANTIPASTI

- ARANCINI FUNGHI (V)** 15
crumbed porcini risotto balls, aioli, lemon & parsley
- POLPETTI ALLA SORRENTINA** 19
pork and beef meat balls slow cooked in light chilli tomato sugo, topped with foir di latte and baked till golden
- CALAMARI FRITTI (DF)** 22
deep fried lolligo squid with herb salt, lemon & smoked paprika mayo
- ANTIPASTO** 16 (SERVES 2) /32 (SERVES 4)
Prosciutto di Parma, Sopressa, Mortadella, bocconcini, marinated olives, pickled veggies & rosemary Focaccia

PASTA & RISOTTO

(All pasta are house made and freshly cooked A-La-Minute)

- TAGLIATELLE AI PORCINI (V)** 26
fresh porcini, button mushroom, confit garlic, butter, Grana Padano & parsley
- CHITARRA AGLIO OLIO E PANGRATTATO** 27
spaghetti shaped pasta served with speck ham, garlic, chilli, cherry tomatoes, toasted bread crumbs & broccoli pesto
- GNOCCHI** 29
with slow cooked beef ragù, tomato sugo, Grana Padano & rosemary
- GARGANELLI SALSICCIA** 28
hand rolled tube shape pasta served with house made Calabrian chilli sausages, asparagus, cream, truffle paste & parsley
- AGNOLOTTI DI ANATRA** 29
ravioli filled with confit duck, sultanas and mascarpone, served with burnt butter sage sauce with shaved Grana Padano & crispy sage

FETTUCCINI AL NERO DI SEPIA

- ALLA PESCATORE (DF)** 32
squid ink Fettuccini served with vongole clams, calamari, prawns, basil, chilli, tomato sugo & cherry tomatoes
- RISOTTO CON ZUCCA (GF)(V ON REQUEST)** 27
pumpkin risotto served with honey caramelised butternut squash, prosciutto, sage & Provolone cheese

MAINS

- COTOLETTA DI MAIALE ALLA MILANESE (DF)** 35
crumbed pork cutlet marinated with rosemary served with pineapple, chilli agre dolce, rocket salad & balsamic glaze
- GALLETO ALLA DIAVOLA (GF)(DF)** 36
partially deboned spatchcock brushed with signature chilli paste then baked in the pizza oven, served with Salmogrillio sauce, rosemary garlic potatoes and green chilli
- CACCIUCCO DI PESCE (DF)** 38
pan seared Barramundi served with Tuscany style fisherman seafood stew (tomato, vongole clams, calamari, prawns, garlic and chilli) & Sardinian flat bread
- TAGLIATA DI MANZO (GF)** 39
beef eye fillet 250G served with smoked potato mash, sauteed mushrooms and porcini red wine sauce
- STINCO DI AGNELLO (GF)** 31
slow cooked Lamb shank 'Osso Bucco' style served with saffron risotto, soffritto red wine sauce & shaved Grana Padano

CONTORNI

- PATATE (GF)(V)** 10
crispy chat potatoes, sea salt, rosemary
- BROCCOLINI (GF)(V)** 12
extra virgin olive oil, sea salt, semi dried tomatoes
- INSALATA DI ARUGULA (GF)(V)** 12
rocket, pear, walnuts, Grana Padano, lemon vinaigrette
- INSALATA DI POMODORO (GF)(V)** 12
southern Italian tomato salad, oregano, basil, red onion & sea salt

PIZZA

MARGHERITA (V)	20
San Marzano tomato base, fior di latte, basil	
CALABRESE 🌶️	23
San Marzano tomato base, fior di latte, pepperoni, red onion, capsicum, chilli flakes	
VIVIANA (V) 🌶️	23
San Marzano tomato base, fior di latte, gorgonzola, eggplant, chilli flakes, rocket, Grana Padano	
DOMS	24
San Marzano tomato base, fior di latte, ham, bacon, pepperoni, mushroom, olives, anchovies	
CANTINA 🌶️	23
Fior di latte, house made Calabrian sausages, chat potato, rosemary, gorgonzola	
PROSCIUTTO	25
San Marzano tomato base, fior di latte topped with rocket, Grana Padano, Prosciutto di Parma	
GAMBERI	27
basil pesto base, fior di latte, prawns, cherry tomatoes, capers, lemon zest	

DESSERT

PANNA COTTA (GF)	15
Vanilla infused Panna Cotta served with black cherry compote, Italian meringue	
TIRAMISU AL LA CANTINA	15
layered with mascapone, espresso soaked savoiardi and decadent chocolate ganache	
CANNOLI 🥥	15
house made fresh Cannoli pastry filled with ricotta, candied fruits with toasted pistachio served with lemon sorbet	