



Entrees

Cucinetta Antipasto 39.99

Cured Meats selection, Grilled Veggies, Parmesan, ù Arancini, Olives and Grissini

Caprese 29.99

Roma Tomatoes, Buffalo Mozzarella, Fresh Basil Pesto
Add Prosciutto and Grissini + 6.99

Arancini (V) 24.99

Mushroom Arancini with Truffle Mayo (4 pcs)

Burrata (V) 34.99

Fresh Burrata Cheese
with Marinated Grilled Vegetables and Crostini

Scallops (GF) 32.99

Pan-seared Japanese Scallops
with Parsnip Purée and Salsa Verde (3 pcs)

Calamari 36.99

Lightly-fried Calamari with Rocket and Balsamic Mayo

Mains

Calamari 42.99

Lightly-fried Calamari with Rocket and Balsamic Mayo

Cotoletta di Pollo 46.99

Crumbed Chicken Breast served with Rocket,
Shaved Parmesan and Balsamic Vinaigrette

Barramundi alla Mediterranea 49.99

Pan-roasted Barramundi Fillet with Olives, Capers,
Tomatoes and Crostini Bread

Pasta e Risotto

Risotto (V) 39.99

Pumpkin Risotto with Gorgonzola Cheese and Crushed Candied Walnuts

Cacio e Pepe (V) 39.99

Artisan Fettuccine with Butter, Black Pepper and Parmesan Cheese

Fettuccine ai Funghi (V) 39.99

Artisan Fettuccine with Mixed Mushrooms and Black Truffle Cream

Gnocchi (V) 39.99

Handmade Beetroot Gnocchi with 24-months
Parmigiano Reggiano Sauce and Balsamic Glaze

Bolognese (GF) 44.99

Artisan Tagliatelle with Premium Slow-cooked Veal Ragù and Shaved Parmesan

Marinara 49.99

Artisan Linguine with Scallops, Calamari, Mussels, Clams, Prawns,
Chilli and Fresh Tomato Sauce

Aragosta 69.99

Artisan Linguine with Half Lobster, Bisque and Prawns

Sides

Fries (V, DF) 12.99

Broccolini (V, GF, DF) 14.99

Sautéed with Garlic and Chilli

Cucinetta Salad (V, GF) 16.99

Rocket, Parmesan, Fresh Tomatoes, Candied Walnuts
and Homemade Vinaigrette

Caprese Salad (V, GF) 29.99

Roma Tomatoes, Buffalo Mozzarella, Fresh Basil Pesto