

Cucinetta

EST. 2013



4/3 Murphy St, South Yarra
www.cucinettamelb.com.au



WHY CUCINETTA

Cucinetta's charm lies in its cosy 29-square-metre space, including the kitchen—true to its name, meaning "little kitchen" in Italian. We take pride in reviving the Italian tradition of "stare a tavola" (gathering at the table) with authentic food, professional yet friendly service, and a warm, welcoming atmosphere.

Guided by our motto, **"Creiamo Emozioni"** ("We create emotions"), our passion for what we do is what makes Cucinetta truly special.



Given the small and intimate space, groups of 7 or more guests are considered functions at Cucinetta.

The dining room can host up to 18-20 guests (across multiple tables, due to the layout of the venue)

THE 'CUCINETTA' EXPERIENCE

- CUCINETTA EXPERIENCE - SHARING STYLE MENU (STARTING AT \$69PP)
 - BEVERAGE PACKAGES: 3 LEVELS (\$59PP, \$79PP, \$99PP)
 - BYO: EVERY DAY AT LUNCH TIME,
SUNDAY TO THURSDAY AT DINNER TIME (CORKAGE \$15 PER BOTTLE)
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THE DINING ROOM



Up to 20 guests for sit-down dining
Set up and table arrangement vary according to
number of attendees.

MINIMUM SPEND REQUIRED TO RESERVE THE DINING ROOM



CUCINETTA EXPERIENCE 69PP

SHARED ANTIPASTI

Pane all'Aglio V

Baked Olive Oil Baguette Bread with Garlic, Herbs,
Butter and Mozzarella Cheese

Calamari

Lightly-fried Calamari served with Homemade Balsamic Mayo

Arancini V

Crispy Saffron, Pumpkin and Rosemary Arancini (2) with Gorgonzola Cheese, served
with Aioli

Beetroot Carpaccio V

Beetroot Carpaccio, Goats Cheese, Pine Nuts and Mint Vinaigrette

SHARED PRIMI

Risotto Taleggio e Porcini V

Carnaroli Risotto with Taleggio Cheese, Porcini Mushrooms,
Black Truffle Paste and Shaved Parmesan Cheese

Gnocchi Zucchine e Gamberi

Fresh Potato Gnocchi with Zucchine, Basil and Pistacchio Pesto,
Cherry Tomatoes and Prawns

Tortiglioni al Ragù di Agnello

Fresh Tortiglioni Pasta with slow-braised Lamb Shoulder Ragù & Pecorino Romano

SHARED CONTORNI

Fries V

Thin-cut Fries served with Tomato Sauce

Cucinetta Salad V

Cos Hearts, Gorgonzola Cheese, Baby Beetroot, Candied Walnuts, Apple Vinaigrette

LOBSTER LINGUINE +\$15pp

Replace one of the Pasta/Risotto with our famous Lobster Linguine

SHARED SECONDI +\$15pp

Pesce alla Mediterranea

Barramundi Fillet with Cherry Tomatoes, Capers, Potatoes, Olives & Crostini

Pollo Valdostana

Roasted Bannockburn Chicken Breast topped with Fontina Cheese, Prosciutto, in a
creamy Mushroom Sauce with Kipfler Potatoes & Asparagus

SHARED DOLCI +\$10pp

Traditional Sicilian Cannoli & Cucinetta Tiramisù

Dietary Restrictions and Allergens Notice

Our kitchen handles a wide array of ingredients, including milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat (gluten), soybeans, and others. Given the extensive use of these ingredients, we meticulously focus on food preparation but must acknowledge that eliminating cross-contamination entirely is not feasible. Consequently, while we strive to accommodate dietary preferences and restrictions, we regret to inform that we cannot serve guests with severe allergies or those at risk of anaphylactic reactions. We deeply appreciate your understanding and cooperation in ensuring the safety and well-being of all our guests.

***Drinks are not included and will be charged on consumption

***Note a 5% Function Service Fee will be added to all Cucinetta Experience bills.

BEVERAGE PACKAGES

THREE DIFFERENT LEVELS OFFERED

ROMA PACKAGE \$59PP

3 HRS (extra hour +\$15)

3 HOURS DRINK PACKAGE WITH ONE APERITIVO PER GUEST,
UNLIMITED PROSECCO, WINES, BEERS, CIDER AND SOFT DRINKS,
ONE COFFEE/TEA PER GUEST
(House Wines)

FIRENZE PACKAGE \$79PP

3 HRS (extra hour +\$20)

3 HOURS DRINK PACKAGE WITH ONE APERITIVO PER GUEST,
UNLIMITED PROSECCO, WINES, BEERS, CIDER AND SOFT DRINKS,
ONE COFFEE/TEA PER GUEST
(Premium Wines)

MILANO PACKAGE \$99PP

3 HRS (extra hour +\$25)

3 HOURS DRINK PACKAGE WITH ONE APERITIVO PER GUEST,
UNLIMITED PROSECCO, WINES, BEERS, CIDER AND SOFT DRINKS,
+ OPEN BAR (BASIC SPRITS AND MIXERS)
AND ONE COFFEE/TEA PER GUEST
(Premium Wines + Champagne Upgrade available)

EVENT BOOKING INFORMATION

TO SECURE YOUR EVENT, PLEASE EMAIL

INFO@CUCINETTAMELB.COM.AU

WE CAN DISCUSS MENUS, DRINKS AND THE BEST SPACE AVAILABLE
ACCORDING TO YOUR GROUP SIZE AND EVENT TYPE.

- MINIMUM GROUP SIZE FOR FUNCTIONS - 7 GUESTS
- SECURITY DEPOSIT REQUIRED TO CONFIRM THE BOOKING - sent via email
(Deposit deducted from final bill on the day)
 - 5% FUNCTION SERVICE FEE APPLIES
- DIETARY REQUIREMENTS CAN BE ACCOMMODATED WITH NOTICE

WE LOOK FORWARD TO HOSTING YOUR EVENT AT
CUCINETTA MELBOURNE!

