



EST. 2013

Fresh from the Market

Smaller... to start or share

Pane	v	9
Fresh Sourdough Bread served Olive Oil and Balsamic Vinegar		
Pane all'Aglio	v	12
Baked Olive Oil Baguette Bread with Garlic, Herbs, Butter and Mozzarella Cheese		
Patatine Fritte	v	14
Thin-cut Fries served with Tomato Sauce		
Verdure		16
Sautéed Brussel Sprouts and Guanciale with Toasted Garlic-Infused Breadcrumbs and Chilli		
Cucinetta Salad	v	16
Cos Hearts, Gorgonzola Cheese, Beetroot, Candied Walnuts, Apple Vinaigrette		
Caprese Salad	v	18
Ox Heart Tomatoes, Straciatella Cheese, Fresh Basil Pesto Dressing		
Arancini	v	19
Crispy Saffron, Pumpkin and Rosemary Arancini (2) with Gorgonzola Cheese, served with Aioli		
Beetroot Carpaccio	v	26
Beetroot Carpaccio, Goats Cheese, Pine Nuts and Mint Vinaigrette		
Fegato d'Anatra		29
Duck Liver Terrine served with toasted Fruit Bread & Pickled Vegetables		
Wagyu Carpaccio		32
Wagyu Bresaola, Rocket, Parmesan Cheese, Fried Capers, Pickled Mushrooms & Black Truffle Mayo		
Calamari		28
Lightly fried Calamari with Rocket and Balsamic Mayo		
Capesante		24
Pan-seared Japanese Scallops (2) with Parsnip Puree and Salsa Verde		

Primi

Carbonara		34
Fresh Fettuccine Pasta with Egg-Yolk, Pecorino Cheese Black Pepper & Guanciale		
Cacio e Pepe	v	36
Fresh Fettuccine Pasta with Parmesan Cheese & Black Pepper		
Risotto ai Porcini	v	38
Carnaroli Risotto with Taleggio Cheese, Porcini Mushrooms, Black Truffle Paste and Shaved Parmesan Cheese		
Ravioli di Zucca	v	38
Fresh Pumpkin Ravioli with Butter, Sage, Parmesan, Vincotto & Amaretti Crumble		
Linguine alla Marinara		44
Fresh Linguine Pasta with Scallops, Calamari, Mussels, Clams, Prawns, Chilli and Fresh Napoli Sauce		
Gnocchi Zucchine e Gamberi		39
Fresh Potato Gnocchi with Zucchini, Basil & Pistacchio Pesto, Cherry Tomatoes and Prawns		
Tortiglioni al Ragù		39
Fresh Tortiglioni Pasta with Slow-Cooked Wagyu Ragù & Pecorino Romano Cheese		

Linguine all'Aragosta 69

Fresh Linguine Pasta with Pan-Fried WA Half Lobster with Prawns, Bisque, Garlic, Chilli and Tomato Sugo

Secondi

Pesce alla Mediterranea		44
Fresh Barramundi Fillet, Cherry Tomatoes, Capers, Potatoes, Olives & Crostini		
Costolette d'Agnello		49
Pan-Roasted Lamb Cutlets (3) with Butter, Sage & Rosemary served with Kipfler Potatoes & Red Wine Jus		
Pannacotta alla Nutella		19
White Chocolate & Vanilla Pannacotta topped with Nutella and Hazelnut Crumble		
Cucinetta Tiramisù		19
Classic Tiramisu Cucinetta Style		
Cheesecake		19
Homemade Cheesecake with Fresh Berries		
Cucinetta Affogato		19
Artisan Vanilla Gelato, Chocolate Powder, Wafer, served with Espresso & Frangelico		



食物菜单

FOLLOW US ON INSTAGRAM @CUCINETTAMELB2013
FUNCTION ENQUIRIES AT INFO@CUCINETTAMELB.COM.AU

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.

PLEASE NOTE: ALL CARD PAYMENTS ATTRACT A SURCHARGE OF 1.99% + 15c PROCESSING FEE
10% SERVICE SURCHARGE ON WEEKENDS AND 15% SERVICE SURCHARGE ON PUBLIC HOLIDAYS

CUCINETTA MELBOURNE - 4/3 MURPHY ST, SOUTH YARRA

