



*Fresh from the Market*

## Smaller... to start or share

<b>Pane</b>	V	9
Fresh Sourdough Bread served Olive Oil and Balsamic Vinegar		
<b>Pane all'Agllo</b>	V	12
Baked Olive Oil Baguette Bread with Garlic, Herbs, Butter and Mozzarella Cheese		
<b>Patatine Fritte</b>	V	13
Thin-cut Fries served with Tomato Sauce		
<b>Verdure</b>		14
Sautéed Brussel Sprouts and Guanciale with Toasted Garlic-Infused Breadcrumbs and Chilli		
<b>Cucinetta Salad</b>	V	15
Cos Hearts, Gorgonzola Cheese, Beetroot, Candied Walnuts, Apple Vinaigrette		
<b>Caprese Salad</b>	V	16
Ox Heart Tomatoes, Stracciatella Cheese, Fresh Basil Pesto <b>*Add Prosciutto +6</b>		
<b>Arancini</b>	V	18
Crispy Saffron, Pumpkin and Rosemary Arancini (2) with Gorgonzola Cheese, served with Aioli		
<b>Beetroot Carpaccio</b>	V	24
Beetroot Carpaccio, Goats Cheese, Pine Nuts and Mint Vinaigrette		
<b>Cucinetta Antipasto</b>		29
Cured Meats, Grilled Veggies, Rocket Parmesan, Olives, Grissini <b>*Add Arancino +6</b>		
<b>Wagyu Carpaccio</b>		28
Wagyu Bresaola, Rocket, Parmesan Cheese, Fried Capers, Pickled Mushrooms & Black Truffle Mayo		
<b>Calamari</b>		26
Lightly fried Calamari with Rocket and Balsamic Mayo		
<b>Capesante</b>		22
Pan-seared Japanese Scallops (2) with Parsnip Puree and Salsa Verde		

## Primi

<b>Risotto ai Porcini</b>	V	35
Carnaroli Risotto with Taleggio Cheese, Porcini Mushrooms, Black Truffle Paste and Shaved Parmesan Cheese		
<b>Ravioli Tricolore</b>		36
Fresh Ricotta and Spinach Ravioli in a Roma Tomato Sugo with Stracciatella Cheese & Basil		
<b>Linguine alla Marinara</b>		39
Fresh Linguine Pasta with Scallops, Calamari, Mussels, Clams, Prawns, Chilli and Fresh Napoli Sauce		
<b>Gnocchi Zucchine e Gamberi</b>		38
Fresh Potato Gnocchi with Zucchini, Basil and Pistachio Pesto, Cherry Tomatoes and Prawns		
<b>Tortiglioni al Ragù</b>		37
Fresh Tortiglioni Pasta with Slow-Braised Lamb Shoulder Ragù & Pecorino Romano Cheese		

## Linguine all'Aragosta 59

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

## Secondi

<b>Pesce alla Mediterranea</b>	42
Fresh Barramundi Fillet with Cherry Tomatoes, Capers, Potatoes, Olives & Crostini	
<b>Pollo alla Valdostana</b>	42
Pan-Roasted Bannockburn Chicken Breast topped with Fontina Cheese, Prosciutto, in a creamy Mushroom Sauce served with Kipfler Potatoes and Asparagus	

## Dolci

<b>Cannolo Siciliano</b>	9
Homemade Traditional Sicilian Cannolo filled with Fresh Ricotta Cheese with Chocolate and Pistachio Crumble	
<b>Cucinetta Tiramisù</b>	16
Classic Tiramisu Cucinetta Style	
<b>Cheesecake</b>	16
Homemade Cheesecake with Fresh Berries	
<b>Cucinetta Affogato</b>	18
Artisan Vanilla Gelato, Chocolate Powder, Wafer, served with Espresso & Frangelico	



食物菜单

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### \*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

