

Cucinetta

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

Primi

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

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

Dolci

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

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

食物菜单

CUCINETTA MELBOURNE - 4/3 MURPHY ST, SOUTH YARRA

