



*Fresh from the Market*

## Antipasti

|                                                                                               |   |      |
|-----------------------------------------------------------------------------------------------|---|------|
| <b>Pane</b>                                                                                   | V | 9.9  |
| Fresh Sourdough Bread served Olive Oil and Balsamic Vinegar                                   |   |      |
| <b>Pane all'Aglio</b>                                                                         | V | 14.9 |
| Baked Olive Oil Baguette Bread with Garlic, Herbs, Butter and Mozzarella Cheese               |   |      |
| <b>Arancini</b>                                                                               | V | 19.9 |
| Crispy Saffron, Pumpkin and Rosemary Arancini (2) with Gorgonzola Cheese, served with Aioli   |   |      |
| <b>Caprese Salad</b>                                                                          | V | 22.9 |
| Oxheart Tomatoes, Stracciatella Cheese, Fresh Basil Pesto Dressing                            |   |      |
| <b>Beetroot Carpaccio</b>                                                                     | V | 26.9 |
| Beetroot Carpaccio, Goats Cheese, Pine Nuts and Mint Vinaigrette                              |   |      |
| <b>Wagyu Carpaccio</b>                                                                        |   | 32.9 |
| Wagyu Bresaola, Rocket, Parmesan Cheese, Fried Capers, Pickled Mushrooms & Black Truffle Mayo |   |      |
| <b>Gamberoni</b>                                                                              |   | 29.9 |
| Grilled King Prawns (2), Garlic & Chilli infused Lobster Bisque, Herb Oil A                   |   |      |
| <b>Calamari</b>                                                                               |   | 29.9 |
| Lightly fried Calamari with Rocket and Balsamic Mayo M                                        |   |      |
| <b>Capesante</b>                                                                              |   | 24.9 |
| Pan-seared Japanese Scallops (2) with Parsnip Puree and Salsa Verde I                         |   |      |

## Contorni

|                                                                                          |   |      |
|------------------------------------------------------------------------------------------|---|------|
| <b>Patatine Fritte</b>                                                                   | V | 14.9 |
| Thin-cut Fries served with Tomato Sauce                                                  |   |      |
| <b>Cucinetta Salad</b>                                                                   | V | 16.9 |
| Cos Hearts, Gorgonzola Cheese, Beetroot, Candied Walnuts, Apple Vinaigrette              |   |      |
| <b>Verdure</b>                                                                           |   | 16.9 |
| Sautéed Brussel Sprouts and Guanciale with Toasted Garlic-Infused Breadcrumbs and Chilli |   |      |

ORIGIN GUIDE: I Imported, sourced from overseas M Imported or Australian A Australian, Local

## Primi

|                                                                                                           |   |      |
|-----------------------------------------------------------------------------------------------------------|---|------|
| <b>Cacio e Pepe</b>                                                                                       | V | 36.9 |
| Fresh Fettuccine Pasta with Parmesan Cheese & Black Pepper                                                |   |      |
| <b>Risotto ai Porcini</b>                                                                                 | V | 38.9 |
| Carnaroli Risotto with Taleggio Cheese, Porcini Mushrooms, Black Truffle Paste and Shaved Parmesan Cheese |   |      |
| <b>Ravioli di Zucca</b>                                                                                   | V | 38.9 |
| Fresh Pumpkin Ravioli with Butter, Sage, Parmesan, Vincotto & Amaretti Crumble                            |   |      |
| <b>Linguine alla Marinara</b>                                                                             |   | 44.9 |
| Fresh Linguine Pasta with Scallops, Calamari, Mussels, Clams, Prawns, Chilli and Fresh Napoli Sauce M     |   |      |
| <b>Gnocchi Zucchini e Gamberi</b>                                                                         |   | 39.9 |
| Fresh Potato Gnocchi with Zucchini, Basil & Pistacchio Pesto, Cherry Tomatoes and Prawns A                |   |      |
| <b>Tortiglioni al Ragù</b>                                                                                |   | 39.9 |
| Fresh Tortiglioni Pasta with Slow-Cooked Wagyu Ragù & Pecorino Romano Cheese                              |   |      |
| <b>Carbonara</b>                                                                                          |   | 36.9 |
| Fresh Fettuccine Pasta with Egg-Yolk, Pecorino Cheese Black Pepper & Guanciale                            |   |      |

|                                                                                                           |      |
|-----------------------------------------------------------------------------------------------------------|------|
| <b>Linguine all'Aragosta</b>                                                                              | 69.9 |
| Fresh Linguine Pasta with Pan-Fried WA Half Lobster with Prawns, Bisque, Garlic, Chilli and Tomato Sugo A |      |

## Secondi

|                                                                                                       |      |
|-------------------------------------------------------------------------------------------------------|------|
| <b>Pesce alla Mediterranea</b>                                                                        | 44.9 |
| Fresh Barramundi Fillet, Cherry Tomatoes, Capers, Potatoes, Olives & Crostini A                       |      |
| <b>Costolette d'Agnello</b>                                                                           | 49.9 |
| Pan-Roasted Lamb Cutlets (3) with Butter, Sage & Rosemary served with Kipfler Potatoes & Red Wine Jus |      |

## Dolci

|                                                                                    |      |
|------------------------------------------------------------------------------------|------|
| <b>Pannacotta alla Nutella</b>                                                     | 19.9 |
| White Chocolate & Vanilla Pannacotta topped with Nutella and Hazelnut Crumble      |      |
| <b>Cucinetta Tiramisù</b>                                                          | 19.9 |
| Classic Tiramisu Cucinetta Style                                                   |      |
| <b>Cheesecake</b>                                                                  | 19.9 |
| Homemade Cheesecake with Fresh Berries                                             |      |
| <b>Cucinetta Affogato</b>                                                          | 19.9 |
| 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.

10% SERVICE SURCHARGE ON WEEKENDS AND 15% SERVICE SURCHARGE ON PUBLIC HOLIDAYS

CUCINETTA MELBOURNE - 4/3 MURPHY ST, SOUTH YARRA

