

restaurantbarpizzeria



CUCINA **105**

Food Menu



PANE

PANE/BREADS

| | |
|--|----------|
| BRUSCHETTA Homemade bread with diced Roma tomatoes, shaved Parmesan and fresh basil. | 9 |
| GARLIC/HERB Italian homemade bread with the choice of garlic or herb butter. | 7 |
| PEPERONATA Homemade bread with roasted capsicum & ricotta cheese. | 9 |
| FUNGHI Homemade bread with sautéed wild mushroom. | 9 |
| OLIVE Homemade bread with fresh olive paste. | 9 |

PIZZETTE/PIZZA CRUST

| | |
|--------------------------------|-----------|
| GARLIC or HERB CRUST | 12 |
| GARLIC-MOZZARELLA PIZZA | 15 |
| BRUSCHETTA PIZZA | 16 |

**Bread with olive oil & balsamic \$1.50 per person*

ANTIPASTI

CALAMARI FRITTI

17 (H)

Super Tender salt and pepper calamari rings fried and served with Home-made Aioli dressing.

GAMBERONI ALL'AGLIO

19 (H)

Prawns tossed in a garlic and Portofino sauce served with home - made bread.

BURRATA CHEESE

22

Fresh Soft Mozzarella cheese served with thinly sliced Parma Prosciutto and fresh Roma tomatoes.

POLIPO

19 (H)

Char-grilled Octopus served with a home-made dressing.

ARANCINI VEGETARIANI

15 (V,H)

Home-made rice ball with peas and Mozzarella.

HALLOUMI CON VERDURE

17 (V,H)

Fried Halloumi cheese served with char-grilled vegetables.

TAGLIERE DI SALUMI PER DUE

32

Our finest selection of deli meats, cheeses and olives.

TRE COLORI QUIONA (vegan)

18 (e) 26 (m)

Seasonal vegetables, fresh spinach quinoa and almonds.

Finished in extra virgin olive oil.

PASTA'S

SPAGHETTI CON BRASATO DI MANZO (H) 24

Fettuccine with slow
Cooked beef cheeks. (Cooked for 6 hours)

SPAGHETTI AI FRUTTI DI MARE 28

Fresh seafood tossed
With garlic, chilli and white wine.
With a lobster bisque and Napoletana sauce.

FETTUCCINE ALLA BOSCAIOLA 22

fettuccine Sautéed Mushroom & bacon slow cooked
In a cream sauce.

GNOCCHI AL GRANCHIO 28

Blue swimmer crab, tossed in white wine
Zucchini, chilli finished a pink sauce.

FETTUCCINE ARAGOSTA E GAMBERI 38

Half lobster & prawns tossed in chilli,
Garlic, white wine in a napoletana sauce
With a touch of cream.

PENNE SICILIANA (v) 22

With eggplant cooked in a Napoletana sauce
Topped with fresh ricotta & basil.

PENNE PESTO CON POLLO 22

Chicken breast, cooked in creamy pesto sauce
With pine nuts.

RAVIOLI DI ZUCCA (v) 22

Fresh homemade pumpkin ravioli. Finished
With a burnt Butter & sage sauce.

RISOTTO

RISOTTO AI FUNGHI (V,GF,Vegan) 24

Creamy risotto of sautéed mushrooms, served with shaved
Parmesan.

SMOKED SALMON & PRAWNS RISOTTO (GF) 28

Risotto tossed with prawns and smoked salmon, cooked
In a lobster bisque and napoletana sauce. Finished with
Extra virgin olive oil.

RISOTTO ALLA ZUCCA E PANCETTA (GF) 24

Risotto with sweet pumpkin and Italian pancetta. Finished
In a pink sauce and topped shaved parmesan cheese.

RISOTTO CON VERDURE (v,GF, Vegan) 24

Risotto with seasonal vegetables in a napoletana sauce.

SECONDI

SALMONE ALLA GRIGLIA

32

Wood fire crispy skin Atlantic salmon fillet served with spinach, cherry tomato and pesto mayo.

KING PRAWNS

38

Australian King prawns served with lemon butter and herbs. Finished in the wood fire oven served With an Italian salad.

ZUPPA DI MARE

46

Freshly tossed seafood in a lobster bisque sauce. Served with Italian homemade bread.

FISH OF THE DAY

Market price

Please see our friendly staff

POLLO CON GAMBERI E ASPARGI

29

Grilled chicken breast topped with a pink sauce and prawns. Served with creamy mash potatoes And seasonal vegetables.

STINCO D'AGNELLO

29

French tipped Great Southern Free range lamb shank. Served with creamy mash potatoes and Dutch Carrots.

COSTATA DI MANZO

42

Tasmanian Angus grass fed rib eye (400grams)
Served with beer battered chips or salad.

TAGLIATA DI MANZO

40

Manning valley new York grass fed (450 grams)
Served with beer battered chips or salad.

FILETTO DI MANZO

34

Wingham reserve 100 day aged gran fed eye fillet.(200grams) Served with beer battered and chips.

COSTINE DI MAIALE (1kg)

46

Ottway sweet natural pork ribs. Served with homemade BBQ sauce and beer battered chips.

EXTRAS 8

Creamy garlic prawns
Crispy calamari
Sautéed mushrooms
Mash potato
Beer battered chips
Garlic spinach
Seasonal vegetables

SAUCES

4 (GF)

Peppercorn
Mushroom sauce
Diane sauce
Herb or garlic butter
Red wine jus

SALADS

INSALATA GRECA 14

Greek salad,cucumber,feta cheese,tomato,olives, red onion in balsamic reduction.

RUCOLA 14

Rocket , pear and shaved parmesan.

INSALATA MISTA 12

Mixed leaf, onion, tomato, carrots, cucumber with balsamic vinegar.

SEASONAL SALAD 14

Spinach, sweet potato roasted, feta, onion , rocket , caramelized pecan nuts with
Apple cider dressing.

pizzas

margherita 18
tomato, fior di latte mozzarella & basil

napoletana 21
tomato, anchovies, capers & olives. no mozzarella

calabrese 21
tomato, fior di latte mozzarella, salami, onions, ricotta & chilli

cucina 105 26
tomato, buffalo mozzarella, prosciutto crudo, rucola, parmesan flakes & extra virgin olive oil

capriciosa 21
tomato, fior di latte mozzarella, ham, mushrooms, artichokes & olives

marinara 26
tomato, mozzarella, calamari, prawns, mussels

vegetariana 21
tomato, fior di latte mozzarella, mushrooms, braised capsicum, grilled eggplant, grilled zucchini

angelo 23
tomato fior di latte mozzarella, salami, ham, mushroom, onion, capsicum & olives.

hawaiian 21
tomato, fior di latte mozzarella, ham & pineapple.

calzone 21
closed pizza with tomato, fior di latte mozzarella, ham, mushroom & ricotta

MEAT LOVERS 24
tomato, fior di latte mozzarella, ham, salame, bacon, sausage

CHICKEN SUPREME 23
chicken, capsicum, onions, mushroom

PIZZA BIANCA

PIEMONTESE 24

Fior di latte, pork belly, mushroom and rocket and truffle paste.

TAORMINA 24

Fior di latte, Cherry tomatoes, Italian sausage and spinach.



CUCINA 105

FUNCTION menu

menu 1

\$35 per person

starter

Antipasto platters

pasta (sharing)

*fettucine boscaiola
penne pesto or siciliana
spaghetti meatball or bolognese*

pizza (sharing)

*selection of pizza's
from our menu
(seafood not included)*

**dessert only \$8 extra*

**drinks package \$25 extra (unlimited
soft drink, house wine & local beer)*

menu 2

\$43 per person

starter

bruschetta garlic mozza

pasta (sharing)

*fettucine boscaiola
penne pesto or siciliana
spaghetti meatball or bolognese*

mains (alternative)

*vitello parmigiana
(veal with eggplant, provolone in napoletana
sauce)*

pollo funghi

(chicken breast with mushroom sauce)

Optional add on set menu

Rocket or mix salad \$4
Vegetarian arancini \$4
Calamari platters \$6
Bruschetta bread \$3.50
Garlic mozza pizza \$4
Mix pizza \$10
Mix pasta \$10
Antipasto platters \$8
Oysters 2pp \$6
Fresh prawns 3pp \$8
WA scampi \$13
BBQ king prawn \$8
Tasmania scallops 2pp \$8
Half lobster \$35
Zucchini flowers \$6
Grilled octopus \$8
Mediterranea olives \$4
Halloumi \$5
Fresh bread 1.5

menu 3

\$50 per person

starter (sharing)

*antipasto platters
local fried calamari
bruschetta
garlic mozzarella*

mains (alternative)

*wild barramundi
served with herbs, cherry tomato
and butter sauce
vitello saltimbocca
Thin slices of veal with prosciutto
and sage in white wine sauce*

menu 4

\$65 per person

starter (sharing)

*bruschetta bread
garlic mozza*

entree two choices

*fried calamari
vegetarian arancini
antipasto
tasmania scallops*

main two choices

*chicken Kiev
220g eye fillet
Fish of the day
Lamb shank*

Alternative dessert

