

restaurantbarpizzeria



# CUCINA 105

## Food Menu



# PANE

## PANE/BREADS

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

## PIZZETTE/PIZZA CRUST

<b>GARLIC or HERB CRUST</b>	<b>12</b>
<b>GARLIC-MOZZARELLA PIZZA</b>	<b>15</b>
<b>BRUSCHETTA PIZZA</b>	<b>16</b>

*\*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**

