

CUCINETTA



6 COURSE LUXURY SHARE EXPERIENCE

PANE

Traditional bread, extra virgin oil, goat's ricotta, truffle abbamele

CRUDO

Raw Hiramasa Kingfish, finger lime, strawberries, salmon pearls, mustard seed dressing

BURRATA

Puglian creamy mozzarella, citrus fruits, preserved orange, chili, marjoram oil

PASTA

Vincenzo's signature potato soft Gnocchi, pan fried Moreton Bay bug, vodka sauce, tomato, cream, chives

MANZO

220gr 2GR full blood wagyu flank steak, MBS 8, confit garlic butter, mustard vinaigrette, marsala jus

DOLCE

Tiramisu, Zabaglione



17 Year's of passion and innovation

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8 COURSE SEAFOOD LUXURY SHARE EXPERIENCE

APERITIVO

Yellowfin Tuna tonnato sauce, served on brioche crostini with anchovies

OSTRICHE

Oysters shucked to order served with finger lime and salmon pearl

CRUDO

Hiramasa Kingfish, finger lime, strawberry, salmon pearls, capers, mustard seeds, shiso leaf, EVO dressing

OCTOPUS

Charred octopus, stracciatella roast kipflers, Vincenzo's nduja sauce

SORBETTO

Campari blood orange sorbetto

PASTA

Vincenzo's spaghettone, Sydney rock lobster, cherry tomato, garlic, chilli

GAMBERONI

Baked King prawns, lemon, caper, chive bottarga butter, herbed crumbs

DOLCE

Vincenzo's signature Tiramisu



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