

LEGGERI

- PIADINA** 22
Herb & garlic flat bread, buffalo ricotta and truffle honey
- SALUMI** 49
Assorted Italian hand sliced cured meat board, pickles, charred bread, marinated vegetables, Vincenzo's calabrese spreadable salami, cheese **suggested for 2 people**
- OLIVE** 16
Assorted Italian Olives, Sardinian crispy Carasau bread
Add 16 months aged parmigiano 8
- PANE** 3
Warm sour dough bread, made with organic flour
- OSTRICHE** 5.5
Sydney Rock oysters, lemon, caramelised vinegar, shallot
Apple, cucumber, salmon pearl 7.5

ANTIPASTI

- BURRATA** 29
Creamy Puglian mozzarella, plum marmelade, fresh fig, breasola, thyme, hazelnuts
- CRUDO** 33
Hand cut fish of the day, chilli, passionfruit dressing, lime, baby basil
- TARTARE** 30
Veal tartare, pickles, chilli, charred bread, mint, herbs, stracciatella, smoked paprika
- FIORI** 28
Lightly fried zucchini flowers filled with buffalo ricotta, lemon, mint, almond, fresh peas
- POLPO** 33
WA grilled octopus' with chickpeas and Tropea, smoked eggplant

CUCINETTA

1 HAT AWARD

LE PASTE

Stone ground flour, organic eggs, pasta made in house, in our pasta room

- SPAGHETTI** 40e 45m
Spaghetti made with our organic parsley, handpicked WA crab meat, tomato sugo, chilli and garlic soffritto
- PAPPARDELLE** 36e 41m
Tuscan pasta, Classic slow cooked lamb ragu with red wine, herbs, soft rioctta,
- GNOCCHI** 36e 41m
Vincenzo's Signature potato Gnocchi, slow cooked calabrese style Osso buco ragu, gorgonzola, kale
- LINGUINE** 43e 48m
Black Linguine, pipis, honey bugs, EVO, smoked mullet roe, chilli, garlic, parsley

PESCE

- PESCE** 51
Vincenzo's signature fish cooked in Cartoccio
- GAMBERI** 68
500g Oven baked Ballina King Prawns, chilli butter n'duja, aromatic bread crumbs
- SCAMPI** 56e 115m
200g Jumbo Scampi, exclusive to Cucinetta, grilled, southern Italian herb dressing
- ZUPPA** 70
My signature assorted Seafood casserole cooked with tomato, crab bisque, white wine, charred bread

Minimum 15 minutes between courses from when the table is re-set.
Please advise waiter for any allergy \$20 BYO only Tue-Fri dinner only
12.5 % public holidays, cards incur 1.5% sundays 5%

DALLA GRIGLIA

- QUAGLIA** 46
Organic Quail filled with truffle, pecorino, pork sausage, sauteed kale, pine nuts, sultana, lemon, polenta
- FIANCO** 62
Jacks Creek Wagyu inside skirt steak MBS 6 200g
- MANZO** 68
Jacks Creek Wagyu spinalis steak MBS 6 220g
- FILETTO** 79
Jacks Creek Wagyu Scotch fillet MBS 3+ 300g
- Add sautéed broccolini and kipfler potato** 12

SECONDI

- MAIALINO** 45
13hr slow cooked pork belly, baby carrots, fermented red cabbage, pear puree, preserved blood orange 53
- VITELLO** 49
Crumbed 350g veal, capers, lemon, butter, sage, rocket and parmesan
- AGNELLO** 49
16hr slow cooked Riverina lamb shoulder, pumpkin puree, beetroot, farro, fetta

CONTORNI

- INSALATA** 18
Mix leaf, caramelised balsamic, parmesan
- VERDURE** 18
Sautéed broccolini with lemon bread crumbs, chilli
- PATATE** 18
Triple cooked hand cut sweet potato
- POMODORO** 18
Tomato, nectarine, nuts, mint, goat's cheese salad