

# CUCINETTA

## BANQUET MENUS

### **\$61 BANQUET MENU**

NO BYO

#### *Antipasto (to share + choice of main)*

##### **Italian antipasto platters –**

Various dishes from the streets of Italy

#### *Secondi (choice of main)*

##### **Pasta**

Our house made pasta with classic ragu

##### **Carne**

Ancient style slow cooked market meat

##### **Pesce**

FOD served with daily condiments

#### *Contorni*

Artisan salad

***BREAD ROLLS FOR THE TABLE***

### **\$75 BANQUET MENU**

NO BYO

#### *Antipasto (5 Item Degustation sharing + Choice of main)*

##### **Carasau**

Olives – buffalo ricotta

##### **Burrata**

Pugliese style mozzarella

##### **Fiori**

Farm zucchini flowers

##### **Tagliere**

House made salumi board

##### **Crudo**

Carpaccio

#### *Secondi (choice of main)*

##### **Pasta**

Our house made pasta with classic ragu

##### **Carne**

Market meat

##### **Pesce**

FOD served with daily condiments

#### *Contorni*

Artisan salad

***BREAD ROLLS FOR THE TABLE***

# CUCINETTA

## BANQUET MENUS

### **\$85 BANQUET MENU** NO BYO

*Antipasto (5 Item Degustation share entrée + middle course + Choice of main)*

**Carasau**

Olives – buffalo ricotta

**Burrata**

Pugliese style mozzarella

**Fiori**

Farm zucchini flowers

**Tagliere**

House made salumi board

**Crudo**

Carpaccio

*Pasta (sharing middle table)*

**Gnocchi**

Vincenzo's Signature potato gnocchi with crab sauce

*Secondi (choice of main)*

**Agnello**

Our Signature slow cooked lamb shoulder

**Carne**

Market meat

**Pesce**

FOD served with daily condiments

*Contorni*

Artisan salad

**BREAD ROLLS FOR THE TABLE**

### **\$99 BANQUET MENU** BYO AVAILABLE \$10 PER BOTTLE

*Antipasto (5 Item Degustation share entrée + middle course + Choice of main)*

**Carasau**

Olives – buffalo ricotta

**Burrata**

Pugliese style mozzarella

**Fiori**

Farm zucchini flowers

**Tagliere**

House made salumi board

**Crudo**

Carpaccio

*Pasta (sharing middle table)*

**Gnocchi**

Vincenzo's Signature potato gnocchi with crab sauce

**Risotto**

Roast pumpkin & pork sausage risotto

*Secondi (choice of main)*

**Agnello**

Our Signature slow cooked lamb shoulder

**Fillet**

Beef eye fillet

**Pesce**

FOD served with daily condiments

*Contorni*

Seasonal vegetables

**BREAD ROLLS FOR THE TABLE**

# CUCINETTA

BANQUET M E N U S

**\$105 BANQUET MENU**  
BYO available free corkage

*Antipasto (5 Item Degustation share entrée + middle course + Choice of main)*

**Carasau**

Olives – buffalo ricotta

**Burrata**

Pugliese style mozzarella

**Fiori**

Farm zucchini flowers

**Tagliere**

House made salumi board

**Crudo**

Carpaccio

*Pasta (sharing middle table)*

**Gnocchi**

Vincenzo's Signature potato gnocchi with crab sauce

*Secondi*

*(individual choice of main)*

**Agnello**

Our Signature slow cooked lamb shoulder

**Fillet**

Beef eye fillet

**Pesce**

FOD served with daily condiments

*Contorni*

Seasonal vegetables

*Dessert (individual)*

**Dolce**

Choose a dessert for your guests

**BREAD ROLLS FOR THE TABLE**

Our menu is seasonal. Menu subject to changes, due to market fluctuations.  
Want to make your own package? Talk to us to discuss your needs. We love making people happy!

# CUCINETTA

## BANQUET MENUS

### CANAPES

### SEAFOOD

Oyster, shallot, red wine vinaigrette  
Salmon fritters, lemon aioli  
Crostoni, whipped tuna, salmon roe  
Calamari fritti  
Tuna tartare, eggplant

### MEAT

Prosciutto wrapped grissini  
Beef tartare, mustard, horseradish, crostoni  
Waygu beef burgers  
Nonnas meat balls  
Tart of figs, prosciutto, buffalo ricotta

### VEGETARIAN

Crumbed zucchini flowers  
corn fritters, tomato jam  
Arancini, truffle, parmesan  
Buffalo ricotta, semi-dried tomato, olive  
tapenade, crostoni

### SUBSTANTIAL

Gnocchetti sardi, cherry tomatoes, baby octopus,  
capers, olives  
Penne, cherry tomatoes, eggplant, basil,  
ricotta  
Braised lamb shoulder, Jerusalem artichoke,  
grape  
Salsa

### DESSERT CANAPES

Raspberry tarts  
Tiramisu  
Cannoli ricotta  
Profiteroles  
Mousse

### CANAPE PACKAGES

3 HOUR CANAPE PACKAGE  
\$75.00 PER PERSON  
8 x Canape pieces  
(2 x seafood, 2 x meat, 2 x veg, 2 x Substantial  
dishes)

3.5 HOUR CANAPE PACKAGE  
\$90.00 PER PERSON  
10 x Canape pieces  
(2 x seafood, 2 x meat, 2 x veg, 2 x Substantial  
dishes 2 x dessert)  
ADDITIONS AVAILABLE

# CUCINETTA

BANQUET MENUS

## BEVERAGE PACKAGES

BYO with \$90 canape menu menu \$10 per bottle

### *\$48 per person 3.5 HOUR PACKAGE*

#### **WINES**

Sparkling, White wine & Red wine

#### **BEER**

Birra Moretti / Peroni Light

#### **OTHER**

Soft drinks / Sparkling water / coffee

### *\$65 per person 4 HOUR PACKAGE*

#### **WINES**

Sparkling, White wine & Red wine

#### **BEER**

Birra Moretti / Peroni Light

#### **OTHER**

Soft drinks / Sparkling water / coffee

#### **SPIRTIS**

Mixed drinks

### *\$100 per person 4 HOUR PACKAGE*

#### **WINES**

Sparkling, White wine & Red wine

#### **BEER**

Birra Moretti / Peroni Light / Premium beer

#### **OTHER**

Soft drinks / Sparkling water, mineral water  
coffee

#### **SPIRTIS & COCKTAILS**

Mixed drinks

**IT IS NOT COMPULSORY** to arrange a drinks  
package you may choose on  
consumption

# CUCINETTA

## BANQUET MENUS

### *Additions*

**Bread \$3pp**

Additional bread

**Oysters 8pp**

Platters centre table

**Seafood platters \$45**

Platters of mixed seafood

**Desserts \$15**

Individual desserts

**Fruit platters \$6pp**

Assorted fruit plates

**Cannoli & biscuits \$6pp**

House made platters

**Cake serving \$2.50pp**

Cut yourself for free

Dress and cut your cake with gelato **\$5pp**