

CUCINETTA

1 Chef Hat Restaurant 2018

\$65 BANQUET MENU NO BYO

2 course sharing

Antipasto (to share + sharing main)

Italian antipasto platters -
Various dishes from the streets of Italy

Secondi (sharing)

Pasta
Our house made pasta with classic ragu

Carne
Ancient style slow cooked market meat

Contorni

Artisan salad

\$80 BANQUET MENU NO BYO

2 courses

Antipasto (4 Item Degustation sharing + A La Carte Mains)

Pane
Bread for the table

Carasau
Olives - buffalo ricotta

Burrata
Pugliese style mozzarella

Fiori
Farm zucchini flowers

Tagliere
House salumi board

Secondi (choice on the day)

Gnocchi
Our award winning Gnocchi crab

Carne
Market meat

Pesce
FOD served with daily condiments

Contorni
Artisan salad

CUCINETTA

1 Chef Hat Restaurant 2018

\$90 BANQUET MENU NO BYO

3 courses

Antipasto (4 Item Degustation share entrée + middle course + A La Carte Mains)

Pane

Bread for the table

Carasau

Olives - buffalo ricotta

Burrata

Pugliese style mozzarella

Fiori

Farm zucchini flowers

Tagliere

House salumi board

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

\$118 BANQUET MENU BYO AVAILABLE \$15 PER BOTTLE wine only

4 courses

Antipasto (4 Item Degustation share entrée + middle course + A La Carte Mains)

Pane

Bread for the table

Carasau

Olives - buffalo ricotta

Burrata

Pugliese style mozzarella

Fiori

Farm zucchini flowers

Tagliere

House salumi board

Pasta (sharing middle table)

Gnocchi

Vincenzo's Signature potato gnocchi with crab sauce

Secondi (choice of main)

Agnello

Our Signature slow cooked lamb shoulder

Fillet

Beef eye fillet

Pesce

FOD served with daily condiments

Contorni

Artisan salad

Dessert

Sharing Dessert 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

1 Chef Hat Restaurant 2018

\$125 BANQUET MENU *BYO free option*

4 courses

Antipasto (5 Item Degustation share entrée + middle course + A La Carte Mains)

Pane

Bread for the table

Carasau

Olives - buffalo ricotta

Burrata

Pugliese style mozzarella

Fiori

Farm zucchini flowers

Tagliere

House salumi board

Capesante

Scallops my way

Pasta (sharing middle table)

Gnocchi

Vincenzo's Signature potato gnocchi with crab sauce

Secondi {A La Carte Mains}

Agnello

Our Signature slow cooked lamb shoulder

Carne

Market meat

Pesce

FOD served with daily condiments

Contorni

Seasonal vegetables

Dessert (individual)

Dolce

My unique Tiramisu recipe

\$85 BANQUET MENU **NO BYO**

3 course sharing

Antipasto (5 Item Degustation share entrée + middle course + A La Carte Mains)

Pane

Bread for the table

Burrata

Pugliese style mozzarella

Fiori

Farm zucchini flowers

Tagliere

House salumi board

Secondi {sharing Mains}

Gnocchi

Vincenzo's Signature potato gnocchi with crab sauce

Agnello

Our Signature slow cooked lamb shoulder

Pesce

FOD served with daily condiments

Dessert (Sharing)

Dolce

Choose a dessert to share from our menu

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Additions to the menu

Oysters \$60

Platters centre table

Seafood platters \$120

Platters of hot cold seafood

Calamari \$40

Australian fried calamari platters

Fresh Prawns \$42

Peeled Fresh prawns, sauce, lemon

Pasta \$35

Platters of pasta beef Ragu

Desserts

Individual desserts **\$18**

Sharing desserts \$14

Fruit platters \$8pp

Assorted fruit platters

Cannoli \$6pp

House made cannoli

Cake serving options

We cut \$3.50pp

Cut yourself for free

We cut your cake with gelato **\$7pp**

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BEVERAGE PACKAGES

\$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

SPIRITS

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

SPIRITS & COCKTAILS

Mixed drinks

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