

# CUCINETTA

1 Chef Hat Restaurant 2018, 2019

2020 menus

## \$75 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

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## \$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

*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

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## \$135 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

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!

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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 \$8pp**

House made cannoli

### **Cake serving options**

We cut \$3.50pp

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

### *\$68 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

### *\$110 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