

MENU

Minimum 15 minutes between courses from when the table is re-set. Please advise waiter for any allergy.

M

LEGGERI

Piadina 23

Herb & garlic flat bread, Italian regional olives, buffalo ricotta and truffle honey

Salumi 35

Assorted Italian hand sliced cured meat board, pickles, charred bread, marinated eggplant, cheese

Pane 3 ea

Warm Focaccia roll, house churned butter and extra virgin oil

ANTIPASTI

Salsiccia 24

Pan fried smoked pork sausage, black olives, capsicum, radicchio leaf, balsamic

Calamari 28

Hawkesbury river calamari pan seared, roast tomato, marinated zucchini, southern Italian dressing, rocket leaf

Fiori 24

Crumbed and fried farm zucchini flowers filled with 4 cheeses, anchovies, semi dried tomato

Stracciatella 24

Roasted beetroot, creamy mozzarella, hazelnut, mint, truffle honey, pomegranate, melon

Crudo 31

30 days dry aged Tuna carpaccio, salmon pearls, cucumber, onion, chilli, garlic, coriander, lemon sauce

CUCINETTA

Welcome, Cucinetta is all about the revival of the old, classic and ancient. My passion derives from childhood memories, the love of food and pure flavour. I invite you to taste.
Vincenzo

LE PASTE

All pasta are made by Vincenzo in house with Italian organic stone ground flour & organic eggs and cooked to order.

29e 34m Gnocchi

Vincenzo's signature gnocchi, slow cooked lamb ragu, mascarpone, hazelnuts, crispy kale, truffle oil

31e 36m Spaghetti

Spaghetti made with our garden organic parsley, handpicked crab meat, tomato sugo, chilli and garlic soffritto

33m Bucatini

House made Bucatini, classic amatriciana sauce, smoked pancetta, sautéed onion, tomato, pecorino

31e36m Pappardelle

Fresh egg ribbon pasta, Vongole, calamari, prawns, zucchini, prawn oil, lobster bisque, bottarga

FROM THE GRILL

Manzo 95

Jacks Creek Wagyu beef striploin MBS 7 + 250grms served with mushrooms, red wine ragu, horseradish, Leeks

Filetto 48

Ranger valley Scotch fillet MBS 3+ 280grms served with mushrooms, red wine ragu, horseradish, Leeks

Buon appetito!!! Vincenzo

CONTORNI

Insalata 12

Radicchio leaf

Verdure 12

Sautéed Broccolini

Patate 12

Fries, rosemary, parmesan, paprika

SECONDI

Maialino 38

Twice baked Sardinian style Berkshire pork belly, roast pumpkin, fermented sultana, fried rainbow cauliflower

Galletto 36

Pan fried marinated organic Spatchcock, cannellini beans, spring beans, lentils, asparagus

Agnello 39

15 hr slow roasted Riverina lamb shoulder, charred broccoli, preserved cumquats, buffalo feta, ancient grains

PESCE

Pesce 40

Fish fillet of the day

Scampi e43 m85

WA Scampi 150g-200g sizes grilled – nduja – garlic – chilli sauce

Grigliata 51

Grilled seafood platter, southern Italian herb dressing, fresh lemon

CHEF RESTAURATEUR Vincenzo Mazzotta