

Cucinetta set menu Effective September 2009

Barquet Menu \$ 59 Shared Antipasto + main

ANTIPASTO

Vincenzo's selection of antipasto to share

SECONDI

Gnocchi filled with ricotta spinach-tomato-basi

Veal cheeks-parmesan polenta-barolo wine

Fish of the day

Pork belly –apple risotto-truffle honey-baby cress salad

CONTORNI

Rocket dressed with honey and white balsamic-parmesan

Lightly fried potatoes-rosemary-onion-confit garlic

Flexibility

We will accommodate to any special requests wherever possible

Vegetarian/ special diet

Please let us know your requirement and we will do our best

To meet your needs

Add ons

Antipasto platters	14ph
Cheese & fruit platters	9ph
A la carte desserts	14ph
Coffee & biscotti	5ph

Contact

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WWW.CUCINETTA.COM.AU

Barquet Menu \$72 Entree + Main

SPUNTINO

Crostini with roast tomato ricotta-basil-extra virgin oil

ANTIPASTO

Calamari served with cherry tomatoes-spinach & bread salad

Scallops served with salmon tartar-crisp pancetta-white onion foam

Lightly fried eggplant parcel-four cheeses-marinated capsicum

SECONDI

Tagliolini with Balmain bugs-porcini-chilli

Veal cheeks-parmesan polenta-barolo wine

Fish of the day

Confit duck with apple risotto veal glaze

CONTORNI

Rocket dressed with honey and white balsamic-parmesan

Lightly fried potatoes-rosemary-onion-confit garlic

Barquet Menu \$81 Entree + shared risotto + Main

SPUNTINO

Hand made grissini-rosemary & garlic olives-grana cheese

ANTIPASTO

Eggplant filled with goat's feta served with marinated capsicum

Lightly fried seafood plate served with lemon

Shallow fried zucchini flowers with pumpkin-pancetta-pecorino cream

Salmon carpaccio bottarga aioli-seafood salad-fennel-asparagus

RISOTTO

Scampi risotto with caramelised leek and shaved bottarga

SECONDI

Pork belly –apple risotto-truffle honey-baby cress salad

Roasted lamb rump-fregola sarda-spinach-veal glaze

Fish of the day

Stuffed rabbit-sultanas-almonds-baby lentils-pecorino

CONTORNI

Selection of garden greens sautéed with butter-almonds-sultanas

Lightly fried potatoes-rosemary-onion-confit garlic

Menu may change at any time.

Chef Vincenzo Mazzotta