

Cucinetta Set Menu Effective Jan 1st, 2012

Barquet Menu \$ 59 Shared Antipasto + choice of Mains

ANTIPASTO

Vincenzo's selection of antipasto to share

SECONDI

Gnocchi with pork ragout-porcini-pecorino-balsamic

Veal cheeks-potato cream caramelised shallots- Barolo jus

Fish of the day-fregola Sarda-calamari-prawn ragout-black olives and capers

Roasted chicken involtino-lemon and thyme-baby lentils

CONTORNO

Rocket salad dressed with fresh lemon and extra virgin olive oil

Flexibility

We will accommodate to any special requests wherever possible

Vegetarian/ special dietary

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

Add on

Antipasto platters	14ph
Cheese & fruit platters	9ph
A la carte desserts	17ph
Coffee & biscotti	5ph

Contact

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WWW.CUCINETTA.COM.AU

Barquet Menu \$71 Sharing Entree + choice of Mains

SPUNTINO

Crostini with tomato ricotta-basil-extra virgin oil

ANTIPASTO

Seared sea scallops-trout tartar-salsa verde

Lightly fried Zucchini flowers filled with mozzarella-lemon

Eggplant parcel filled with buffalo cheese- roasted capsicum

Oven baked fresh figs-prosciutto-gorgonzola fondue

SECONDI

Potato gnocchi with soffritto of garlic chilli parsley-blue swimmer crab

13 hrs cooked ox cheek-potato-carrots cream-prunes

Fish of the day

Confit duck-celeriac puree-caramelized radicchio-fig mustard

CONTORNI

Rocket salad dressed with balsamic-honey-walnuts-parmigiano

Lightly fried potatoes-rosemary-onion-garlic

Barquet Menu \$81 Entree + Shared Gnocchi + choice of Main

SPUNTINO

Hand made grissini-rosemary & garlic olives-goat's cheese

ANTIPASTO

Eggplant parcel filled with buffalo cheese-roasted capsicum

Oven baked fresh figs-prosciutto-gorgonzola fondue

Zucchini flowers with mozzarella-lemon

Scallops served with trout tartar-salsa verde

PRIMO

Gnocchi with soffritto of garlic chilli parsley-blue swimmer crab

SECONDI

Beef fillet served with artichoke puree-mushrooms-spinach

Pork belly-served with daily condiments

Fish of the day

Confit duck with celeriac puree-caramelized radicchio-fig mustard

CONTORNI

Selection of garden greens sautéed with butter-almonds

Lightly fried potatoes-rosemary-onion-garlic

Menu may change at any time.

Chef Vincenzo Mazzotta Host Giovanni Finocchiaro