



## CUCINETTA RISTORANTE VALENTINES MENU

VALENTINE'S DAY FEBRUARY 14TH 2012

LA NOSTRA CUCINA CHOICE OF

### ENTREE

Tuna tartare-grilled cuttlefish-chilli-fresh lemon

Zucchini flowers lightly fried filled with crab, prawns & scallops-tomato basil dice

Eggplant filled with buffalo ricotta-roasted capsicum

Oven baked pork sausage-white milk polenta-lentils-flamed salame

### MAIN COURSE

Veal involtino stuffed with faro and taleggio served with baby lentils and eggplant

Vincenzo's signature gnocchi with crab meat-tomato-chilli-basil

Grilled Snapper fillet-truffle & mixed mushroom risotto

Roasted duck leg-fennel gratin-caramelised onions-poached apple

### DESSERT

Fresh summer fruits-passion fruit curd-white chocolate gelato-mascarpone cream-baby basil

**CHEF** Vincenzo Mazzotta **HOST** Giovanni Finocchiaro

103 WOOLWICH RD WOOLWICH NSW 2110 P 9817 21 25 E RESERVATIONS@CUCINETTA.COM.AU