

CUCINA MIA

RESTAURANT

STARTERS

Garlic Bread (6 per serve)	8
Garlic & Cheese Pizza	15
Bruschetta (2 per serve)	10
Toasted artisan bread topped with tomato, garlic, fresh basil, drizzled with olive oil and balsamic glaze	
GLUTEN FREE BREAD - \$3 EXTRA	
Pumpkin Arancini (3 per serve)	16
Panko crumbed and fried rice balls with butternut pumpkin, sage, parmesan and mozzarella, served with napolitana sauce	
BBQ Octopus (Entrée) (A)	24
Marinated and chargrilled with garlic, olive oil, chilli, parsley and lemon, served with garlic aioli	
Calamari Fritti (Entrée) (I)	22
Lightly floured and deep fried, served with garlic aioli and lemon	
Prosciutto & Burrata	29
San Daniele prosciutto, burrata, fresh basil and drizzled with balsamic glaze, served with warm pizza bread	

SIDES

Bowl of Fries	8
Side Salad	5
Side Mashed Potato	7
Bowl of Vegetables	7

SALADS

Italian Salad	15
Mixed leaves, tomatoes, cucumber, Spanish onion, olive oil and vinaigrette dressing	
Caprese Salad	19
Fresh tomato, basil, oregano, olive oil and creamy burrata served with wood fired bread	
Rocket & Parmesan Salad	16
Wild rocket, tossed with fresh pear and shaved parmesan, finished with extra virgin olive oil and balsamic glaze	
ADD	
SAN DANIELE PROSCIUTTO	7
GRILLED CHICKEN	8
GRILLED GARLIC PRAWNS (I) (3)	8
BURRATA	8

PIZZA

PIZZA ROSSA	
TOMATO BASE	
Margherita	22
Mozzarella, basil and olive oil	
Siciliana	22
Eggplant, chilli, basil, salted ricotta and mozzarella	
Capricciosa	26
Ham, mushroom, olives, basil and mozzarella	
Diavola	26
Hot salami, capsicum, Spanish onion, parsley and mozzarella	
Gamberi (I)	29
Prawns, cherry tomatoes, Spanish onion, parsley, garlic and mozzarella	
Vegetarian	24
Mushrooms, capsicum, baby spinach, Spanish onion, olives, parsley and mozzarella	
Mushroom	24
Mushroom, olives, garlic, chilli, basil and mozzarella	
Salumi	29
Ham, hot salami, cabanossi, sausage, basil and mozzarella	
Frutti Di Mare (M)	32
Calamari, octopus, prawns, garlic, parsley and mozzarella	
Pollo & Funghi	26
Chicken, mushroom, Spanish onion, oregano, fresh avocado, parsley and mozzarella, finished off with aioli sauce	

PIZZA BIANCA

WHITE BASE

Prosciutto & Rocket	29
Prosciutto, mushrooms, rocket, shaved parmesan, olive oil and mozzarella	
Pumpkin & Ricotta	24
Buffalo ricotta, roasted pumpkin, spinach, pine nuts and mozzarella	

NO HALF & HALF

GLUTEN FREE PIZZA AVAILABLE \$3

VEGAN CHEESE AVAILABLE \$5

KIDS MENU

15

Chicken Nuggets & Chips

Chicken Schnitzel & Chips

Rigatoni Napoletana

Spaghetti Bolognese

Calamari & Chips (I)

Fish & Chips (I)

Kids Cheeseburger & Chips

Kids Ham & Cheese Pizza

(UNDER 12 YEARS ONLY)

MAINS

Fungi alla Brandy (Your choice of Chicken or Veal)	32
With green peppercorns, mushrooms, shallots and brandy in a creamy pink sauce - served with vegetables and roast potatoes	
Boscaiola (Your choice of Chicken or Veal)	32
With bacon, shallots, mushrooms, parsley in cream sauce - served with seasonal vegetables	
Veal Schnitzel Parmigiana	30
Topped with cheese and Napoletana sauce - served with chips and salad	
Chicken Schnitzel Parmigiana	29
Topped with cheese and Napoletana sauce - served with chips and salad	
Beer Battered Flathead (I)	21
with lemon and tartare sauce- served with chips and salad	
Veal Schnitzel	27
Served with chips, salad and your choice of sauce	
Chicken Schnitzel	24
Served with chips, salad and your choice of sauce	

CHEF'S SIGNATURE

Seafood Hotpot (M)

56

Prawns, mussels, octopus, calamari, scallops and lobster tail, simmered in a rich Napoletana sauce with garlic, onion and white wine

GRILL

Rump Steak 300g	34
Served with chips, salad and your choice of sauce	
T-Bone Steak 400g	44
Served with chips, salad and your choice of sauce	
Cheeseburger	24
Angus beef patty, fried onions, lettuce, tomato, American cheese and BBQ sauce - served with chips	
Lamb Souvlaki	36
Served with warm pita bread, tzatziki, Greek salad and chips	
BBQ Octopus (Main) (A)	40
Marinated in garlic, lemon, olive oil, parsley and chilli - served with garlic aioli, chips and salad	
Crispy Skin Salmon Fillet (A)	35
Served with Kipfler potatoes, greens, lemon and avocado puree	

SWAP CHIPS OR SALAD FOR:

VEGETABLES OR MASH POTATO \$3

CHOICE OF SAUCE:

GRAVY, MUSHROOM, PEPPERCORN, DIANE

EXTRA SAUCE \$2

PASTA

Lamb Ragu Pappardelle	30
Braised lamb ragu with grated parmesan cheese	
Spaghetti Aglio Olio (I)	34
Prawns, vongole, confit cherry tomatoes with garlic, chilli, olive oil, butter and white wine	
Rigatoni Alla Vodka	27
Creamy burrata, vodka in a Napoletana sauce with onion, garlic and parmesan	
Spaghetti Scampi (M)	39
Scampi, crab meat, garlic, chilli and brandy in a pink sauce	
Fettuccine Gamberi (I)	32
Prawns, shallots, cherry tomatoes, chilli and basil, tossed in a rich garlic marinara sauce	
Fettuccine Boscaiola	25
Bacon, mushrooms and shallots in a creamy white wine sauce	
Spaghetti Bolognese	25
Traditional Italian veal Bolognese ragu	
Gnocchi Pesto	26
House-made gnocchi with cherry tomatoes, basil pesto, roasted pine nuts and parmesan in a creamy sauce	
Gnocchi Gorgonzola	24
House-made gnocchi in a creamy gorgonzola cheese sauce	

DESSERTS

Tiramisu	12
Italian sponge biscuits dipped in coffee, layered with mascarpone cheese, whipped cream and dusted with chocolate	
Nutella Pizza	19
Served with crushed hazelnuts and vanilla ice cream	
Sticky Date Pudding	15
Topped with crunchy almonds and butterscotch sauce - served with vanilla ice cream	
Belgian Choc & Chips Waffles	15
With chocolate sauce, strawberries and whipped cream- served with vanilla ice cream	
Pure Gelato	
Chocolate, Vanilla, Biscoff, Mango, Strawberry, Lemon, Pistachio	
1 x Scoop 5 / 2 x Scoops 7 / 3 x Scoops 9	
Milkshake	6
Vanilla Strawberry Chocolate Caramel	
Affogato	7.5
Espresso coffee served with vanilla gelato	
WITH BAILEYS, FRANGELICO, KAHLUA TIA MARIA	
16	

Seafood Country of Origin

(A) Australian | (I) Imported | (M) Mixed Origin

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