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

Pollo & Fungi 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

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 served with woodfired bread

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

Fettuccine Lamb Ragu 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

GLUTEN FREE PASTA AVAILABLE $3

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 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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