

PRIMI PIATTI

TAGLIERE - A selection of our Daily cured meats	\$17
ANTIPASTO DI CUCINA - Chef's selection of savoury bites	\$23
CALAMARI - Calamari, rocket with our balsamic mayonnaise dressing	Entree \$19 Main \$23
PARMIGIANA - Eggplant parmigiana, in our Siciliano sauce, mozzarella, fresh basil	\$18
VITELLO TONNATO - Slow cooked veal girello, tuna pate and caperberries	\$19

PASTA - SECONDI

KIDS PASTA - Kids portion short pasta available	\$14
PASTA AL FORNO - Oven baked short pasta, beef Ragu, Mozzarella, peas, eggs, fresh basil	\$19
GNOCCHI DATTERINO - Gluten free gnocchi with cherry tomato imported from Sicily	\$23
LINGUINE AI FRUTTI DI MARE - Linguine with mix seafood and light napoli sauce	\$28
COTOLETTA ALLA MILANESE - Crumbed veal, rocket and lemon	\$29
PESCE - See Fish of the day on our viewing screen (not available Monday & Tuesday)	Market Price

INSALATE - CONTORNI

PATATE FRITTE - Hand cut fried potatoes wedges	\$9
BROCCOLINI SALTATI - Sauteed broccolini with lemon	\$11
INSALATA DEL GIARDINO - Mix leaves, cucumber, raddish, pomodorini, olive, evoo	\$11
INSALATA DI RUCOLA - Organic rocket, parmesan, balsamic vinegar.	\$11
INSALATA IN BIANCO - White cabbage, fennel, apple, ricotta salata.	\$12
CAPRESE - Imported Italian Mozzarella with organic tomatoes, fresh basil & oregano Evoo	\$13

* All credit card transactions will incur a 1.85% credit card fee including G.S.T. All EFTPOS and debit card transactions will incur a 35 cent flat fee.

PLEASE NOTE Cucina & Co engages a third party to provide this service and does not profit from any card processing fees.

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FOCACCIA

FOCACCIA: garlic, oregano and olive oil	\$7
FOCACCIATA: served with olives and olive oil	\$9
FOCACCIA ROSSA: San Marzano tomato, green olives, oregano and olive oil	\$11
FOCACCIA TRICOLORE: Prosciutto di Parma, cherry tomatoes, rocket, shaved Grana Padana	\$23
FOCACCIA CUCINA: Buffalo mozzarella, Prosciutto di Parma, cherry tomatoes, zucchini and eggplants, julienne basil and evoo	\$26

PIZZE

MARGHERITA: San Marzano tomato, Fior di Latte Mozzarella, evoo	\$16
DIAVOLA: San Marzano tomato, mozzarella, spicy Soppressa, basil	\$20
NAPOLI: San Marzano tomato, mozzarella, anchovies, capers, olives	\$18
BUFFALO: San Marzano tomato, Buffalo mozzarella, basil, evoo	\$21
PARMA: San Marzano tomato, mozzarella, Prosciutto di Parma, basil	\$23
SORRENTINA: San Marzano tomato, cherry tomato, Buffalo mozzarella, Grana Padano, basil, evoo	\$25
PARMIGIANA: San Marzano tomato, mozzarella, grilled eggplant parmesan, basil	\$18
MARINARA: San Marzano tomato, mix seafood, garlic, parsley, evoo	\$22
ZUCCOTTA: Mashed Pumpkin, buffalo mozzarella, sausage, basil, evoo	\$22
COTTO E FUNGHI: San Marzano tomato, mozzarella, ham, mushroom, basil	\$19
ORTOLANA: Baked vegetables, stracchino, evoo	\$20
BOSCAIOLA: Radicchio, mushrooms, sausage, caciocavallo, evoo	\$21
CALZONE: San Marzano tomato, ham, mozzarella, ricotta, basil, evoo	\$18
ROYAL: San Marzano tomato, Burrata, Coppa, basil, evoo	\$25

DOLCI

TIRAMISU - Traditional Italian Style	\$11
PANNACOTTA - With fresh seasonal infusions.	\$11
CANNOLI SICILIANI - Ricotta, pistachio, candied cherries, orange and lemon zests	\$10
GELATO MISTO - Mix flavour ice cream scoops	\$9
NUTELLINO - Calzone filled with Nutella and serve with ice cream	\$12

