

FOCACCIA

FOCACCIA: garlic, oregano and olive oil	\$8
FOCACCIATA: served with olives and olive oil	\$10
FOCACCIA ROSSA: San Marzano tomato, green olives, oregano and olive oil	\$12
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	\$17
DIAVOLA: San Marzano tomato, mozzarella, spicy Soppressa, basil	\$22
NAPOLI: San Marzano tomato, mozzarella, anchovies, capers, olives	\$19
BUFFALO: San Marzano tomato, Buffalo mozzarella, basil, evoo	\$23
PARMA: San Marzano tomato, mozzarella, Prosciutto di Parma, basil	\$24
SORRENTINA: San Marzano tomato, cherry tomato, Buffalo mozzarella, Grana Padano, basil, evoo	\$26
PARMIGIANA: San Marzano tomato, mozzarella, grilled eggplant parmesan, basil	\$19
MARINARA: San Marzano tomato, daily mix seafood (ask your waiter) , garlic, parsley, evoo	\$28
ZUCCOTTA: Mashed Pumpkin, buffalo mozzarella, sausage, basil, evoo	\$23
COTTO E FUNGHI: San Marzano tomato, mozzarella, ham, mushroom, basil	\$21
ORTOLANA: Baked vegetables , stracchino, evoo	\$21
BOSCAIOLA: Kale, mushrooms, sausage, caciocavallo, evoo	\$24
CALZONE: San Marzano tomato, ham, mozzarella, ricotta, basil, evoo	\$20
ROYAL: San Marzano tomato, Burrata, Coppa, basil, evoo	\$27

DOLCI

TIRAMISU - Traditional Italian Style	\$12
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	\$13

PRIMI PIATTI

TAGLIERE - A selection of our Daily cured meats			\$17
ANTIPASTO DI CUCINA - Chef's selection of savoury bites			\$24
CALAMARI - Calamari, rocket with our balsamic mayonnaise dressing	Entree \$19	Main \$23	
PARMIGIANA - Eggplant parmigiana, in our Siciliano sauce, mozzarella, fresh basil			\$19

PASTA - SECONDI

KIDS PASTA - Kids portion short pasta available			\$15
PASTA AL FORNO - Oven baked short pasta, beef Ragu, Mozzarella, peas, eggs, fresh basil			\$21
GNOCCHI DATTERINO - Gluten free gnocchi with cherry tomato imported from Sicily			\$24
LINGUINE AI FRUTTI DI MARE - Linguine with mix seafood and light napoli sauce			\$28
PAPPARDELLE GIUSEPPINA - Hand Cut Pappardelle with Slow cooked Lamb & Pork Ragu'			\$29
COTOLETTA ALLA MILANESE - Crumbed veal, rocket and lemon			\$20
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			\$10
BROCCOLINI SALTATI - Sauteed broccolini with lemon			\$12
INSALATA DI RUCOLA - Organic rocket, parmesan, balsamic vinegar.			\$11
CAPRESE - Imported Italian Mozzarella with organic tomatoes, fresh basil & oregano Evoo			\$15

* 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.