

cucina 105

MENU

Starters

Bruschetta

Homemade bread with diced roma tomatoes, shaved parmesan and fresh basil.

Garlic/herb

Homemade bread with the choice of garlic or herb butter.

Peperonata

Homemade bread with roasted capsicum & ricotta cheese.

Funghi

Homemade bread with sautéed wild mushroom.

Olive

Homemade bread with fresh olive tapende.

Pizzette/pizza crust

Garlic or herb crust

Garlic – mozzarella pizza

Bruschetta pizza

cucina 105

Antipasti

Calamari fritti	17
Super tender salt and pepper calamari rings fried and served with home-made aioli dressing.	
Gamberoni all'aglio	19
Prawns tossed in a garlic and Portofino sauce served with home – made bread.	
Burrata	22
Fresh soft mozzarella cheese served with thinly sliced parma prosciutto and fresh roma tomatoes	
Polipo	19
Char-grilled octopus served with a home-made dressing.	
Arancini vegetariani (v)	15
Home-made rice ball with peas and mozzarella.	
Halloumi con verdure (v)	17
Fried halloumi cheese served with char-grilled vegetables.	
Tagliere di salumi per due	32
Our finest selection of deli meats, cheeses and olives.	
Tre colori quiona (vegan)	18
Seasonal vegetables, fresh spinach quinoa and almonds finished in extra virgin olive oil.	

Pasta

Spaghetti con brasato di manzo	24
With slow cooked beef cheeks. (cooked for 6 hours)	
Spaghetti ai frutti di mare	28
Fresh seafood tossed with garlic, chili and white wine, in a lobster bisque and napolitana sauce.	
Fettuccine alla boscaiola	22
Sautéed mushroom & bacon slow cooked in a cream.	
Gnocchi al granchio	28
Blue swimmer crab, tossed in white wine, zucchini, chilli finished in a pink sauce.	
Fettucine aragosta e gamberi	38
Half lobster & prawns tossed in chilli, garlic, white wine in a napolitana sauce with a touch of cream	
Penne siciliana (v)	22
With eggplant cooked in a napolitana sauce topped with fresh ricotta & basil.	
Penne pesto con pollo	22
Chicken breast, cooked in creamy pesto sauce with pine nuts.	
Ravioli di zucca (v)	22
Fresh homemade pumpkin ravioli, finished with a burnt butter & sage sauce.	

cucina 105

Risotto

Risotto ai funghi (v, gf) (optional vegan)	24
Creamy risotto of sautéed mushrooms, served with shaved parmesan.	
Risotto al salmone affumicato e gamberi (gf)	28
Risotto tossed with prawns and smoked salmon, cooked in a lobster bisque and napolitana sauce. Finished with extra virgin olive oil.	
Risotto alla zucca e pancetta (gf)	24
Risotto with sweet pumpkin and Italian pancetta. Topped with shaved parmesan cheese.	
Risotto alle verdure (v, gf) (optional vegan)	24
Risotto with seasonal vegetables in a napolitana sauce.	

Secondi

Pollo con gamberi	29
Grilled chicken breast topped with prawns and a pink sauce, served with creamy mash potatoes and seasonal vegetables.	
Stinco d'agnello	29
French tipped great southern free range lamb shank. Served with creamy mash potatoes and seasonal vegetables	
Costata di manzo	42
Tasmanian angus grass fed rib eye (400grams) served with beer battered chips or salad	
Tagliata di manzo	40
Manning valley new York grass fed (450grams) served with beer battered chips or salad	
Filetto di manzo	34
Wingham reserve 100 day aged grain fed eye fillet (200 grams) served with beer battered chips	
Costine di maiale (1kg)	46
Ottway sweet natural pork ribs. Served with homemade bbq sauce and beer battered chips	

Extras 8

Creamy garlic prawns
Crispy calamari
Sautéed mushrooms
Mash potato
Beer battered chips
Garlic spinach
Seasonal vegetables

Sauces(gf) 4

Peppercorn
Mushroom sauce
Diane sauce
Herb or garlic butter
Red wine jus

cucina 105

Secondi di Pesce

Salmone alla griglia	32
Wood fire crispy skin atlantic salmon fillet served with spinach, cherry tomato and pesto mayo	
Gamberoni	38
Australian king prawns served with lemon butter and herbs. Finished in the wood fire oven served with an Italian salad	
Zuppa di mare	46
Freshly tossed seafood in a lobster bisque sauce. Served with Italian homemade bread	
Pesce del giorno	market price
Please see our friendly staff for today's catch	

Insalate

Insalata greca	14
Greek salad, cucumber, feta cheese, tomato, olives, red onion in balsamic reduction	
Rucola	14
Rocket, pear and shaved parmesan	
Insalata mista	12
Mixed leaf, onion, tomato, carrots, cucumber with balsamic vinegar	
Seasonal salad	14
Spinach, roasted sweet potato, feta, onion, rocket, caramelized pecan nuts	

cucina105

Pizza

Margherita	18
Tomato, fior di latte mozzarella & basil	
Napolitana	21
Tomato, anchovies, capers & olives. No mozzarella	
Calabrese	21
Tomato, fior di latte mozzarella, salami, onion, ricotta & chilli	
Cucina105	26
Tomato, buffalo mozzarella, prosciutto crudo, rucola, parmesan flakes & extra virgin olive oil	
Capriciosa	21
Tomato, fior di latte mozzarella, ham, mushrooms, artichokes & olives	
Marinara	26
Tomato, mozzarella, calamari, prawns, mussels	
Vegetariana	21
Tomato, fior di latte mozzarella, mushrooms, braised capsicum, grilled eggplant, grilled zucchini	
Angelo	23
Tomato fior di latte mozzarella, salami, ham, mushroom, onion, capsicum & olives	
Hawaiian	21
Tomato, fior di latte mozzarella, ham & pineapple.	
Calzone	21
Closed pizza with tomato, fior di latte mozzarella, ham, mushroom & ricotta	
Meat lovers	24
Tomato, fior di latte mozzarella, ham, salame, bacon, sausage	
Chicken supreme	23
Chicken, capsicum, onions, mushroom	

Pizza Bianca

Piemontese	24
Fior di latte, pork belly, mushroom and rocket and truffle paste.	
Taormina	24
Fior di latte, cherry tomatoes, Italian sausage and spinach.	