

La Cucina

Antipasti • Starters

Pane Piatto - V

Freshly baked flat bread with cheese and ground garlic or herbs. \$9.50

Focaccia Fornarina - V, VN

Freshly baked focaccia with rosemary, sea salt and olive oil. \$ 9.00

Bruschetta con Pomodori e Cipolle Rosse - V

Crispy homemade bread topped with sliced Roma tomatoes, extra virgin olive oil, Spanish onion & basil. \$10.50

Arancini

Southern Italian rice balls – assorted fillings. \$12.00

Olive All' Ascolana - V

Crumbed olives hand stuffed with walnut & tomato. \$11.50

Polpette

Meatballs served in a homemade tomato and herb sauce. \$12.50

Bruschetta con Caprino - V

Crispy homemade bread with marinated roasted capsicum & goats' cheese. \$12.00

Sale e Pepe Calamari - GF* upon request

Fresh calamari dusted in flour, lightly fried and served on roquette then drizzled in zesty mayo. \$16.00

Gamberi Piccante - GF

Prawn cutlets tossed in olive oil, garlic and chili. \$18.00

Carpaccio di Polpo - GF

Thinly sliced octopus with lemon, olive oil, cherry tomato, parsley and garlic. \$22.00

Piatto di Salumi - GF* upon request

Selection of Italian cured meats and cheeses served with freshly baked bread. - serves 2 \$26.00

Misto di Antipasti Caldi

A selection of chef's warm starters. - serves 2-3 \$ 35.00

Minestrone - GF

Traditional Italian vegetable soup. \$12.90

GF – Gluten Free

V – Vegetarian

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All major credit cards accepted

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Wood-Fired Pizza

Margherita - V

Tomato base, fiore di latte, basil and oregano. \$18.00

Napoli

Traditional tomato sauce, mozzarella, anchovies, capers, olives and oregano. \$19.00

Salsiccia

Tomato base, mozzarella, olives, mushrooms and Italian sausage. \$21.00

Zuceona - V, VN* upon request

Tomato base, mozzarella, pine kernels, pumpkin, rocket, fetta and shaved parmesan. \$20.00

Signor Franco

Tomato base, fiori di latte, salami, olives and chilli. \$21.00

Capricciosa

Tomato base, mushrooms, ham, anchovies, olives and mozzarella. \$22.00

Porcini - V, VN* upon request

Truffle base, porcini mushrooms, parmesan and olive oil. \$22.00

Quattro Formaggi - V

Olive oil base, fiori di latte, mozzarella, parmesan and gorgonzola. \$23.00

Calzone

Classic Italian folded pizza filled with mozzarella cheese, ham, mushrooms and tomato sauce. \$23.00

Sandro

Tomato base, mozzarella, spinach, fresh tomatoes, olives, salami and Spanish onion. \$22.00

Ciccio Caprese - V, VN* upon request

Olive oil base, topped with fresh tomato, fiori di latte & rocket. \$21.00

Toscana

Pesto base, marinated chicken, roasted pumpkin, fetta and avocado, drizzled with lemon mustard dressing. \$23.00

Amante della Carne

Tomato base, pork sausage, pancetta, ham, salami and mozzarella. \$23.00

San Daniele

Olive oil base, prosciutto crudo, rocket & shaved parmesan drizzled with balsamic glaze. \$24.50

Lamb Pizza

Tomato base, mozzarella, slow cooked pulled lamb, fetta, cherry tomatoes and Spanish onions. Topped with mint and homemade tzatziki. \$24.50

*Gluten-free pizza bases available on request + \$4.00

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Pasta

Spaghetti Bolognese

In a traditional homemade Bolognese sauce. \$19.00

Lasagna -Homemade-

Pasta sheets layered with béchamel sauce, mozzarella and traditional Bolognese sauce, oven-baked. \$22.00

Perfectly paired with a full bodied red- De Bortoli's Vinoque Shiraz is a great match.

Cannelloni -Homemade- v

Rolled pasta filled with ricotta and spinach in tomato sauce. \$20.00

Gnocchi Genovese -Homemade- v

Italian potato dumplings in basil pesto. \$22.00

Spaghetti Carbonara

Tossed with crispy pancetta, onion, olive oil, egg yolks, freshly cut parsley, and topped with shaved parmesan cheese. \$23.00

Bucatini all' Amatriciana

'Straw-like' hollow pasta tossed with onion, chili and pancetta, cooked in a tomato sauce. \$23.00

Gnocchi con Salsa al Gorgonzola -Homemade- v

With creamy gorgonzola, topped with burnt butter, walnuts and sage. \$23.00

Orecchiette al Ragu' di Agnello

Ear shaped pasta from Southern Italy served with a Homemade slow cooked lamb Ragu. \$25.00

Pappardelle con Pancetta, Gamberi e Rucola -Homemade-

Tossed with pancetta, prawns, dash of chilli, finished with roquette, fresh tomato and olive oil sauce. \$28.00

Fettuccine con Straccetti di Polo, Pomodorini e Funghi -Homemade-

With chicken, cherry tomatoes and mushroom in a creamy sauce. \$26.00

Linguine al Cartoccio

With fresh seafood, our classic blend of tomato sauce , garlic, basil and olive oil and wrapped in baking paper. \$28.00

**Gluten -free pasta available upon request + \$4.00*

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Risotto

Risotto con Verdura - GF, V, VN* upon request

Carnaroli rice with grilled vegetables and spinach, cooked in an olive oil and garlic sauce. \$25.00

Risotto con Pancetta, Salvia e Parmigiano - GF

Carnaroli rice with crispy pancetta and sage topped with parmesan cheese. \$26.00

Risotto con Funghi Porcini e Tartufo - , V, VN* GF* upon request

Carnaroli rice with porcini mushrooms, truffle oil and freshly ground parmesan cheese. \$26.00

Deliciously matched with a medium weight red such as De Bortoli Villages Pinot Noir.

Risotto della Casa - GF

Carnaroli rice with semi dried tomatoes, avocado and chicken, cooked in a light creamy sauce. \$28.00

Perfect with a dry, light bodied chardonnay.

Risotto Pescatore - GF

Carnaroli rice with the finest selection of seafood and garlic in a Napolitana sauce. \$29.00

Risotto can be altered to be Napoli, Cream or Olive Oil.

Specialità al Forno

Gnocchi al Forno -Homemade- V

Homemade gnocchi in Napoli sauce, buffalo mozzarella & basil, baked in our wood fired oven. \$23.00

Melanzane Parmigiana - GF, V

Italian style grilled eggplant layered with buffalo mozzarella & napoli, baked and finished with parmesan in our wood fired oven \$23.00

Pollo alla Nonna (A traditional Nonna recipe!) - GF

Roasted marinated chicken with pancetta, potato, caramelized onion and tomato, finished in our wood fired oven. \$26.00

Perfect with a dry, light bodied chardonnay, we recommend the Regional Reserve Yarra Valley Chardonnay.

Agnello al Forno - GF

Slow roasted lamb shoulder with potato, cherry tomato, parmesan and oregano, finished in our wood fired oven. \$32.00

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Secondi · Mains

Cotolette di Pollo

Chicken schnitzel coated in an authentic La Cucina herbs and spices mix, served with chips and salad. \$23.00

Cotolette di Vitello

Veal schnitzel coated in an authentic La Cucina herbs and spices mix, served with chips and salad. \$26.00

Pollo Parmigiana

Chicken schnitzel lightly crumbed in an authentic La Cucina herbs and spices mix, topped with tomato sauce, Parma prosciutto and mozzarella cheese, served with chips and salad. \$25.00

Vitello Parmigiana

Veal schnitzel lightly crumbed in an authentic La Cucina herbs and spices mix, topped with tomato sauce, Parma prosciutto and mozzarella cheese, served with chips and salad. \$28.00

Maiale alla Romana - GF* upon request

Pork fillet with bocconcini, sage and prosciutto, served on potato mash, infused with seeded mustard and green beans. \$27.00

Anatra al Sugo di Vino e Arancia - GF

Slow roasted leg of duck in an orange and red wine sauce, served with roasted pumpkin and sweet potato mash. \$29.00

Salmone alla Griglia - GF

Strips of fresh grilled salmon served with asparagus and boiled kipfler Potatoes on a bed of fresh garden salad, drizzled with lemon and dill dressing. \$28.00

Vitello alla Crema Di Funghi - GF* upon request

Seared escalope's of baby veal topped with a freshly made creamy mushroom sauce, served with a mixed salad. \$30.00

Bistecca - GF

Grilled Rib eye served with chunky chips and assorted vegetables. \$34.00

Pesce del Giorno - GF* upon request

Fish of the Day (See 'Specials'.)

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Insalate · Salads

Insalata Mista - GF, V, VN

Mixed lettuce, fresh tomatoes, olives, red onion and cucumber drizzled with balsamic vinegar. \$9.50

Insalata Caprese - GF, V

Sliced fresh Roma tomatoes topped with basil leaves & bocconcini cheese, drizzled with extra virgin olive oil. \$13.00

Insalata di Barbabietola Rossa e Formaggio di Capra - GF, V

Lettuce, roquette, baby beetroot, walnuts, Spanish onion and goat's cheese drizzled with honey orange dressing. \$16.00

Insalata Fredda di Quinoa - GF

Quinoa served with asparagus, beans, red capsicum, fetta and chicken, served on a bed of mixed lettuce. \$18.00

Contorni · Sides

Purè di Patate - GF, V

Creamy mashed potato \$6.00

Patatine Fritte - GF, V, VN

Golden French fries served with aioli. \$7.50

Verdura - GF, V, VN

Seasoned vegetables tossed in olive oil and oregano. \$7.50

Chunky Chips - GF, V, VN

Creamy dutch potatoes with rosemary & sea salt. \$9.00

Please note that while we offer adjustments for dietary requirements and take all reasonable measures to prevent cross contamination, we cannot guarantee any item is completely free of allergens.

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Menu per Bambini · Childrens Menu



Mini Pizza	\$ 9.90
Mini Schnitzel and Chips	\$ 10.90
Mini Spaghetti Bolognese	\$ 9.90
Mini Penne Napoli	\$ 9.90
Macaroni with Cheese	\$ 9.90
Mini Chicken Parmigiana and Chips	\$ 12.90

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