

ANTIPASTI / STARTERS

ANTIPASTO PLATE TO SHARE

San Daniele prosciutto, mortadella, salami, buffalo mozzarella, truffle pecorino, parmesan, olives, pickles, focaccia & pane carasau

Small 30 / Large 60

BRUSCHETTA (4 PIECES)

crispy sliced bread with sun-ripened tomato, garlic, basil and balsamic glaze

18

CAPRESE DI BUFALA

Vine-ripened cherry tomato with local fresh buffalo mozzarella, basil, EVO and balsamic

28

/ Add Prosciutto San Daniele 7\$ /

BURRATINA

Cheesy pizza base with burrata, rocket, cherry tomato and balsamic glaze

33

/ Add Prosciutto San Daniele 7\$ Gluten free base 7\$ /

CALAMARI FRITTI

Tender calamari lightly floured, flash fried, served with salt, pepper and lemon

26

POLPETTE DELLA NONNA (4 OR 6 PER SERVE)

Tender homemade meatballs (pork, beef & breadcrumbs) with napoli tomato sauce and basil sauce and parmigiano. Served with home made bread

24 / 32

HOUSE MARINATED OLIVES

italian mixed of olives marinated in herbs and olive oil

11

PROSCIUTTO E MELONE

Sun ripened rock melon, prosciutto san daniele & parmigiano with balsamic and EVO

28

TRIS DI FOCACCIA (V)

Home made selection of focaccia with fresh ricotta, black olives tapenade, sundried tomato pesto.

16

/ Add Truffle oil 5\$ /

Card surcharges apply. 10% surcharge will be applied on Sundays and 15% on Public holidays. 10% surcharge will be applied to groups of 6 or more.

PASTA & RISOTTO

LASAGNA AL FORNO

Traditional Italian lasagna, slow-braised bolognese ragù (pork & beef), mozzarella, san marzano tomato, herbs and parmigiano

33

RISOTTO AI FRUTTI DI MARE

Risotto with seasonal fresh mixed seafood (mussels, clams, prawns, fish and calamari), cherry tomato, garlic and white wine

43

GNOCCHI ASPARAGI E PANCETTA

Home made gnocchi with asparagus, pancetta and cream

34

RIGATONI ALLA VODKA

Rigatoni pasta with Vodka, chilli, garlic and tomato sauce

32

/ Add Italian Sausages 8\$ /

PAPPARDELLE WAGYU BEEF

Fresh hand-cut ribbon shaped pasta with wagyu beef ragu', slow-braised in tomato sauce and herbs

42

RAVIOLI CON KING PRAWNS

Ravioli stuffed with ricotta and spinach, king prawns, zucchini and stracciatella on top

36

SPAGHETTI CARBONARA

Spaghetti carbonara with guanciale, egg, cream, pecorino cheese and black pepper

33

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SECONDI / MAIN

BISTECCA DI MANZO

Premium black angus grain-fed scotch filet with a zesty herb, truffle and roasted garlic butter

62

SALTIMBOCCA

chicken fillet envelope filled with san daniele prosciutto, asiago cheese and sage, roasted potatoes and cherry tomatoes.

39

PESCE AL CARTOCCIO

Fish of the day with garlic, dill, lemon butter and roasted vegetables (asparagus, cherry tomatoes, cauliflower) sealed in parchment.

46

INSALATA / SALAD

CAPPUCCI E PECORINO

Shaved cabbage salad with pecorino cheese, EVO, pickled and lemon dressing and balsamic glaze

15

INSALATA MISTA

Mixed house salad, cucumber, tomato with EVO and balsamic vinegar dressing and balsamic glaze

15

RUCOLA

Rocket, pear & parmigiano with EVO and balsamic vinegar dressing and balsamic glaze

16

ORANGE, FENNEL, SICILIAN OLIVES AND TOASTED ALMOND SALAD.

16

CONTORNI / SIDE

PATATE AL FORNO

Roasted potatoes with garlic, butter and rosemary

14

PATATE FRITTE

Shoe string fries with tomato aioli

12

BROCCOLINI

Broccolini and cavolo nero grilled in brown butter with toasted almonds and chili

19

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PIZZA ROSSA E BIANCA

CALZONE ROSSO (FOLDED AND FULLY CLOSED BEFORE BAKING)

San Marzano tomato, ham, fior di latte mozzarella, ricotta and mushroom

31

CAPRICCIOSA

San Marzano tomato, fior di latte mozzarella, ham, artichoke, mushrooms and olives

32

NDUJA

San Marzano tomato, fior di latte mozzarella, nduja, gorgonzola cheese, spanish onion

33

TRE FORMAGGI (3 CHEESE)

Fior di latte mozzarella, taleggio, gorgonzola and walnuts

32

DELICATA

San Marzano tomato, burrata, eggplant, rocket and shaved parmigiano

33

DIABOLETTA

San Marzano tomato, fior di latte mozzarella, spanish onion, hot salami and olives

32

PROSCIUTTO BIANCA

Fior di latte mozzarella, San Danielle Prosciutto, taleggio, mushroom, truffle oil

34

GAMBERI

San Marzano tomato, fior di latte mozzarella, prawns, zucchini, cherry tomato and rocket

35

MARGHERITA

San Marzano tomato, fior di latte mozzarella and basil

27

VEGETARIANA

San Marzano tomato, fior di latte mozzarella, zucchini, eggplant and mushroom

30

PARMIGIANA

San Marzano tomato, fior di latte mozzarella, buffalo mozzarella, eggplant, parmigiano and basil

31

ZOCCOLETTA

Fior di latte mozzarella, thin-sliced potato, italian sausage, rosemary, truffle oil and shaved parmigiano

34

PROSCIUTTO DI SAN DANIELE

San Marzano tomato, fior di latte mozzarella, San Daniele prosciutto, rocket and shaved parmigiano

34

SICILIANA

San Marzano tomato, anchovies, capers, olives and oregano

30

VEGAN-RITA

San Marzano tomato, vegan mozzarella and basil

31

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BAMBINI

Parents- Thank you for observing and looking after your children while dining at - Vino e Cucina.

SPAGHETTI ALL'OLIO D'OLIVA & PARMIGIANO

Spaghetti with olive oil and parmigiano

18

PENNE NAPOLETANA

Pasta with tomato sauce

18.5

SPAGHETTI AL BURRO

Spaghetti with butter and Parmesan

16

SPAGHETTI ALLE POLPETTE

Spaghetti with home made meatballs (Pork, beef & bread) with tomato sauce and parmigiano

24

PATATE FRITTE

Shoe string fries with tomato aioli

14

PIZZA HAM AND CHEESE

San marzano tomato, fior di latte mozzarella and ham

24

PIZZA MARGHERITA

San marzano tomato, fior di latte mozzarella

22

SPAGHETTI BOLOGNESE

Spaghetti with tomato and meat&pork sauce

22

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ADULTS DESSERT

TIRAMISU 'FATTO IN CASA' (SOME SAY-THE BEST)

Classic tiramisu', layered espresso soaked savoiardi biscuits, creamy mascarpone and chocolate powder

19

SWEET TENTATION

Chocolate brownie, vanilla ice cream and classic soaked berries

18

AFFOGATO

Vanilla gelato and espresso shot and choice of liqueur shot- nocello, frangelico, sambuca, kahlua

21

SGROPPINO

Prosecco, vodka and lemon sorbet

17

CHEESE BOARD

Gorgonzola, taleggio, parmigiano, truffle pecorino with honey

27

KIDS DESSERT

NUTELLA PIZZA (ENOUGH SAID)

A sweet pizza base smothered in nutella with fresh strawberries, mascarpone cream and toasted almonds

22

MANGO OR STRAWBERRY CHEESECAKE

Baked crumbled biscuits base with cream cheese and mango or strawberry

19

GELATO SELECTION, 6 FLAVOURS

7 per scoop

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