

Cusina.

Restaurant & Pizza

*Benvenuti to Cusina, where the essence of Italy comes to life on your palate. From high quality ingredients our chefs have designed a menu serving authentic Italian food with a modern twist.
Buon appetito!*

food menu

www.cusina.com.au

GF: Gluten free  Vegetarian 

Let us know about any allergies and intolerances

ANTIPASTI

Mussels Marinara \$28 *Sauteed Mussels Simmered in Marinara Sauce, Served with Toasted Bread*

Calamari (GF) \$27

Fried Calamari, Rocket and Squid ink Aioli

Octopus \$28

Grilled Octopus, Smoked Purple Potato puree, Black Garlic Aioli

Scallops \$11

Grilled Scallop, Mint and Pea Puree with Saffron Sauce

Burrata \$24

Burrata Cheese, Eggplant Puree, Tapioca Chips, Basil Leaf

Salumi Misti \$33

Selection of Cured Meat and cheese with Rosemary Focaccia

Vitello Tonnato \$28

Poached Veal, Tuna Mayo, Sweet Potato Chips, Fried Capers

Beef Tartare \$28

Fried Capers, Dehydrated Egg on a Parmesan Fondue. Served with Homemade Bread.

PRIMI

Fettuccine alla Bolognese

\$29

Fettuccine with Traditional Beef and Pork Ragù

Lamb Ragù Pappardelle

\$34

Pappardelle with Slow Cooked Lamb Ragù

Gnocchi alla Sorrentina (V)

\$29

Homemade Gnocchi with Rich Napoli Sauce, Fresh Stracciatella, Basil

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Crab Ravioli	\$39
<i>Crab Meat Ravioli with Lobster Bisque, Garlic Cream</i>	
Risotto alla Milanese 2.0	\$38
<i>Saffron Risotto, Tuna Tartare, Veal Jus</i>	
Spaghetti allo Scoglio	\$36
<i>Spaghetti with Sauteed Seafood, Lobster's Bisque and a Touch of Napoli Sauce</i>	
Nerano (V)	30
<i>Mezze maniche, Cacio and Pepe sauce with Zucchini Chips</i>	
Kids pasta Napoli/Bolognese available with penne or spaghetti	\$19
Gluten free pasta +3.5	

MAINS

Fish Stew	\$46
<i>Seafood and Fish Stew, Rich Tomato Broth, Fresh Diced Tomato, Toasted Bread</i>	
Fish of the Day	Market Price
<i>Selected by Our Chef According to the Season</i>	
Scotch Fillet (GF)	\$44
<i>300 gr Black Angus Scotch Fillet, Grilled Radicchio with Balsamic Reduction, Dutch Carrots</i>	
Lamb Shoulder	\$44
<i>Slow Cooked Lamb Shoulder, Potatoes Velouté, Sauteed Chicory</i>	

SIDES

Shoestring Fries \$13

Charred Brocolini, Black Garlic Vinaigrette, Almond Flakes \$15

Seasonal Mixed Greens \$15

SALADS

Rocket and Pear \$15

Rocket Salad with Tuscan Pecorino Cheese, Walnuts, Pears, Honey Citronette

Cusina Caprese \$18

Roasted Tomatoes, Stracciatella, Rocket Pesto

Radicchio and Apples \$16

Fresh Radicchio with Gorgonzola, Walnuts, Green Apple, Balsamic Glaze

CLASSIC PIZZAS

Cusina's pizza are naturally fermented minimum 48h using the finest Italian stoneground flour and wheat germ (Petra)

Garlic and Herbs Focaccia (V) \$16

Add cheese +2

Bruschetta (V) \$20

Tomato, Garlic, Stracciatella, Balsamic Glaze, Basil

Margherita (V) \$23

San Marzano Tomato Base, Mozzarella, Basil, Evo

Capricciosa \$27

San Marzano Tomato Base, Mozzarella, Ham, Artichoke, Mushrooms, Black Olives

Diavola \$25 *San Marzano Tomato Base, Mozzarella, Calabrese Salami (spicy)*

Hawaiian \$24

San Marzano Tomato Base, Mozzarella, Ham, Pineapple

Meatlover \$28

San Marzano Tomato Base, Mozzarella, Berkshire Sausage, Ham off the Bone, Mild Soppressa, Grana Padano

Bella Napoli (V) \$26

San Marzano Tomato Base, Fresh Buffalo Mozzarella, Basil, EVO

Prosciutto \$30

San Marzano Tomato Base, Mozzarella, Prosciutto di Parma, Cherry Tomato, Shaved Parmesan, Topped With Fresh Rocket

Napoletana \$25

San Marzano Tomato Base, Anchovies, Capers, EVO

Prawns \$30

Broccoli Cream Base, Mozzarella, Broccoli, Cherry Tomato, Prawns, Crunchy Citrus Panko, Parsley

Quattro Formaggi (V) \$26

White Base Pizza, Gorgonzola cheese, Mozzarella, Smoked Scamorza, Parmesan

Vegetariana (V) \$29

San Marzano Tomato Base, Mozzarella, Eggplant, Sautéed Broccolini, Zucchini, Caramelised Onion, Garlic

Focaccia Pesto \$20

Homemade Basil Pesto (nut and garlic free), Grana Padano, Stracciatella

Calabrese \$29

San Marzano Tomato Base, Mozzarella, Calabrese Salami, Roasted Capsicum, Ligurian Olives, Grana Padano

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Soppressa	\$29
<i>San Marzano Tomato Base, Mozzarella, Mild Soppressa, Eggplant, Provolone, Ligurian Olives, Pesto</i>	
Salsiccia e Porcini	\$31
<i>San Marzano Tomato Base, Mozzarella, Provolone, Porcini, Berkshire Sausage, Crispy Sage</i>	
Calzone Farcito	\$27
<i>San Marzano Tomato Base, Ricotta, Ham, Mushrooms, Parmesan</i>	
Rustica	\$30
<i>White Base Pizza, Mozzarella, Provolone Kipfler Potatoes, Guanciale, Caramelised Onions, Cracked Black Pepper</i>	
Kids size	\$19

SPECIAL PIZZAS

Carbonara	\$27
<i>White Base Pizza, Pecorino and Parmesan cream, Mozzarella, Crunchy Guanciale, Carbocream, Black pepper</i>	
Mortadella	\$27
<i>White Base Pizza, Mozzarella, Mortadella, Crunchy Pistachio, Stracciatella</i>	
Tartufo e Salsiccia	\$28
<i>White Truffle Base Pizza, Mozzarella, Italian Sausage, Radicchio, Truffle Oil, Shaved Parmesan</i>	
Zucchine e Pancetta	\$26
<i>White Zucchini Cream Base Pizza, Mozzarella, Grilled Zucchini, Pancetta, Pecorino</i>	
Tonno e Cipolla 2.0	\$32
<i>White Pizza Base, Mozzarella, Stracciatella, Tuna Tartare, Caramelised Onion, Micro herbs, Lemon Oil</i>	

E X T R A

Gluten free base +5.5

Buffalo mozzarella +6

Prosciutto +6

Mozzarella/Stracciatella +4

Vegan cheese +4

Ricotta +5

DESSERT

Tiramisu \$15 Mango Semifreddo \$15 Pannacotta with Mix Berry Coulis \$15

Sweet Pizza Bites \$21

Lightly Fried Pizza Bites, White Chocolate Sauce, Oreo Biscuits, Strawberries, Icing Sugar

Gelato \$5.50

Rocher Chocolate, Pistachio, Mango, Strawberry, Lemon Sorbet

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drinks menu

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SPARKLING

	glass	bottle
2022 Prosecco DOC Millesimato, Dogarina <i>Treviso, Veneto</i>	\$12	\$60
2020 Moscato Fashion Victim, Astoria <i>Treviso, Veneto</i>		\$60
2022 Moscato Little Vespa <i>King Valley, VIC</i>	\$11	

ROSÉ

	glass	bottle
2022 Rosato Castello Di Radda <i>Toscana</i>	\$12	\$60
2022 Rosato Little Vespa <i>King Valley, VIC</i>	\$12	

WHITE

	glass	bottle
Trebbiano d Abruzzo DOC <i>2018 Orlandi cantucci ponno</i>	\$13	\$55
2021 Chardonnay, Petronio by Maximilian, Dixon Creek Vineyard <i>Yarra Valley, VIC</i>	\$12	\$60
2022 Pinot Grigio DOC, Terrazze della Luna <i>Trentino, Trento</i>	\$13	\$65
2022 Sauvignon Blanc, Hunter's <i>Marlborough, New Zealand</i>	\$13	\$65
2022 Bianco Negroamaro, Maidomo <i>Gioia Del Colle, Puglia</i>		\$104
2022 Langhe Nas-Cetta D.O.C. <i>Novella, Piemonte</i>		\$75

	glass	bottle
2019 Grillo Solea DOC, Cantine Cellaro (organic)		\$60
<i>Sambuca, Sicilia</i>		
2022 Vermentino IGP, Cantina Vecchia Torre		\$60
<i>Salento Bianco, Puglia</i>		
2022 Riesling, Anchor Bay	\$10	\$55
<i>Eden Valley, SA</i>		
2021 Ribolla Gialla, Butussi		
<i>Friuli Colli Orientali, Corno di Rosazzo</i>	\$14	\$75
2021 Verdicchio, Colpaola		
<i>Monte San Vicini, Colpaola</i>		\$70
2022 Falanghina Del Sannio D.O.C. Mustilli		
<i>Sant'Agata Dè Goti, Campania</i>		\$80

RED

	glass	bottle
2020 Chianti Classico DOCG, Don Giovanni	\$13	\$65
<i>Terre Natuzzi, Toscana</i>		
2020 Chianti Classico DOCG, Il Grigio da San Felice		\$120
<i>San Felice, Toscana</i>		
2022 Shiraz, Petronio by Maximilian	\$13	\$65
<i>Malakoff Vineyard, Pyrenees VIC</i>		
2021 Pinot Noir, Petronio by Maximilian	\$13	\$65
<i>Elgo Vineyard, Yarra Valley VIC</i>		
2018 Contrappasso, Cantine Renzo M	\$11	\$55
<i>Ruffina, Toscana</i>		
2019 Barbera, Petronio by Maximilian		
<i>Whitefield Vineyard, King Valley VIC</i>	\$13	\$65

	glass	bottle
2021 Elfo Negroamaro IGP, Apollonio Vini <i>Monteroni Di Lecce, Puglia</i>	\$13	\$65
2020 Nero D' Avola, CS CO Wine <i>Heathcote VIC</i>	\$12	\$60
2019 Primitivo IGP, Cantina Vecchia Torre <i>Salento Rosso, Puglia</i>	\$13	\$65
2019 Trapasso, Marco C Winemaker (vegan, organic)		\$70
2021 Aglianco D.O.C. Mustilli <i>Sant'Agata Dè Goti, Campania</i>		\$80

SUPERVINI

	glass	bottle
2016 Brunello di Montalcino DOCG, Castelli Martinozzi <i>Montalcino, Toscana</i>		\$160
2017, Papale Oro DOP Primitivo di Manduria, Vigne Varvaglione <i>Leporano, Puglia</i>		\$135
2018 Ad Astra DOC, Nittardi <i>Siena, Toscana</i>		\$140
2019 Alta Mora DOC, A&B Cusumano <i>Etna Rossa, Sicily</i>		\$85
2020 Nebbiolo DOCG, Bricco Maiolica <i>Langhe, Piedmont</i>		\$150
2021 Susumaniello IGT, Pietra <i>Lecce, Puglia</i>		\$85

SPRITZ

Aperol Spritz	\$16
Campari Spritz	\$16
Vodka Spritzer	\$18

COCKTAILS

Classic Negroni <i>Gin, red Vermouth, Campari</i>	\$20
Pineapple Negroni <i>Aperol, dry Vermouth, pineapple juice</i>	\$18
Donna Rosa <i>Gin, Campari, Cointreau, lemon juice</i>	\$20
Italian Margarita <i>Tequila, Amaretto, orange juice, lime juice</i>	\$18
Classic Margarita <i>Tequila, Cointreau, lemon juice</i>	\$18
Spicy Margarita <i>Tequila, Cointreau, lemon juice, chilli</i>	\$18
Clover Club <i>Gin, dry Vermouth, raspberry syrup, lemon juice</i>	\$18
Espresso Martini <i>Vodka, Kahlua, espresso coffee</i>	\$19
Amaretto Sour <i>Gin, Amaretto, lemon juice</i>	\$21
Americano <i>Campari, red Vermouth, soda</i>	\$18
	\$18

AMARI / LIQUORS

Montenegro Averna Fernet Branca Disaronno Frangelico Sambuca Baileys Limoncello	\$11
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WHISKY

Johnny Walker Red Jack Daniels Jim Beam	\$11
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Maker's Mark Bourbon	\$12
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BRANDY

Vecchia Romagna Black Label Stravecchio Brandy	\$11
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GRAPPA

Grappa Bianca Piave	\$12
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BEERS

Moretti	\$11
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Peroni Red Label	\$10
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Peroni Nastro Azzurro	\$10
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Menabrea	\$11
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SOFT DRINKS

Coca Cola | Coca Cola Zero | Chinotto \$4.50
Aranciata | Aranciata Rossa |
Lemonade

JUICES

Orange | Apple | Pineapple | Cranberry | Apricot \$4.50

WAT E R

Sparkling Water | Still Water \$6

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