



*Fresh from the Market*

## Smaller... to start or share

<b>Pane</b>	V	9
Fresh Sourdough Bread served Olive Oil and Balsamic Vinegar		
<b>Pane all'Agllo</b>	V	12
Baked Olive Oil Baguette Bread with Garlic, Herbs, Butter and Mozzarella Cheese		
<b>Patatine Fritte</b>	V	13
Thin-cut Fries served with Tomato Sauce		
<b>Verdure</b>	V	14
Sautéed Brussel Sprouts and Guanciale with Toasted Garlic-Infused Breadcrumbs and Chilli		
<b>Cucinetta Salad</b>	V	15
Cos Hearts, Gorgonzola Cheese, Beetroot, Candied Walnuts, Apple Vinaigrette		
<b>Caprese Salad</b>	V	16
Heirloom Tomatoes, Stracciatella Cheese, Fresh Basil Pesto *Add Prosciutto +6		
<b>Arancini</b>	V	18
Crispy Saffron, Pumpkin and Rosemary Arancini (2) with Gorgonzola Cheese, served with Aioli		
<b>Beetroot Carpaccio</b>	V	21
Beetroot Carpaccio, Goats Cheese, Pine Nuts and Mint Vinaigrette		
<b>Cucinetta Antipasto</b>		29
Cured Meats, Grilled Veggies, Rocket Parmesan, Olives, Grissini *Add Arancino +6		
<b>Wagyu Carpaccio</b>		27
Wagyu Bresaola, Rocket, Parmesan Cheese, Fried Capers, Pickled Mushrooms & Black Truffle Mayo		
<b>Calamari</b>		24
Lightly fried Calamari with Rocket and Balsamic Mayo		
<b>Capesante</b>		19
Pan-seared Japanese Scallops (2) with Parsnip Puree and Salsa Verde		

## Primi

<b>Risotto ai Porcini</b>	V	32
Carnaroli Risotto with Taleggio Cheese, Porcini Mushrooms, Black Truffle Paste and Shaved Parmesan Cheese		
<b>Ravioli Tricolore</b>		35
Fresh Ricotta and Spinach Ravioli in a Roma Tomato Sugo with Stracciatella Cheese & Basil		
<b>Linguine alla Marinara</b>		39
Fresh Linguine Pasta with Scallops, Calamari, Mussels, Clams, Prawns, Chilli and Fresh Napoli Sauce		
<b>Gnocchi Zucchine e Gamberi</b>		38
Fresh Potato Gnocchi with Zucchini, Basil and Pistachio Pesto, Cherry Tomatoes and Prawns		
<b>Tortiglioni al Ragù</b>		36
Fresh Tortiglioni Pasta with Slow-Braised Lamb Shoulder Ragù & Pecorino Romano Cheese		

## Linguine all'Aragosta 59

Fresh Linguine Pasta with Pan-Fried WA Half Lobster with Prawns, Bisque, Garlic, Chilli and Tomato Sugo

## Secondi

<b>Pesce alla Mediterranea</b>	42
Fresh Barramundi Fillet with Cherry Tomatoes, Capers, Potatoes, Olives & Crostini	
<b>Pollo alla Valdostana</b>	42
Pan-Roasted Bannockburn Chicken Breast topped with Fontina Cheese, Prosciutto, in a creamy Mushroom Sauce served with Kipfler Potatoes and Asparagus	

## Dolci

<b>Cannolo Siciliano</b>	9
Homemade Traditional Sicilian Cannolo filled with Fresh Ricotta Cheese with Chocolate and Pistachio Crumble	
<b>Cucinetta Tiramisù</b>	15
Classic Tiramisu Cucinetta Style	
<b>Cheesecake</b>	16
Homemade Cheesecake with Fresh Berries	
<b>Cucinetta Affogato</b>	17
Artisan Vanilla Gelato, Chocolate Powder, Wafer, served with Espresso & Frangelico	



食物菜单

FOLLOW US ON INSTAGRAM @CUCINETTAMELB2013  
FUNCTION ENQUIRIES AT INFO@CUCINETTAMELB.COM.AU

### \*Dietary Restrictions and Allergens Notice\*

Our kitchen handles a wide array of ingredients, including milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat (gluten), soybeans, and others. Given the extensive use of these ingredients, we meticulously focus on food preparation but must acknowledge that eliminating cross-contamination entirely is not feasible. Consequently, while we strive to accommodate dietary preferences and restrictions, we regret to inform that we cannot serve guests with severe allergies or those at risk of anaphylactic reactions. We deeply appreciate your understanding and cooperation in ensuring the safety and well-being of all our guests.

PLEASE NOTE: ALL CARD PAYMENTS ATTRACT A SURCHARGE OF 1.99%  
10% SERVICE SURCHARGE ON WEEKENDS AND 15% SERVICE SURCHARGE ON PUBLIC HOLIDAYS

CUCINETTA MELBOURNE - 4/3 MURPHY ST, SOUTH YARRA





## EXPRESS LUNCH 49 PP

### STARTERS

(A CHOICE OF)

#### **Beetroot Carpaccio V**

Beetroot Carpaccio, Goats Cheese, Pine Nuts and Mint Vinaigrette

#### **Arancini V**

Crispy Saffron, Pumpkin and Rosemary Arancini (2) with Gorgonzola Cheese, served with Aioli

#### **Calamari**

Lightly fried Calamari with Rocket, Lemon and Homemade Balsamic Mayo

#### **Wagyu Carpaccio**

Wagyu Bresaola, Rocket, Parmesan Cheese, Fried Capers, Pickled Mushrooms & Black Truffle Mayo

#### **Caprese V**

Heirloom Tomatoes, Stracciatella Cheese and Basil Pesto

### MAINS

(A CHOICE OF)

#### **Risotto ai Porcini V**

Carnaroli Risotto with Taleggio Cheese, Porcini Mushrooms, Black Truffle Paste and Shaved Parmesan Cheese

#### **Ravioli Tricolore V**

Fresh Ricotta and Spinach Ravioli in a Roma Tomato Sugo with Stracciatella Cheese & Basil

#### **Gnocchi Gamberi e Zucchini**

Fresh Potato Gnocchi with Zucchini, Basil and Pistacchio Pesto, Cherry Tomatoes and Prawns

#### **Tortiglioni al Ragù di Agnello**

Fresh Tortiglioni Pasta with slow-braised Lamb Shoulder Ragù & Pecorino Romano Cheese

#### **Pesce alla Mediterranea (+\$10)**

Fresh Barramundi Fillet with Cherry Tomatoes, Capers, Potatoes, Olives & Crostini

#### **Pollo alla Valdostana (+10\$)**

Pan-Roasted Chicken Breast topped with Fontina Cheese, Prosciutto, in a creamy Mushroom Sauce served with Kipfler Potatoes and Asparagus

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EST. 2013



## L A C A R T A D E L V I N O

*Australia's Wine List of the Year Awards*  
**'One Glass'** 2018, 2019, 2020, 2022, 2023, 2024  
**'Two Glasses'** 2021

### C O N T E N T S

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Please note that we reprint our wine list quarterly to reduce waste and respect the environment. To view updated vintages, please scan the QR Code in the top left corner.

## *APERITIVI & COCKTAILS*

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<b>Spritz</b>	18
Aperol or Campari, Prosecco & Soda	
<b>Campari &amp; Soda</b>	18
Campari Bitter, Soda	
<b>Cucinetta Espresso</b>	21
Espresso, Vodka, Kahlua	
<b>Amaretto Sour</b>	21
Amaretto Disaronno, Lemon Juice	
<b>Cucinetta Negroni</b>	21
Gin, Campari Bitter & Red Vermouth	
<b>Cucinetta Margarita</b>	21
Tequila, Cointreau, Lime Juice	
<b>Classic Martini</b>	21
Gin or Vodka	
Dry, Wet or Dirty	
Lemon Twist or Olives	

## *ALCOHOL-FREE COCKTAILS*

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<b>Spritz Libero</b>	16
Lyre's Italian Spritz, Alcohol-Free Sparkling Wine	
<b>Amaretto Libero</b>	16
Lyre's Amaretto, Lemon Juice & Maraschino Cherry	
<b>Espresso Libero</b>	16
Lyre's Coffee Originale, Espresso	

## *SPIRITS & DIGESTIVES*

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<b>Bombay Sapphire</b>	Gin, England	16
<b>Four Pillars Rare Dry</b>	Gin, Australia	16
<b>Grey Goose</b>	Vodka, France	16
<b>Belvedere</b>	Vodka, Poland	16
<b>Diplomatico</b> 'Ron Antiguo Reserva Exclusiva'	Rum, Venezuela	16
<b>Johnnie Walker Black Label</b>	Whisky, Scotland	16
<b>Maker's Mark</b>	Bourbon, USA	16
<b>José Cuervo</b> <b>Blanca Especial</b>	Tequila, Mexico	16
<b>Grappa Poli 'Sarpa'</b> <b>Riserva 4yrs</b>	Grappa, Italy	18
<b>Chateau Chantelle</b> <b>Superior</b>	Brandy, Australia	16
<b>Cognac Camus</b> <b>Ile de Ré Double Matured</b>	Cognac, France	19
<b>Penfolds Grandfather</b> <b>Rare Tawny 20yrs</b>	Port, Australia	25
<b>Frangelico</b>	Liqueur, Italy	12
<b>Homemade Limoncello</b>	Liqueur, Italy	12
<b>Amaro Montenegro</b>	Liqueur, Italy	12
<b>Amaro Averna</b>	Liqueur, Italy	12
<b>Sambuca</b>	Liqueur, Italy	12
<b>Disaronno 'Amaretto'</b>	Liqueur, Italy	12

## BEERS

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<b>Peroni Libera</b>	Alcohol Free 0.0%	Italy	12
<b>Moretti</b>	Premium Lager 4.6%	Italy	12
<b>Peroni Rossa</b>	Premium Lager 4.7%	Italy	12
<b>Menabrea</b>	Premium Lager 4.8%	Italy	12

## CIDER

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<b>The Hills</b>	Apple Cider (330ml) 5%	Australia	13
<b>The Hills</b>	Pear Cider (330ml) 5%	Australia	13

## SOFT DRINKS

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<b>Coca Cola</b>		USA	7
<b>Coca Cola Zero</b>		USA	7
<b>Chinotto</b>		Italy	7
<b>Gassosa</b>		Italy	7
<b>Aranciata Rossa</b>		Italy	7
<b>Fever Tree</b>	Ginger Beer	UK	7
<b>Juice</b>		Australia	7

# SPARKLING WINES

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Grape	Dosage	Region	Glass	Bottle
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## **Brown Brothers**

**'Sparkling Moscato Rosa'** 200ml

Moscato	Sweet	Milawa, VIC		16
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Delightfully aromatic with musk and red berry character finished with a delicate sparkle. Delicately sweet and not too dry.

## **Ruggeri 'Quartese'**

**Prosecco Superiore di Valdobbiadene DOCG**

Glera	Brut	Veneto, IT	17	75
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Intense aromas of white flowers and fruit like green apple. The froth is lively and pleasant, the acidity refreshing. Excellent, persistent finish.

## **Champagne Forget-Brimont**

**'Brut Terroir'**

Pinot Noir,	Brut	Champagne, FR	24	149
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Pinot

Meunier,

Chardonnay

Pale golden colour. Delicate nose, very fresh with a lovely complexity. Supple on the palate, hints of green apples, white flowers and hazelnuts. Well balanced and good length. Fine persistent bubbles.

## **Altina 'La Vie En Rose'** 250ml

Alcohol-free Sparkling Wine	Canberra, ACT	16
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Non-alcoholic sparkling wine with delicate and crisp rose style bubbles with notes of Hibiscus, native Rosella and Rose petals. Balanced with vibrant citrus undertones. Natural acidity and a fine creamy texture.

## ROSE' WINES BY THE GLASS

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Grape	Region	Glass	Bottle
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### **Famiglia Pasqua**

#### **'11 Minutes - Odi et Amo'**

Corvina, Syrah, Trebiano di Lugana, Carmenère	Veneto, IT	17	79
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Named after the 11 minutes of skin contact during pressing the wine has a pale salmon colour; discreet nose with subtle notes of fruit. Soft but fresh palate, silky texture, juicy peach and ripe red berries; lovely mineral freshness on the finish.

### **Triennes 'Côtes de Provence Rosé'**

Cinsault, Grenache, Syrah, Merlot	Provence, FR	19	95
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Beautiful salmon-pink colour. Fresh, clean, savoury-style bouquet of dried herbs and flowers, strawberries, quince paste and hints of vanilla. The palate is light, dry and restrained. Delicate and very attractive flavour.



# WHITE WINES BY THE GLASS

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Grape	Region	Glass	Bottle
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## Tenuta Maccan

Pinot Grigio	Veneto, IT	14	65
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Pale lemon in colour with aromas of peaches, pears and blossom on the nose. Creamy texture on the palate with notes of ripe apples, lemon rind and fleshy stone fruits, balanced perfectly by a fresh acidity.

## Tamellini 'Soave Classico'

Garganega	Veneto, IT	18	85
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Intense and complex with ripe peach notes and musky, aromatic lift. Exotic aromas of lavender, toast peach and pineapple.

## Casa D'Ambra 'Ischia Bianco'

Biancolella	Campania, IT	22	105
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Fresh dry white with a mineral feel to the citrus fruits, and a salty hint to finish. Fine and balanced white.

## Sella e Mosca

### 'Monteoro-Vermentino di Gallura'

Vermentino	Sardegna, IT	24	115
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Expressive, fresh and delicious. Bright straw yellow color. Captivating aromas. Rich in fruited notes, hints of herbs, berries and flowers. Smooth but with considerable complexity, enlivened by a brilliant acidity.

# WHITE WINES BY THE GLASS

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Grape	Region	Glass	Bottle
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## Mansion House Bay

Sauvignon Blanc	Marlborough, NZ	15	70
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Intense notes of passionfruit, lemongrass and white peach. Superbly structured and elegantly balanced, with fresh-snipped greens and citrus characteristics that blend effortlessly with notes of tropical fruit. Long, clean finish.

## Rouleur

Chardonnay	Yarra Valley, VIC	19	95
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White fleshed peach, honeydew melon and squeezed grapefruit over almond and fine spiced oak. Full of flavour, tangy natural acid to finish.

## Cyril Gautheron 'Chablis'

Chardonnay	Chablis, FR	25	125
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Pale white gold with subtle green highlight. Lively aroma yet refined, offering a vibrant bouquet of delicate floral notes. Hints of peach and apricot with harmonious balance between freshness, maturity, and softness. Elegant and richly fresh with a gentle, rounded finish.

# WHITE WINES BY THE BOTTLE

## A U S T R A L I A

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Vintage	Grape	Region	Bottle
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### **Baillieu**

2023	Pinot Gris	Mornington Pen, VIC	89
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Pale straw in colour with aromas of pure fruit – poached pear and honeysuckle, Medium bodied palate with spicy hints, blending into a clean dry finish.

### **Serafino 'Shark Tooth'**

2023	Chardonnay	McLaren Vale, SA	85
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Ripe fruit, oak and rich smooth mid palate. The wine finishes with a long even mineral persistence of flavor with a hint of citrus.

### **Seven Hills '27 Miles'**

2021	Riesling	Clare Valley, SA	79
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Spicy lime infused aromas with a fine minerality and crunchy wet pebble combo on the nose. Delicate aromas of lemon and orange blossom with a hint of jasmine. Finely structured palate, with crisp acidity and a mineral finish.

## RED WINES BY THE GLASS

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Grape	Region	Glass	Bottle
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### **Balbi Soprani 'Barbaresco'**

Nebbiolo	Piemonte, IT	24	115
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Ethereal, pleasantly intense, containing hints of fruit, spices and leather.

Robust, austere, but velvety and harmonious, with pleasing tannins.

### **Poggio Civetta 'Chianti Classico'**

Sangiovese	Toscana, IT	18	85
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Fine nose, with scents of wild berry fruits, violets and a nice spicy finish. In the mouth is dry and fresh, with full body and big tannins.

### **De Conti Esploratore**

#### **'Appassimento'**

Primitivo, Sangiovese	Puglia, IT	13	65
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Deep, ruby-red colour. Round and soft palate, with hints of berries jam aroma. Full body and great structure. Long, silky tannin finish.

### **Cusumano 'Benuara'**

Nero d'Avola	Sicilia, IT	21	105
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Deep ruby red colour with intense violet reflexes. A winy scent and a very noticeable smell of blackberry and raspberry jam. Tempting, warm taste with little hints of fruit.

## RED WINES BY THE GLASS

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Grape	Region	Glass	Bottle
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### Haan

Shiraz	Barossa Valley, SA	16	75
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Aromas of plum, blueberry and raspberry with subtle hints of chocolate. The palate has intense sweet plum flavours with soft, smooth tannins.

### Rouleur *'Strawberry Fields'*

Pinot Meunier	Yarra Valley, VIC	19	95
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Red berries, pomegranate seeds, rosehip tea and juicy ripe watermelon on the nose. A hint of dusty oak, spice and mild herbs too. Uncomplicated and plush, lifted, floral and aromatic.

### Arnaud Baillot

Pinot Noir	Burgundy, FR	25	125
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Medium intensity colour. Harmonious and balanced wine with a plump fruitiness and silky texture offset by round, gentle tannins with a medium body and elegant structure

# RED WINES BY THE BOTTLE

## A U S T R A L I A

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Vintage	Grape	Region	Bottle
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### Elgee Park

2023	Pinot Noir	Mornington Pen, VIC	125
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Deep ruby colour with smoky aromas and hints of cocoa. Complex, yet subtle, dark stone fruit flavours and soft fleshy tannins. The finish is silky with a spicy richness.

### Howard Park 'Scotsdale'

2019	Cabernet Sauvignon	Margaret River, WA	95
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Plum, cherry, blackberry, gravel, cracked black pepper, freshly ground coffee and caramel form a rich and alluring bouquet. Soft, fleshy dark fruits, carried along by a tart cranberry-like acidity.

### Charles Melton 'The Kirche'

2021	Cabernet Sauvignon, Shiraz	Barossa Valley, SA	115
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Enchanting deep colour. The nose has a density of aroma. Leafy blackcurrant notes give the wine real personality.

### Serafino 'Magnitude'

2021	Shiraz	McLaren Vale, SA	99
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Full-bodied wine with aromas of intense red berry fruits, oak and juicy middle palate fullness. Spice, length and mocha chocolate richness, supple tannins.

# RED WINES BY THE BOTTLE

## I T A L I A

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Vintage	Grape	Region	Bottle
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### **Barolo 'Buon Padre'**

2018	Nebbiolo	Piemonte, IT	199
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Garnet red colour with an elegant and complex bouquet rich in spices, strawberries, and wild flowers. Full-bodied with pleasant bitter hints, dry tannins and a lengthy finish.

### **Martoccia 'Brunello di Montalcino'**

2019	Sangiovese	Toscana, IT	199
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Bright ruby red, tending to garnet with aging. Bouquets of cherry, plum and spices. Full bodied, lively acidity with flavours of red fruits. Long aftertaste.

### **Villa Antinori 'Chianti Classico Riserva'**

2021	Sangiovese	Toscana, IT	119
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Ruby red in colour with aromas of red fruit and hints of lavender, spicy notes of cloves and sweet tobacco. Impressions of graphite, white chocolate, and mint. Supple tannins and excellent freshness.

### **Tenuta Ulisse 'Amaranta'**

2021	Montepulciano	Abruzzo, IT	99
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Lush black cherry, plum and liquorice aromas with earthy vanillin cedar and herb notes. Medium to full bodied, polished tannins with a lingering vanillin oak aftertaste.