

ANTIPASTI (APPETIZERS)

KUCINA ANTIPASTO \$24

(for 2 - 3 people)



a platter of deep fried items, cold cuts, salad, pickles, bread & cheese

BRUSCHETTA (V) \$6

fresh tomatoes, basil, Italian parsley & E.V.O.O on toasted bread

CAPRESE (V) \$11

buffalo mozzarella, tomatoes, fresh basil & E.V.O.O

RUCOLA SALAD (V) \$12

rocket leaves, roasted capsicum, sundried tomato, shaved parmesan, artichokes & olives served with balsamic dressing

CAESAR SALAD \$10.80

romaine lettuce, parmesan, soft boiled egg, turkey bacon, croutons served with homemade caesar dressing

CALAMARI \$11.80

crispy golden squid rings served with homemade arrabbiata spicy tomato sauce

POLENTA FRIES \$9.80

polenta (corn semolina flour) cooked with herbs & served with cheese sauce

ARANCINI SICILIANI \$11



breaded saffron rice balls stuffed with beef ragu, mozzarella & parmesan

TRUFFLE FRIES \$15

fries smothered in white truffle oil, parmesan & topped with black truffle pate

PIZZA BREAD \$5.80

freshly baked pizza bread
choose one of the combinations below :

AGLIO : garlic butter, fresh chilli, rosemary & Maldon sea salt

SALVIA : sage, mozzarella, parmesan & red onion

PANE \$7

a mixture of bread in a basket served with balsamic reduction & E.V.O.O

POLPETTE \$13

homemade beef meat balls in rich tomato sauce with gratinated mozzarella

ZUPPE (SOUPS)

ZUPPA DI FUNGHI \$9

homemade mushroom soup scented with truffle oil

ZUPPA DI PESCE \$18



Kucina's signature seafood broth with a medley of seafood in terracotta pot served with garlic bread

PRIMI PASTA

CARTOCCIO \$23.80



spaghetti with a medley of seafood in light tomato sauce, wrapped in paper & baked

change to squid ink sauce, additional \$3

RAVIOLI DI SPINACI (V) \$22

homemade ravioli with ricotta & spinach stuffing in tomato basil sauce

TORTELLINI DI MANZO \$23

homemade ring shaped pasta with turkey ham & beef stuffing in mushroom cream sauce

RISOTTO DI SEPPIA \$22

squid ink arborio rice with squid & prawns

GNOCCHI \$19



homemade potato dumplings with fresh salmon & leeks in tomato cream sauce

RISOTTO DI MARE \$23.80

arborio rice with a medley of seafood & a touch of tomato sauce

LASAGNE \$17.80

fresh pasta sheet with beef bolognese, béchamel sauce, mozzarella & parmesan

AL FORNO (V) \$15.80

penne baked in cheese sauce

AL GRANCHIO \$20



linguine with fresh crabmeat in tomato cream sauce & chilli

CARBONARA \$17.80

spaghetti with turkey bacon, parmesan, egg yolk & a touch of cream

GAMBERI \$19.80

linguine aglio olio with tiger prawns

BOLOGNESE \$17.80

fresh egg fettuccine with beef bolognese sauce & parmesan

VONGOLE \$19.80

spaghetti aglio olio with fresh new zealand clams

FETTUCCINE AL TARTUFO (V) \$24.80

fresh egg fettuccine pasta in mushroom cream sauce with black truffle & truffle oil

NORMA ALLA SICILIANA (V) \$16.80

penne with eggplant, mozzarella in tomato basil sauce

PESTO (V) \$16.80

fusilli with fresh basil pesto & potatoes

ARRABBIATA (V) \$15.80

penne with tomato, garlic & chilli sauce

SECONDI (MAINS)

BISTECA \$24.80



200g black angus ribeye with roasted vegetables & potato crisps served with black pepper sauce

add truffle butter & black truffle pate \$6

BRANZINO \$21

grilled barramundi fillet with couscous, mixed salad & pesto sauce

OSSOBUCCO \$26



braised veal leg in rich tomato sauce served with saffron risotto or mash potato

MILANESE \$18

breaded chicken breast served with tomato, red onion, capers, rucola & roasted potato wedges

SALTIMBOCCA \$17

“jump in the mouth”

chicken breast with turkey ham & sage served with potato puree & zucchini

PIZZA ROSSO (RED)

MARGHERITA DI BUFALA \$17.80

(the queen of pizza)

tomato, mozzarella, buffalo mozzarella & basil leaves

NAPOLI \$18

anchovies, capers, olives, mozzarella & tomato

CHEF'S PIZZA \$22

anchovies, beef salami, sundried tomato, buffalo mozzarella & zucchini

FRUTTI DI MARE \$23

tomato, mozzarella, prawns, squid, scallops, clams, crabmeat, mussels & cherry tomato

CALZONE \$19

folded pizza stuffed with turkey ham, beef salami, tomato & mozzarella cheese

CARNIVORA \$19.80

turkey ham, chicken, beef salami, and turkey bacon tomato & mozzarella

CAPRICCIOSA \$20

artichokes, mushrooms, turkey ham, black olives, tomato & mozzarella

PIZZOTTO \$19.80

turkey bacon, mushrooms, sunny side-up egg, tomato & mozzarella

SALAME PICCANTE \$17

beef salami, chilli, tomato & mozzarella

PROSCIUTTO E FUNGHI \$18

turkey ham, mushrooms, tomato & mozzarella

VEGETARIANA (V) \$17

zucchini, capsicum, eggplant, onion & mozzarella

AL CRUDO \$20

rucola, turkey ham, shaved parmesan, cherry tomato & mozzarella

PIZZA BIANCA (WHITE)

These pizza's do not have tomato sauce

ZOLA \$23

gorgonzola cheese, mozzarella, apples & caramelized onions

4 FORMAGGI (FOR CHEESE LOVERS) \$24

parmesan, mozzarella, ricotta & gorgonzola cheese

DELIZIOSA \$21

mozzarella, sundried tomato, fresh crabmeat & chilli

CREATE YOUR OWN PIZZA

Base pizza margherita \$15
minimum 2 toppings

Per topping \$2.50

capers, egg, olives, anchovie, mushroom, artichoke, chicken, turkey ham, turkey bacon, sundried tomato, fresh tomato, zucchini, squid, mozzarella, eggplant, capsicum, onion, caramelized onions

Per topping \$3.50

prawns, rucola, scallops, clams, beef salami, mascarpone, buffalo mozzarella, ricotta, shaved parmesan, gorgonzola, fresh crab meat, mussels

PIZZA DOLCE (DESSERT PIZZA)

FRAGOLE \$13.80

mascarpone spread over the crispy pizza dough topped with strawberry jam & balsamic glaze

NUTELLA \$11.80

crispy pizza dough spread with nutella & chopped hazelnuts

CANNELLA \$10.80

crispy pizza dough with mascarpone cheese, raisins, honey & cinnamon sugar

MELA \$10.80

fresh apples baked onto the pizza dough with caramelized cinnamon sugar & finished with honey

DOLCE (DESSERT)

DESSERT PLATTER \$19

A variety of mini desserts such as Sicilian cannoli, pannacotta, cream brulee, tiramisu & chef creations

TORTINO \$12.80

70% dark chocolate lava cake with stracciatella gelato

RICOTTA SICILIANA \$7.80

ricotta cheese sponge cake with hints of lemon and cinnamon covered with blueberry preserve

PANNACOTTA \$6.80

smooth milk and cream vanilla pudding with strawberry compote

TIRAMISU CLASSIC \$7.80

TIRAMISU NUTELLA \$8.80

CHOCOLATE ORANGE CHEESECAKE \$7.80

CHOCOLATE MOUSSE \$7

ARTISAN ITALIAN GELATO

Our gelato is made using the best ingredient available for each flavor, they are silky smooth & full of flavor

FOR THE FLAVOR OF THE MONTH PLEASE ASK OUR FRIENDLY STAFF

FLAVOURS

- 72% dark chocolate \$5
- Vanilla \$5
- Pistachio \$6
- Hazelnut \$6
- Chocolate chip \$5
- Snow white - Cream and honey \$5
- Mango sorbet \$5
- Durian d24 \$6
- Yuzu \$5

GELATO TOPPINGS \$1.50

Pistachios, hazelnuts, almonds

SAUCES \$1

- Chocolate
- Caramel
- Raspberry
- Mango / Passion fruit
- Wild berries