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FROM 11:00AM

SOMETHING TO START

Freshly baked focaccia 8

Il Panino focaccia with rosemary sea salt, Gin Gin WA extra virgin olive oil and aged Monari Federzoni balsamic

Cucina olives 7

Gin Gin WA olives marinated in confit garlic and orange with grissini

SOMETHING TO SHARE

Cucina charcuterie 10ea (50g)

Mondo Doro WA and Italian charcuterie selection served with house-made spiced crispy bread

Prosciutto di Parma (Italy), Casalingo (mild salami), Soppressata, Cacciatore (spicy salami)

Cucina cheese plate

14 (1 piece) 22 (2 pieces) 26 (3 pieces)

Your choice of Italian cheese, with house-made spiced crispy bread, muscatels and our house-made Chittering Valley WA orange marmalade

Fontina (soft) Sharp and balanced cow's milk cheese from Valle d'Aosta

Gorgonzola (blue) Creamy and sweet cow's milk cheese from Milano

Parmigiano Reggiano (hard) 18-24 month aged Italian cow milk cheese from Parma

Citrus salmon gravlax 23

Tasmanian salmon, Cointreau, grapefruit, crispy capers, Castrovinci white anchovy mayo and radicchio (GF)

INSALATA

Kale and buffalo salad 18

Crispy kale, Donnybrook VIC buffalo mozzarella, truss tomatoes, pine nuts and cranberry dressing (GF)

Beet and goats cheese salad 17

Swan Valley honey glazed Katanning WA beets, toasted almonds, Bookara WA goat cheese, arugula and Italian herb dressing

Arancini 15

Smoked cheese, Cucina house-made chorizo, garlic aioli and parmigiano-reggiano (4 pieces)

Pork belly bites 17

Slow cooked Linley Valley WA pork belly bites with apple slaw, cider reduction, walnut praline dust

Our apples and apple cider are sourced from Spring Valley Orchard, Donnybrook WA

Chicken piadina 17

House-made crusty piadina, grilled chicken tenderloins, oregano, rocket, fontina cheese (3 pieces)

Piadinis are authentic Italian street food, essentially a pizza folded in half!

Grilled octopus 17

Fremantle WA octopus, marinated in lemon and fresh Italian herbs with house-made chorizo balls, truss tomatoes and rocket (GF)

Calamari tentacles 16

Semolina herb dust, rocket, romesco mayo

PIZZA

Cicero 17

Fresh San Marzano tomatoes, Donnybrook VIC buffalo mozzarella, basil, arugula (V)

Apollo 18

Pesto chicken, mushrooms, Donnybrook VIC buffalo mozzarella, bell peppers and olive

di Parma 18

Italian prosciutto from Parma region, Donnybrook VIC fresh mozzarella, Fontina cheese, arugula

The Cucina 17

House-made beef polpette, fresh San Marzano tomatoes, chilli flakes, mozzarella, basil

Polpette are Italian meatballs, traditionally made from beef or veal and often eaten as a snack

Vespa 16

Spicy Mondo Doro pepperoni, fresh tomato, bocconcini, green onion and chilli oil

Have your pizza base gluten free add 3

TRADITIONAL SMALL PLATES

18-hour slow cooked lamb osso buco 23

with Grana Padana cheese polenta and gremolata

Grana Padano is a hard, slow-ripened, semi-fat cheese from Italy, similar in style to parmigiano-reggiano

Trio of gnocchi 17

Mixed pumpkin, basil and traditional flavoured gnocchi served with gorgonzola cream, cherry tomato, spinach, parmigiano-reggiano (12 pieces) (V)

Spaghetti San Marzano 16

Fresh spaghetti, San Marzano tomatoes, basil, pecorino, Gin Gin WA extra virgin olive oil (V)

Duck cappelletti 19

A traditional Emilia-Romagna pasta with roast duck and leek filling drizzled with sage brown butter and served with fresh tomato and shaved parmigiano-reggiano (4 pieces)

SOMETHING SWEET

House-made Margaret River chocolate truffles 2ea

Ask our team about chef's flavour of the day

Cannoli Siciliani 5ea

A Sicilian pastry filled with sweet, creamy ricotta, seasonal candied fruit and pistachios, dusted with icing sugar

Traditional tiramisu 10

House-baked lady finger sponge, soaked in Kahlúa and espresso with a light Frangelico mascarpone cream. Finished with shaved bitter Margaret River WA chocolate

Zuccotto 10

A decadent, bitter chocolate mousse with toasted almonds, candied citrus fruit and vanilla ricotta cream (GF)

Zabaglione semifreddo 10

Our frozen take on this traditional creamy Italian dessert comes topped with a shot of hot espresso and is made from cream, mascarpone and Amarena – a liquor with black cherry aromas (GF)