



## Cucina One12 dining experience

*Here at Cucina One12, we pride ourselves on providing the highest quality products at a great value which is why we created our 2 and 3 course deals.*

*These deals are a dining experience that everyone can enjoy, the options are as follows:*

**\$33 deal** you can select 1 x any entrée, 1 x any main and 1 x any dessert

**\$28 deal** you can select 1 x any entrée and 1 x any main or 1 x any main and 1 x any dessert

*\*Terms and conditions apply*

## **Chef Specials**

### **Entrée**

*Vegetable tasting platter - Fried cauliflower and mushroom coated in a southern spice, served with pumpkin and capsicum.*

### **Main**

*Roasted pork belly served with rainbow dutch carrots and pear puree, topped with red wine jus.*

### **Pizza**

*Beef brisket pizza - cauliflower puree base, cheese, beef brisket, onion and capsicum, finished with BBQ sauce.*

### **Dessert**

*Mango panna cotta served with a mint cream*

*Please advise staff of any allergies or dietary requirements when ordering*

*Ask our staff about our GF options*

*GF = Gluten free*

*Please advise staff of any allergies or dietary requirements when ordering*

*Ask our staff about our GF options*

*GF = Gluten free*

## **Entrée**

Garlic focaccia topped with mozzarella and oregano. \$10.90

Ricotta & spinach cannelloni cooked with a Napoli sauce. \$12.90

Salt and pepper calamari with wombok, cabbage, carrot, capsicum, spring onion, crispy shallots, finished with an Asian dressing. \$12.90

Antipasto plate with a selection of cured meats, vegetables, table cheese and toasted bread. \$12.90

Mushroom arancini, served with a cauliflower puree. \$12.90

Portarlington mussels cooked in a white wine, garlic, chilli sauce. \$12.90

Southern style crispy chicken served with dipping sauces. \$12.90

Seafood grazing plate – smoked salmon, calamari, prawn with tartare dipping sauce. \$13.90

**Pasta** (GF - please allow 20 minutes) \$22.90

Creamy mushroom gnocchi with spring onion, mushroom, spinach and garlic, finished in a cream sauce.

Seafood spaghetti, local fresh fish, prawns, scallops, mussels with garlic and chilli, in your choice of a Napoli or oil base sauce.

Fettucine carbonara with cream, bacon, spring onion, mushroom, egg and parmesan.

Chicken & mushroom risotto with pumpkin and spinach, topped with parmesan cheese.

Garlic prawn risotto with prawns, spring onion, spinach and peas, finished in a creamy garlic sauce.

Penne matriciana with bacon, salami, red capsicum, onion and fresh chilli in a Napoli sauce.

Pumpkin pasta – Pumpkin and and spinach, chicken with spaghetti, finished with in a cream sauce.

Venice Rose – Chicken, sun-dried tomato and spinach in a rosé sauce, served with penne.

House-made lasagne served with a choice of chips or Italian salad.

Ricotta & spinach cannelloni served with an Italian salad.

Spaghetti Davinci with sauteed bacon, sun-dried tomatoes, pine nuts, baby spinach, basil, garlic and a hint of chilli in a light cream and napoli sauce

Penne puttanesca - a tasty Mediterranean sauce of garlic, capers, olives, anchovies, oregano, chilli and napoli sauce

*Please advise staff of any allergies or dietary requirements when ordering*

*Ask our staff about our GF options*

*GF = Gluten free*



**Pizza** (GF - \$3.00 extra)

**\$19.90**

Pizza alla diavola – sauce, cheese, pepperoni, fresh chilli, roasted capsicum, caramelised onion, finished with crushed chilli.

Pizza Carbonara – sauce, cheese, bacon, onion, spring onion, egg, finished with mayo.

Meatlover – sauce, cheese, ham, pepperoni, chorizo and onion, finished in BBQ.

Spaghetti pizza – Bolognese sauce, cheese and spaghetti, finished with parmesan cheese.

Vegetarian – sauce, cheese, mushroom, onion, capsicum, olives and feta, finished with garlic.

Chicken Chipotle – sauce, cheese, chicken, capsicum, onion and bacon, finished with a chipotle sauce.

Veggie Garden– sauce, cheese, zucchini, eggplant, mushroom, roasted capsicum, artichoke and pumpkin.

Creamy Pesto Chicken – creamy pesto base, cheese, chicken, mushroom.

The Italian – sauce, cheese, hot pepperoni, mushroom, roasted capsicum, olives, chilli, garlic & oregano

Lamb – sauce, cheese, spinach, caramelised onion and lamb, finished with garlic aioli.

Margherita – sauce, cheese, garlic and oregano.

Spicy Chicken- Marinated chicken, chilli, sliced mushrooms, onion, capsicum, tomato sauce and mozzarella cheese.

**Main Salads**

**\$21.90**

Salt and pepper calamari served with wombok, cabbage, carrot, crispy shallots and spring onion finished with an Asian dressing

Moroccan chicken salad – served with spinach, pumpkin, zucchini ribbons, roasted capsicum and chickpeas in a mustard dressing.

Chicken caesar salad served with cos lettuce, crispy prosciutto, boiled egg, parmesan cheese, anchovies and croutons.

*Please advise staff of any allergies or dietary requirements when ordering*

*Ask our staff about our GF options*

*GF = Gluten free*



## **Main**

Marinated beef brisket served with onion rings topped with cauliflower puree accompanied with potato chips finished with bourbon glaze. \$29.90

Grilled Atlantic salmon served with a capsicum, chorizo and corn salsa, cauliflower puree finished with potato chats and a chipotle mayo. \$27.90

Mussels Italiano- Portarlington mussels cooked in a Napoli sauce, garlic and chilli sauce. \$23.90

Memphis rubbed Stuffed chicken breast with mozzarella, sundried tomato and spinach, served with creamy sweet potato mash, finished with a chimichurri sauce. \$27.90

Chicken parmigiana – crumbed chicken breast topped with Napoli sauce, ham and cheese, served with chips and salad. \$23.90

Lemon, thyme and parmesan crumbed pork cutlet, topped with a red wine jus served with mixed vegetables and creamy sweet potato mash. \$28.00

Oven braised lamb shank with mashed potato and a medley of vegetables, served with toasted bread. \$29.90

Veal scallopini served with mashed potato and mushroom sauce, accompanied with mixed vegetables. \$29.90

Beef rib eye served with broccolini and garlic chat potatoes, topped with mushroom sauce. \$32.90

## **Sides**

\$6.90

Steak cut chips

Italian salad - lettuce, tomato, cucumber, red onion, olives, carrot and capsicum.

## **Desserts**

\$11.90

Crème brûlée – served with strawberry compote and vanilla ice cream.

Sticky Date pudding – served in a butterscotch sauce and vanilla ice cream.

Lemon tart – served with vanilla ice cream.

Cheesecake – Oreo cheesecake, topped with crushed oreo.

*Please advise staff of any allergies or dietary requirements when ordering*

*Ask our staff about our GF options*

*GF = Gluten free*