

*Dearest guest and dearest friend,*

*Welcome to Cucina Plenty Valley*

*As a family restaurant, we not only strive to bring high quality food to your plate, but also to give love to the community. We are grateful for all your support since the establishment of our business in the tough 2021 and are eager for your feedback on our food and services to bring you the best possible experience.*

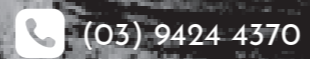
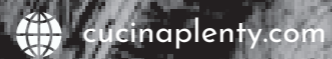
*Thank you for taking time to read about our message. Enjoy the authentic Italian taste :)*

*Warm Regards*

*Cucina Plenty Valley Team*

# CUCINA

ITALIAN CUISINE



## ANTIPASTI / STARTERS

### GARLIC FOCACCIA

rosemary, garlic, oregano and extra virgin olive oil  
add mozzarella +3  
add trio dips +6

### BRUSCHETTA (2PC)

Roma tomato, onion, basil, fresh mozzarella, with balsamic glaze

### MUSHROOM ARANCINI (4PC)

traditional risotto ball, lightly crumbed with mushrooms and fior di latte, garlic aioli

### GREEN SHELL MUSSELS

New Zealand green shell mussels, white wine, cherry tomato, garlic, olives, Napoli sauce, ciabatta, onion

### BOWL OF CHIPS

with tomato sauce

### CUCINA ANTIPASTO (SUGGESTED FOR 2PP)

assorted cured meats, cheese, marinated vegetables and olives, grissini sticks and ciabatta

## LA PASTA/RISOTTO FATTA IN CASA / HOME MADE EGG PASTA/RISOTTO

Gluten free penne available upon request (+4)  
(all pastas are homemade except penne and gluten free penne)

### SPAGHETTI MARINARA

green shell mussels, prawns, baby clams, scallops, calamari, fish, garlic, onion, chilli, white wine, parsley

### GNOCCHI POMODORO/PESTO/TRUFFLE

homemade gnocchi, with choice of Napoli, basil, fresh mozzarella/creamy pesto, Parmesan/ truffle cream, Parmesan

### TAGLIATELLE CARBONARA

bacon, egg, Parmesan, cream, white wine and garlic

### PAPPARDELLE AI FUNGHI

mixed mushrooms, truffle cream, Parmesan

### TAGLIATELLE CHILLI GAMBRI

prawn, garlic, onion, chilli, cherry tomato, basil, Napoli

### SPAGHETTI BOLOGNESE

homemade bolognese, basil and Parmesan

### PAPPARDELLE AMATRICIANA

bacon, onion, olives, Napoli, garlic, chilli

### BEEF LASAGNA

layers of pasta with homemade beef bolognese, bechamel and mozzarella, Parmesan, rocket

### SPINACH & RICOTTA RAVIOLI (7 PC)

spinach, ricotta, pine nut, lemon zest, in sage butter

### RISOTTO VEGETARIAN

semi-dried tomato, mushrooms, onion, olives, spinach, garlic, Napoli, cream

### CHICKEN MUSHROOM RISOTTO

chicken tenderloin, mushrooms, spinach, cream, Parmesan, onion

## INSALATE / SALADS

### 13 CHICKEN CAESAR SALAD

cos lettuce, bacon, croutons, Parmesan, poached egg, anchovies with Caesar dressing

### 12 LAMB GRECA SALAD

grilled lamb backstrap, mixed leaves, cucumber, red onion, cherry tomato, beetroot, carrot, fetta, olives, balsamic dressing

### 16 GRILLED CALAMARI SALAD

grilled garlic calamari strips, mix leaves, tomatoes, cucumber, red onion, carrot, beetroot, balsamic dressing, lemon wedge

## SECONDI / MAINS

11

### CHICKEN PARMIGIANA

crumbed chicken breast topped with Napoli sauce and mozzarella, served with chips and garden salad

35

### LEMON PEPPER CALAMARI

lightly dusted and flash fried seasoned calamari strips, served with chips and garden salad, lemon wedge and tartare sauce

11

### PORK BELLY

oven baked crispy skin pork belly, served with potato mash, apple sauce and broccolini

11

### VEAL PARMIGIANA

crumbled veal schnitzel topped with Napoli sauce and mozzarella, served with garden salad and chips

31

### PORTERHOUSE STEAK

char-grilled porterhouse steak, served with garden salad and chips, mushroom sauce

25

### EGGPLANT PARMIGIANA

sliced eggplant, ricotta, spinach, Napoli, mozzarella, Parmesan, rocket, balsamic glaze

26

### BARRAMUNDI

pan grilled lightly floured skin on barramundi fillet, served with romesco sauce, potato mash and broccolini

25

### PORK RIBS

char-grilled pork ribs with homemade basting, served with garden salad and chips

30

### LAMB SHOULDER

slow cooked lamb shoulder, served with braised jus, cherry tomato, potato mash, and broccolini

25

## CHILDREN'S MEAL

for children under 12 years old

### 26 CALAMARI / FISH/ NUGGETS

choose from fried calamari / fried fish / fried nuggets with chips and tomato sauce

24

### PENNE BOLOGNESE

### 25 BAMBINI PIZZA 6"

6 inch pizza with tomato sugo and mozzarella cheese

## PIZZA NAPOLETANA 12"

Our light & crispy dough is risen for 48 hours and cooked in Marana Oven  
Gluten-free pizza base is available upon request (+5)

### 28 MARGHERITA

San Marzano tomato, fior di latte, fresh basil, and EVO

19

### LAMB PIZZA

San Marzano tomato, mozzarella, slow cooked lamb shoulder, cherry tomato, onion, olives, fetta, garlic, tzatziki

25

### BUFALINA

San Marzano tomato, cherry tomato, fresh buffalo mozzarella, oregano, fresh basil and EVO

23

### PROSCIUTTO

garlic oil base, fior di latte, red capsicum, red onion, prosciutto, basil, balsamic oil

25

### TROPICAL

San Marzano tomato, mozzarella, shaved Virginia ham and pineapple

23

### CAPRICCIOSA

San Marzano tomato, mozzarella, shaved Virginia ham, mushrooms, olives and oregano

24

### MEAT LOVERS

San Marzano tomato, mozzarella, pork sausage, shaved Virginia ham, prosciutto and mild salami

26

### CHICKEN ZINGER

San Marzano tomato, mozzarella, red onion, chicken breast, red capsicum, chilli, aioli, parsley

24

### PEPPERONI

San Marzano tomato, mozzarella, mild salami, red onion, olives, fresh basil and EVO  
hot salami available upon request

24

### FUNGHI

garlic oil base, fior di latte, mixed mushrooms, rocket, cherry tomato, Parmesan

24

### VEGETARIAN

San Marzano tomato, mozzarella, spinach, red onion, red capsicum, olives, mushroom, garlic oil

23

### ITALIAN SAUSAGE

San Marzano tomato, mozzarella, mild salami, pork sausage, onion, red capsicum, olives, rocket

25

### CLASSIC CALZONE


San Marzano tomato, mozzarella, folded pizza filled with capsicum, mushroom, onion and mild salami, served with a garden salad

26

## CONTORNI / SIDES

GARDEN SALAD   8

POTATO MASH   8

BROCCOLINI   12

 Vegetarian  Gluten Free  Chef's Recommendation  Spicy

Please inform staff of any dietary requirements or allergies. Our kitchen handles WHEAT(GLUTEN), NUTS, WINE, MEATS, GARLIC, DAIRY, EGGS, FISH and SHELLFISH