

La Cucina

Antipasti · Starters

Pane Piatto – V, GF *upon request

Freshly baked flat bread with cheese, ground garlic and herbs. \$18.50

Focaccia Fornarina – V, VN, GF *upon request

Freshly baked focaccia with rosemary, sea salt and olive oil. \$18.00

Bruschetta con Pomodori e Cipolle Rosse – V, GF *upon request

Crispy homemade bread topped with sliced tomatoes, extra virgin olive oil, Spanish onion & basil. \$18.50

Olive All' Ascolana - V

Crumbed olives hand stuffed with walnut & sundried tomato. \$19.00

Arancino

Traditional Italian Arancino served on homemade Bolognese sauce. \$18.50

Polpette

Meatballs served in a homemade tomato and herb sauce. \$21.50

Bruschetta con Caprino - V, GF *upon request

Crispy homemade bread with marinated roasted capsicum & goats' cheese. \$19.50

Sale e Pepe Calamari – GF* upon request

Fresh calamari dusted in flour, lightly fried and served on roquette then drizzled in zesty mayo. \$25.50

Gamberi Piccante - GF

Prawn cutlets tossed in olive oil, garlic and chili. \$27.50

Piatto di Salumi – GF* upon request

Selection of Italian cured meats and cheeses served with freshly baked bread. - serves 2 \$42.00

Misto di Antipasti Caldi

A selection of chef's warm starters. - serves 2-3 \$ 44.00

Minestrone – GF

Traditional Italian vegetable soup. \$16.90

GF – Gluten Free

V – Vegetarian

VN – Vegan

All major credit cards accepted

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Wood-Fired Pizza

Margherita - V

Tomato base, fiore di latte, basil and oregano. \$23.00

Napoli

Traditional tomato sauce, mozzarella, anchovies, capers, olives and oregano. \$24.00

Salsiccia

Tomato base, mozzarella, olives, mushrooms and Italian sausage. \$26.00

Zuceona - V, VN* upon request

Tomato base, mozzarella, pine kernels, pumpkin, rocket, fetta and shaved parmesan. \$24.00

Signor Franco

Tomato base, fiori di latte, salami, olives and chilli. \$25.00

Capricciosa

Tomato base, mushrooms, ham, anchovies, olives and mozzarella. \$26.00

Porcini - V, VN* upon request

Truffle base, porcini mushrooms, parmesan and olive oil. \$27.50

Quattro Formaggi - V

Olive oil base, fiori di latte, mozzarella, parmesan and gorgonzola. \$28.00

Calzone

Classic Italian folded pizza filled with mozzarella cheese, ham, mushrooms and tomato sauce. \$28.50

Sandro

Tomato base, mozzarella, spinach, fresh tomatoes, olives, salami and spanish onion. \$26.50

Toscana

Pesto base, marinated chicken, roasted pumpkin, fetta and avocado, drizzled with lemon mustard dressing. \$27.50

Amante della Carne

Tomato base, pork sausage, pancetta, ham, salami and mozzarella. \$29.50

San Daniele

Olive oil base, prosciutto crudo, rocket & shaved parmesan drizzled with balsamic glaze. \$32.00

Lamb Pizza

Tomato base, mozzarella, slow cooked pulled lamb, fetta, cherry tomatoes and Spanish onions. Topped with mint and homemade tzatziki. \$32.00

Pizza Marinara

Tomato base topped with mozzarella, mussels, prawns, white fish, calamari, garlic, chilli & fresh cherry tomatoes finished with a drizzle of lemon & parsley. \$32.00

***Gluten-free pizza bases available on request + \$5.00**

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Pasta

All pastas are home made

Spaghetti Bolognese

In a traditional homemade meat ragu.

\$29.00

Lasagna

Pasta sheets layered with béchamel sauce, mozzarella and traditional Bolognese sauce, oven-baked.

\$30.00

Cannelloni - v

Rollled pasta filled with ricotta and spinach in tomato sauce.

\$29.00

Gnocchi Genovese - v

Italian potato dumplings in basil pesto.

\$30.50

Spaghetti Carbonara

Tossed with crispy pancetta, onion, olive oil, egg yolks, freshly cut parsley, and topped with shaved parmesan cheese.

\$31.50

Casarecce all' Amatriciana

Long casarecce pasta tossed with onion, chili and pancetta, cooked in a tomato sauce.

\$31.50

Gnocchi con Salsa al Gorgonzola - v

With creamy gorgonzola, topped with burnt butter, walnuts and sage.

\$33.00

Casarecce al Ragu' di Agnello

Casarecce pasta served with a homemade slow cooked lamb Ragu.

\$37.50

Pappardelle con Pancetta, Gamberi e Rucola

Tossed with pancetta, prawns, dash of chilli, finished with roquette, fresh tomato and olive oil sauce.

\$39.50

Fettuccine con Straccetti di Polo, Pomodorini e Funghi

With chicken, cherry tomatoes and mushroom in a creamy sauce.

\$38.00

Linguine al Cartoccio

With fresh seafood, our classic blend of tomato sauce , garlic, basil and olive oil and wrapped in baking paper.

\$41.00

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Risotto

Risotto con Verdura – GF, V, VN* upon request

Carnaroli rice with grilled vegetables and spinach, cooked in an olive oil and garlic sauce.

\$32.00

Risotto con Pancetta, Salvia e Parmigiano – GF

Carnaroli rice with crispy pancetta and sage topped with parmesan cheese.

\$35.50

Risotto con Funghi Porcini e Tartufo – , V, VN* GF* upon request

Carnaroli rice with porcini mushrooms, truffle oil and freshly ground parmesan cheese.

\$36.50

Risotto della Casa – GF

Carnaroli rice with semi dried tomatoes, avocado and chicken, cooked in a light creamy sauce.

\$37.00

Risotto Pescatore – GF

Carnaroli rice with the finest selection of seafood and garlic in a Napolitana sauce.

\$41.00

Risotto can be altered to be Napoli, Cream or Olive Oil.

Specialità al Forno

Gnocchi al Forno -Homemade- V

Homemade gnocchi in Napoli sauce, fiore di latte & basil, baked in our wood fired oven.

\$31.00

Melanzane Parmigiana – GF, V

Italian style grilled eggplant layered with Fiore di latte & napoli, baked and finished with parmesan in our wood fired oven

\$32.00

Pollo alla Nonna (a traditional Nonna recipe)

Roasted marinated chicken with pancetta, potato, caramelized onion and tomato, finished in our wood fired oven

\$39.00

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La Cucina

Secondi • Mains

Cotolette di Pollo

Chicken schnitzel coated in an authentic La Cucina herbs and spices mix, served with chips and salad. \$31.00

Cotolette di Vitello

Veal schnitzel coated in an authentic La Cucina herbs and spices mix, served with chips and salad. \$39.50

Pollo Parmigiana

Chicken schnitzel lightly crumbed in an authentic La Cucina herbs and spices mix, topped with tomato sauce, Parma prosciutto and mozzarella cheese, served with chips and salad. \$33.50

Vitello Parmigiana

Veal schnitzel lightly crumbed in an authentic La Cucina herbs and spices mix, topped with tomato sauce, Parma prosciutto and mozzarella cheese, served with chips and salad. \$42.00

Maiale alla Romana – GF* upon request

Pork fillet with bocconcini, sage and prosciutto, served on potato mash, infused with seeded mustard and green beans. \$41.00

Anatra al Sugo di Vino e Arancia - GF

Slow roasted leg of duck in an orange and red wine sauce, served with roasted pumpkin and sweet potato mash. \$41.00

Salmone alla Griglia - GF

Strips of fresh grilled salmon served with asparagus and boiled kipfler Potatoes on a bed of fresh garden salad, drizzled with lemon and dill dressing. \$44.50

Vitello alla Crema Di Funghi – GF* upon request

Seared escalope's of baby veal topped with a freshly made creamy mushroom sauce, served with potato mash and a mixed salad. \$46.50

Bistecca - GF

Grilled Rib eye served with chunky chips and assorted vegetables. \$52.00
Sauces - Mushroom / Pepper / Garlic butter \$4.00

Pesce del Giorno – GF* upon request

Fish of the Day (See 'Specials'.)

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Insalate · Salads

Insalata Mista – GF, V, VN

Mixed lettuce, fresh tomatoes, olives, red onion and cucumber drizzled with balsamic vinegar. \$14.50

Insalata Caprese – GF, V

Sliced fresh Roma tomatoes topped with basil leaves & bocconcini cheese, drizzled with extra virgin olive oil. \$21.50

Insalata di Barbabietola Rossa e Formaggio di Capra – GF, V

Lettuce, rocket, baby beetroot, walnuts, Spanish onion and goat's cheese drizzled with honey orange dressing. \$24.50

Insalata Fredda di Quinoa – GF

Quinoa served with asparagus, beans, red capsicum and fetta served on a bed of mixed lettuce. *Add chicken - \$9.00; add salmon \$16.00 \$29.50

Contorni · Sides

Purè di Patate – GF, V

Creamy mashed potato \$11.00

Patatine Fritte – V, VN

Golden French fries served with tomato sauce. \$9.50

Verdura – GF, V, VN

Seasoned vegetables tossed in olive oil and oregano. \$14.50

Chunky Chips – GF, V, VN

Creamy dutch potatoes with rosemary & sea salt \$16.00

Please note that while we offer adjustments for dietary requirements and take all reasonable measures to prevent cross contamination, we cannot guarantee any item is completely free of allergens.

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Menu per Bambini · Childrens Menu



Mini Pizza ... Margherita / Ham + Cheese / Hawaiian	\$19.50
Mini Schnitzel and Chips	\$19.50
Mini Macaroni ... Napoli / Bolognese / Creamy Cheese	\$19.50
Mini Chicken Parmigiana and Chips	\$19.50

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