

La Cucina

Antipasti · Starters

Pane Piatto – V, GF *upon request

Freshly baked flat bread with cheese, ground garlic and herbs. \$15.50

Focaccia Fornarina – V, VN, GF *upon request

Freshly baked focaccia with rosemary, sea salt and olive oil. \$15.00

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

Crispy homemade bread topped with sliced tomatoes, extra virgin olive oil, Spanish onion & basil. \$14.50

Olive All' Ascolana - v

Crumbed olives hand stuffed with walnut & sundried tomato. \$17.00

Arancino

Traditional Italian Arancino served on homemade Bolognese sauce. \$16.50

Polpette

Meatballs served in a homemade tomato and herb sauce. \$18.00

Bruschetta con Caprino - V, GF *upon request

Crispy homemade bread with marinated roasted capsicum & goats' cheese. \$16.50

Sale e Pepe Calamari – GF* upon request

Fresh calamari dusted in flour, lightly fried and served on roquette then drizzled in zesty mayo. \$21.50

Gamberi Piccante - GF

Prawn cutlets tossed in olive oil, garlic and chili. \$23.50

Piatto di Salumi – GF* upon request

Selection of Italian cured meats and cheeses served with freshly baked bread. - serves 2 \$34.00

Misto di Antipasti Caldi

A selection of chef's warm starters. - serves 2-3 \$ 41.00

Minestrone – GF

Traditional Italian vegetable soup. \$14.90

GF – Gluten Free

V – Vegetarian

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All major credit cards accepted

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Wood-Fired Pizza

Margherita - V

Tomato base, fiore di latte, basil and oregano. \$21.00

Napoli

Traditional tomato sauce, mozzarella, anchovies, capers, olives and oregano. \$22.00

Salsiccia

Tomato base, mozzarella, olives, mushrooms and Italian sausage. \$24.50

Zuceona - V, VN* upon request

Tomato base, mozzarella, pine kernels, pumpkin, roquette, 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. \$28.50

San Daniele

Olive oil base, prosciutto crudo, roquette & shaved parmesan drizzled with balsamic glaze. \$31.00

Lamb Pizza

Tomato base, mozzarella, slow cooked pulled lamb, fetta, cherry tomatoes and Spanish onions. Topped with mint and homemade tzatziki. \$31.00

Pizza Marinara

Tomato base topped with mozzarella, mussels, prawns, white fish, calamari, garlic, chilli & fresh cherry tomatoes finished with a drizzle of lemon & parsley. \$31.00

***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. \$25.00

Lasagna

Pasta sheets layered with béchamel sauce, mozzarella and traditional Bolognese sauce, oven-baked. \$26.00

Cannelloni - v

Rolled pasta filled with ricotta and spinach in tomato sauce. \$25.00

Gnocchi Genovese - v

Italian potato dumplings in basil pesto. \$28.00

Spaghetti Carbonara

Tossed with crispy pancetta, onion, olive oil, egg yolks, freshly cut parsley, and topped with shaved parmesan cheese. \$28.00

Casarecce all' Amatriciana

Long casarecce pasta tossed with onion, chili and pancetta, cooked in a tomato sauce. \$28.00

Gnocchi con Salsa al Gorgonzola - v

With creamy gorgonzola, topped with burnt butter, walnuts and sage. \$29.00

Casarecce al Ragù' di Agnello

Casarecce pasta served with a homemade slow cooked lamb Ragù. \$34.50

Pappardelle con Pancetta, Gamberi e Rucola

Tossed with pancetta, prawns, dash of chilli, finished with roquette, fresh tomato and olive oil sauce. \$35.00

Fettuccine con Straccetti di Polo, Pomodorini e Funghi

With chicken, cherry tomatoes and mushroom in a creamy sauce. \$33.00

Linguine al Cartoccio

With fresh seafood, our classic blend of tomato sauce , garlic, basil and olive oil and wrapped in baking paper. \$38.00

**Gluten -free pasta available upon request + \$5.00*

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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.

\$30.00

Risotto con Pancetta, Salvia e Parmigiano - GF

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

\$33.00

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

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

\$33.50

Risotto della Casa - GF

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

\$34.00

Risotto Pescatore - GF

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

\$38.00

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.

\$28.00

Melanzane Parmigiana – GF, V

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

\$29.00

Pollo alla Nonna (a traditional Nonna recipe)

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

\$36.00

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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. \$29.00

Cotolette di Vitello

Veal schnitzel coated in an authentic La Cucina herbs and spices mix, served with chips and salad. \$34.50

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. \$30.50

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. \$36.00

Maiale alla Romana – GF* upon request

Pork fillet with bocconcini, sage and prosciutto, served on potato mash, infused with seeded mustard and green beans. \$34.50

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. \$37.50

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. \$37.00

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. \$42.00

Bistecca - GF

Grilled Rib eye served with chunky chips and assorted vegetables. \$48.00
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. \$11.50

Insalata Caprese – GF, V

Sliced fresh Roma tomatoes topped with basil leaves & bocconcini cheese, drizzled with extra virgin olive oil. \$18.50

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

Lettuce, roquette, baby beetroot, walnuts, Spanish onion and goat's cheese drizzled with honey orange dressing. \$22.50

Insalata Fredda di Quinoa – GF

Quinoa served with asparagus, beans, red capsicum, fetta and chicken, served on a bed of mixed lettuce. \$26.50

Contorni · Sides

Purè di Patate – GF, V

Creamy mashed potato \$9.00

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. \$12.50

Chunky Chips – GF, V, VN

Creamy dutch potatoes with rosemary & sea salt \$12.50

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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La Cucina

Menu per Bambini · Childrens Menu



Mini Pizza ... Margherita / Ham + Cheese / Hawaiian	\$ 16.50
Mini Schnitzel and Chips	\$ 17.50
Mini Macaroni ... Napoli / Bolognese / Creamy Cheese	\$ 15.90
Mini Chicken Parmigiana and Chips	\$ 19.50

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