



Piccolo Cucina

Award Winning Italian Restaurant

pane – breads

- pane con l'aglio - garlic bread grilled tuscan bread with rubbed garlic, extra virgin olive oil. **v.** \$ 6
bruschetta piccolo cucina - grilled tuscan bread with tomato, sautéed mushroom, roasted capsicum, zucchini. **v.** \$ 9
crostino al salmone - grilled tuscan bread with tuna mayonnaise, double smoked tasmanian salmon, red onion. \$12.5
pate di fegatini alla veneziana - grilled tuscan bread, chicken liver pate with red onion and balsamic reduction. \$15.5

insalate – salads

- insalata mista - mesculin lettuce tomatoes,ligurian olives, virgin olive oil, balsamic vinegar. **v.g.** \$ 9
insalata di spinaci - spinach, crispy prosciutto, parmigiano shaves, virgin olive oil, balsamic vinegar. **g.** \$15
insalata dello chef - chef salad mesculin salad, grilled marinated mix vegetables virgin olive oil, balsamic vinegar. **v.g.** \$17
insalata caprese - bocconcini, sliced fresh tomato, basil drizzled with extra virgin olive oil. **v.g.** \$14

pasta fatta a mano - hand made pasta

- gnocchi al pomodoro - potato dumplings in rich tomato sauce. **v.** \$20 - \$28
tortelloni ricotta e spinaci - navel shaped pasta filled w spinach and ricotta in a cream sauce. **v.** \$20 - \$28
pappardelle alla modenese - wide flat ribbon pasta with prosciutto, sausage, peas, tomato, touch of cream. \$21 - \$29
lasagna della nonna eros - green spinach hand made pasta sheets layered with meat sauce besciamella. entrée \$21
lasagna di granchio - crab, lasagna hand made pasta sheets in prawn bisque sauce. entrée \$22.5

spaghetti

- pomodoro e basilico - tomato and basil. **v.** \$17 - \$20.
aglio olio e peperoncino - olive oil garlic, chilli. **v.** \$17 - \$20.
amatriciana - tomato, bacon, onion, chilli. \$18 - \$23
ragu di salsiccia - bolognese rich meat sauce. \$18 - \$23
carbonara - bacon, egg, touch of cream. \$19 - \$24
carbonara di pesce - fresh local seafood with egg, cream. \$21 - \$27
ai frutti di mare – marinara fresh local seafood in a tomato sauce. \$22 - \$28
aglio olio gamberi e spinaci - prawns, spinach, garlic olive oil. \$22 - \$28

secondi piatti - main course

- costoletta d'agnello alla griglia con salsa di senape - grilled lamb cutlets drizzled creamy mustard. **g.** \$22 - \$30
salsiccia alla griglia - grilled continental sausages served with mash potatoes. **g.** \$21 - \$29
cotoletta di pollo alla parmigiana - chicken breast pan-fried topped with tomato and mozzarella.\$28
calamari a modo nostro - calamari dusted in flour fried and served with aioli. \$20 - \$28
arancini gamberi, spinaci e bocconcini - rice balls filled with prawns, spinach, mozzarella. \$18 - \$26

dolci - desserts

- tiramisu – mascarpone cream egg, marsala all folded together. \$11
bavarese notte e giorno – black and white mousse. **g.** \$10
torta di cioccolato con noci pecan – chocolate and pecan cake. \$10
dolce del giorno – special of the day. from \$11

please read carefully

v. vegetarian - **g.** gluten free

one bill per table 20% surcharge applies on bill splitting, one meal per person, we reserve the right to refuse unsigned credit card.
due to queensland health recommendations, we are unable to allow any remaining food served in our restaurant to be taken away