

# LUNCH & DINNER

Served from 12pm

Gluten free, vegetarian and vegan options available

## ENTREES / SIDES

<b>Italian Garlic Bread V</b> freshly baked in the wood oven with house-made garlic butter	8
<b>House-Made Wedges VG</b> served with house-made chilli mayonnaise	10
<b>Chips VG</b> fries served with your choice of tomato sauce or mayonnaise	6
<b>Vege Bowl VG</b> freshly steamed seasonal mixed vegetables, topped with garlic oil	8
<b>Salad Bowl VG</b> mixed salad leaves with radish, cherry tomato and onion	8
<b>Rice Bowl V</b> cooked with onion and seasoned to perfection	5

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## KIDS

<b>Smoothie V</b> yogurt, honey, seasonal berries or banana and milk	8
<b>Nuggets &amp; Chips</b> served with tomato sauce or mayonnaise	10
<b>Chicken Skewers</b> served with fries and tomato sauce	12
<b>Penne Ragù</b> penne cooked with slow cooked beef chunks in peeled tomato purée topped with pecorino-romano	10
<b>Penne Napoletana V</b> penne, peeled tomato purée, cooked in house to perfection	10
<b>9" Wood Oven Pizza</b> sauce, Italian cheese, smoked ham	12
<b>Cheesy Pasta V</b> penne cooked with olive oil and Italian cheeses	10

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## SMALL PLATES

<b>Focaccia Pollo</b> (chicken)	14
house-made focaccia with pulled chicken, sun dried tomato, baby spinach, artichokes, Italian cheese, mayonnaise	
<b>Focaccia Prosciutto</b>	14
house-made focaccia with prosciutto, Italian cheese, sun dried tomato, mayonnaise	
<b>Focaccia Vegetarian V</b>	14
house-made focaccia with roasted eggplant, roasted capsicum, sun dried tomato, spinach, Italian cheese, basil aioli	
<b>Calamari Fritti</b>	24.5
fried baby calamari with lime mayonnaise, mixed leaf salad	
<b>Antipasto</b> (serves 1)	14
prosciutto, fresh mozzarella, sun dried tomato, olives	
<b>Affettati Misti</b> (meat platter)	18
a selection of fine Italian cured meats served with roasted capsicum, green olives and artichoke	
<b>Frittata V</b>	18
Italian style omellete with baby spinach, cherry tomato and parmigiano, served with fresh Tuscan bread	
<b>Ribollita V</b> (soup)	18
Tuscan vegetable soup with cannellini beans, potato and Italian kale, served with bread	
<b>Pumpkin Soup</b>	18
pumpkin and smoked bacon seasoned to perfection and topped with cream, chives and olive oil, served with bread	
<b>Caprese V</b> (salad)	14
fresh sliced tomato, buffalo mozzarella and basil, seasoned and topped with olive oil	
<b>Wood Oven Bread V</b>	10
freshly baked, served with marinated Kalamata olives and olive oil	

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<b>Prosciutto Bianca</b> wood oven pizza base served with olive oil and prosciutto	12
<b>Pizza Bianca V</b> wood oven pizza base topped with house-made fresh chilli oil	10
<b>Croquette (3 per serve) V</b> crumbed potato croquette with chilli mayonnaise	10
<b>Chicken Baguette</b> chicken, mayo, cream cheese, avocado, sun dried tomato, cucumber, mixed salad leaves	14
<b>Vegetarian Baguette V</b> char-grilled capsicum and eggplant, mayo, cream cheese, avocado, sun dried tomato, cucumber, mixed salad leaves	14
<b>Ham &amp; Cheese Wrap</b> virginia smoked ham, cheese, tomato, house-made mayo, mixed salad leaves	14
<b>Vegetarian Wrap V</b> cheese, roasted eggplant, roasted capsicum, sun dried tomato, salsa verdè, mixed salad leaves	14
<b>Toasted Sandwich</b> cheese & tomato ham & cheese prosciutto & cheese ham, cheese & tomato egg, cheese & tomato bacon & egg (bbq sauce optional)	10

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## MAINS

<b>Lamb Cutlet LACUCINA SIGNATURE</b>	29
charcoal grilled lamb cutlets, served with a refreshing seasonal salad and house-made garlic mayonnaise	
<b>Pork Cutlet LACUCINA SIGNATURE</b>	29
charcoal grilled pork cutlets served with Italian kale, fennel and apple purée, topped with a citrus dressing	
<b>Pork Rack</b>	29
tender ribs slow cooked in smokey BBQ sauce, served with wedges & salad	
<b>Insalata di Pollo (chicken salad) LACUCINA SIGNATURE</b>	24
charcoal grilled free-range chicken tenderloin served with mixed leaf salad and root vegetables topped with salsa verde	
<b>Fish &amp; Chips</b>	18
your choice of beer battered or grilled fish served with salad, chips & tartare sauce	
<b>Poached Salmone</b>	29
poached salmon served with mixed salad leaves and citrus fruits, seasoned and dressed with olive oil and citrus dressing	
<b>Crispy Skin Salmone</b>	33
sous-vide crispy skin salmon served with fennel, mixed salad leaves and citrus fruits	
<b>Bistecca (steak) LACUCINA SIGNATURE</b>	33
charcoal grilled scotch fillet steak served with rosemary potatoes, rocket and shaved parmigiano topped with aged balsamic dressing	
<b>Pollo Prosciutto</b>	33
charcoal grilled free range chicken breast wrapped in prosciutto and served with rice and seasonal root vegetables, topped with creamy garlic sauce	
<b>Pollo Schnitzel (chicken)</b>	28
freshly crumbed free range chicken breast, cooked golden and served with fries and mixed leaf salad. Your choice of gravy, mushroom or dienne sauce	
<b>Weiner Schnitzel (veal)</b>	28
freshly crumbed grass-fed scotch fillet, cooked golden and served with fries and mixed leaf salad. Your choice of gravy, mushroom or dienne sauce	
<b>Garlic Prawns</b>	29
tiger prawns cooked in a creamy garlic sauce, served with rice and fries	
<b>Spiedini (minced skewers)</b>	22
skewered marinated minced lamb with sliced onion, served with salad and mint garlic yogurt	

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## PASTA

<b>Granchio (Crab) LACUCINA SIGNATURE</b>	34
taglierini cooked with blue swimmer crab in a light chilli and cream sauce	
<b>Ragù</b>	22
penne cooked with slow cooked beef chunks in peeled tomato purée topped with pecorino-romano	
<b>Amatriciana</b>	22
spaghetti cooked with smoked pancetta, napolitana sauce, chilli, basil and pecorino-romano	
<b>Anatra</b>	23
mezze maniche (short pasta) cooked with slow cooked duck and porcini ragù in peeled tomato purée	
<b>Gnocchi V</b>	22
house-made gnocchi cooked in peeled tomato purée with basil, garlic and Italian cheese	
<b>Alla Panna</b>	22
fettucini cooked in a rich cream sauce with leg ham, mushroom and parmigiano	
<b>Carbonara LACUCINA SIGNATURE</b>	22
spaghetti cooked with smoked pancetta and free range egg yolk, finished with parmigiano	
<b>Pasta Fagioli e Broccoli V</b>	19
mezze maniche (short pasta) cooked with cannellini beans, broccoli and garlic in a rosé sauce	
<b>Cucina V LACUCINA SIGNATURE</b>	23
spaghetti cooked with chargrilled eggplant, chargrilled capsicum, garlic, basil and spinach in napolitana sauce, topped with olives and olive oil	
<b>Marinara</b>	34
fettucini cooked with a selection of quality shell seafood in a rich napolitana sauce, finished with a garlic and basil oil glaze	
<b>Risotto</b>	23
rice cooked in chicken stock with free-range chicken thigh and mushroom, topped with a creamy garlic parsley oil glaze	
<b>Vegetarian Lasagne V</b>	22
fresh lasagne sheets cooked with Italian cheeses and mixed seasonal vegetables in a creamy seasoned sauce	
<b>Beef Lasagne</b>	24
fresh lasagne sheets cooked with mixed cheeses and ragù sauce, served with salad	

# WOOD OVEN PIZZERIA

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<b>Gourmet Veg V</b>	24
sauce, Italian mozzarella, sun dried tomato, roasted eggplant, olives, topped with rocket and basil aioli	
<b>Margherita V</b>	24
sauce, buffalo mozzarella, topped with fresh tomato, bocconcini and fresh basil	
<b>Prosciutto</b>	26
sauce, buffalo mozzarella, topped with prosciutto, rocket and shaved parmigiano	
<b>Ham &amp; Mushroom</b>	24
sauce, Italian mozzarella, smoked ham and fresh mushroom	
<b>BBQ Chicken</b>	24
smoked bbq sauce, Italian mozzarella, chicken and smoked bacon	
<b>Chilli Salami</b>	24
sauce, Italian mozzarella, nduja (hot Calabrian salami paste)	
<b>Salami</b>	24
sauce, Italian mozzarella, salami, mushroom, olives	
<b>Nutella V</b>	20
nutella pizza served with seasonal berries, topped with icing sugar, served with vanilla ice cream	
<b>Create-Your-Own</b>	Base 10
buffalo mozzarella	5
Italian mozzarella	4
smoked ham	4
anchovies	2
chorizo	4
red onion	1
olives	1
mushroom	3
fresh basil	1
fresh tomato	3
sun dried tomato	3
Italian prosciutto	7
roasted eggplant	4
roasted capsicum	3

# DRINKS

## SOFT DRINKS

5.5 ea

Sprite  
Coke  
Coke Zero (no sugar)  
Red Bull  
Lemon Lime Bitters  
Chinotto  
Lemonata  
Rossa  
Aranciata Rossa  
Ginger Beer

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## BEER

9 ea

Corona  
Heinken  
Peroni Rossa  
Peroni Leggera  
Crown Lager  
Coopers Pale Ale  
Cider

## COCKTAILS

Bellini 14  
white peach purée and prosecco  
Aperol Spritz 14  
aperol, prosecco and soda  
Negroni 17  
vermouth rosso, campari and gin  
Espresso Martini 15  
vodka, coffee liquor, espresso  
Traditional Martini 15  
gin, vermouth, green olive

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## SPIRITS

9 ea

Served with your choice of mixer

Vodka  
Scotch  
Gin  
Bourbon  
Rum  
Baileys  
Sambuca  
Grappa  
Tequila  
Frangelico  
Brandy

# WINE LIST

## SPARKLING

Bottega Prosecco Italy	9	38
Tomich Sparkling Adelaide Hills		39
Scarpantoni Sparkling Red McLaren Vale	9	38

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## ROSÉ & MOSCATO

Turkey Flat Rosé Barossa Valley	9	39
Moscato Dásti Italy	9	39

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## WHITE

Tomich Woodside Sauvignon Blanc Adelaide Hills	9	38
Elderton Eden Valley Chardonnay Eden Valley	9	38
Claymore Joshua Tree Riesling Clare Valley	9	38
Montevento Pinot Grigio Italy	8	35

## RED

Farnese Casale Vecchio Monetepulciano Abruzzo, Italy	9	38
Serafino GSM McLaren Vale		39
Claymore Miseducation Tempranillo Clare Valley		39
Elderton Barossa Estate Shiraz Barossa Valley	11	44
Pandolfa Sangiovese Italy	8	35
Woodstock Shiraz McLaren Vale		41