

# *La Cucina Gymea Lockdown 2.0 take away menu*

## Breads and Entrees

- Garlic Bread 6 (GF available)
- Bruschetta 13 (GF available)
- Calamari 17 (GF, DF available)
- Three cheese and truffle arancini with tomato relish 15
- Veal, pork and pine nut meatballs with napolitana sauce and chilli 15
- Garlic, chilli and tomato prawns (GF, DF available) 20
- Ricotta stuffed field mushroom, napolitana, tomato jam, truffle oil (Vego, GF available) 16
- Mixed lettuce salad, tomato, ricotta, pine nuts, red onion 10

## Pasta

### **Gluten free available +\$2**

- Rigatoni arrabbiata - napolitana, chilli 18 (vego, DF available)
- Spaghetti bolognese 20 (DF available)
- Penne pollo - chicken, basil pesto, rosa sauce (vego available) 20
- Lasagne 20
- Penne boscaiola - speck, mushrooms, shallots, red onion, parmesan cream (vego available) 20
- Linguine, veal pork and pine nut meatballs, napolitana, chilli 20
- Spaghetti marinara 25 (DF available)
- Linguine, prawns, speck, ricotta, rosa sauce 25

All pastas (except lasagne) available as kids size 10 (seafood add 5)

## Mains

- Seafood hot pot - calamari, prawns, mussels, scallops, salmon, prawn bisque (GF available) 30
- Porchetta - crispy skin pork belly, mash, broccolini, tomato relish, aioli (GF, DF available) 28
- Atlantic salmon, roast potatoes, asparagus, aioli (GF, DF) 28
- Prosciutto wrapped chicken, roast potatoes, seasonal veg, creamy sage and white wine sauce (GF) 28
- Eye fillet, creamy mash, broccolini, ricotta stuffed mushroom 30
- Crumbed veal layered with eggplant, napolitana and mozzarella, creamy mash, seasonal veg 30
- Veal scallopini, mushroom and marsala sauce, roast potatoes, seasonal veg 30

## Dessert

- Tiramisu 10
- Chocolate brownie, chocolate sauce 10 (add gelato +\$2)
- Panna Cotta, berry coulis 10
- Three scoops of gelato 10

Add a cocktail - Aperol Spritz \$12 / Rose Sangria \$12 / Espresso Martini \$18