

# Piccolo Cucina

## FUNCTION PACKAGES

**We are Piccolo Cucina, a traditional Italian restaurant located in the centre of Cairns. We take pride in producing handmade, authentic Italian cuisine with ingredients sourced from seasonal local provenance.**

Book a table, our private dining room or the entire restaurant for your function of anywhere from 6 to 100 guests.

Our private dining room is available for up to 26 seated guests.

Gluten free pasta and vegetarian dishes can be offered.

**Book directly online or contact Jolene Aiello**

[www.piccolocucina.com.au](http://www.piccolocucina.com.au)

[info@piccolocucina.com.au](mailto:info@piccolocucina.com.au)

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**Piccolo Cucina**

17 Abbott Street 26-36 Village Lane

Cairns, QLD 4870

# Piccolo Cucina

## Function Menu #1: "PRESTO"

**\$55 Per Person**

**All Courses Served Family Style to Share**

### **PRIMO**

- **Bruschetta** - Roma tomato, red onion, basil, balsamic dressing on pane di casa

### **IL SECONDO**

#### **PASTA**

- **Penne Amatriciana** - Pancetta, garlic, chilli in a napolitana sauce
- **Spaghetti aglio, olio e Gamberi** - Prawns, spinach, chilli, olive oil and garlic
- **Gnocchi Quattro Formaggi** - Gnocchi with gorgonzola, pecorino, fontina, parmesan

#### **SALAD**

- **Insalata Mista** - Mixed leaves, cherry tomatoes, herb dressing

#### **PIZZA**

- **Diavola** - Fior di latte, hot salami and fresh chilli
- **Margherita** - Fior di latte and basil
- **Vegetariana** - Fior di latte, mushroom, artichokes, zucchini, olives, capsicum

#### **SALAD**

- **Insalata Rucola** - Rocket leaves, shaved parmesan, olive oil

# Piccolo Cucina

## Function Menu #2: "CLASSICO"

**\$70 Per Person**

### PRIMO

The following will be shared among guests family style;

- **Bruschetta** - Roma tomato, red onion, basil and balsamic dressing on pane di casa
- **Antipasti** - San Daniele prosciutto, Veneto hot salami, Mortadella, Fontina, Bufala, mixed preserved vegetables, house marinated olives and flat breads

### IL SECONDO

Each guest may select one of the following dishes;

- **Veal Scallopini di Vitello** - Thinly sliced veal with mashed potatoes, broccolini and a lemon parsley sauce
- **Capricciosa** - Fior di latte, ham, mushrooms, olives, artichokes
- **Spaghetti Aglio, Olio e Gamberi** - Prawns, spinach, chilli, olive oil and garlic
- **Gnocchi Quattro Formaggi** – Gnocchi with gorgonzola, pecorino, fontina & parmesan
- **Pappardelle Modenese** - Prosciutto, pork sausage, peas, napolitana sauce & cream
- **Fettuccine alla Carbonara** - Pancetta, garlic, pecorino, black pepper

### DOLCI

Each guest may select one of the following dishes;

- **Tiramisu** - Classic layered mascarpone, savoiardi biscuits, coffee and chocolate
- **Torta Nero** - Dark chocolate tart, mascarpone cream, candied orange, white chocolate crumble
- **Cheesecake di Limone** - Traditional lemon ricotta cheesecake, mascarpone, spiced berries

# Piccolo Cucina

## Function Menu #3: "REALE"

**\$80 Per Person**

### PRIMO

The following will be shared among guests family style;

- **Antipasti** - San Daniele prosciutto, Veneto hot salami, Mortadella, Fontina, Bufala, mixed preserved vegetables, house marinated olives and flat breads
- **Calamari** - Crispy fried squid with a zesty salad
- **Bruschetta** - Roma tomato, red onion, basil and balsamic dressing

### IL SECONDO

Each guest to select one of the following dishes;

- **Filetto Mignon** - 200g eye fillet wrapped in speck, king brown mushrooms, friarielli, pickled walnuts
- **Acqua Pazza** - Line-caught local snapper fillet poached in a white wine sauce with mussels, clams, octopus, fennel, garlic, fresh chilli and cherry tomatoes
- **Spaghetti Marinara** - Mussels, prawns, clams, fish, squid and white wine garlic sauce
- **Gnocchi Quattro Formaggi** - Gnocchi with gorgonzola, pecorino, fontina and parmesan
- **Linguini con Funghi Selvatici** - Wild mushrooms, truffle in a mascarpone cream sauce
- **Porchetta** - Rolled pork belly filled with mortadella, aromatic herbs, served with a jus and a warm green bean salad
- **Trastevere Pizza** - Tomato, Fior di Latte, burratta, San Daniele prosciutto, rucola

### DOLCI

Each guest to select one of the following;

- **Tiramisu** - Classic layered mascarpone, savoiardi biscuits, coffee and chocolate
- **Pannacotta** - Vanilla pannacotta with spiced berries and vanilla gelato
- **Torta Nero** - Dark chocolate tart, mascarpone cream, candied orange, white chocolate crumble

# Piccolo Cucina

## Set Menu #4:

### “THE ULTIMATE PICCOLO EXPERIENCE”

**\$169 Per Person**

5 Courses Including Italian Wine Pairings

#### **Freshly Shucked Coffin Bay Pacific Oysters (*seasonal*)**

Served natural

#### **Villa Sandi Prosecco**

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#### **Arancino**

Fried rice ball with wild mushroom and mozzarella, rocket, truffle aioli

#### **Bollini Pinot Grigio**

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#### **Agnolotti di Mare**

Crab and lobster filled pasta in a light, fish vellutata topped with black caviar

#### **Tamellini Soave**

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#### **Black Onyx Scotch Fillet**

450g sliced to share aside a king brown mushroom, pickled walnuts and jus

#### **Speri Ripasso di Valpolicella**

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#### **Tiramisù**

Classic zabaglione, mascarpone cream, savoiardi biscuits, coffee, chocolate

#### **Housemade Limoncello**

# Piccolo Cucina

*\*Wines and oysters are subject to availability and may be seasonally substituted*