

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

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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

** Please note, some menu items are changed seasonally*

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** - Roquette leaves, shaved parmesan, olive oil

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Function Menu #2: "CLASSICO"

\$70 Per Person

** Please note, some menu items are changed seasonally*

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

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Function Menu #3: "REALE"

\$80 Per Person

** Please note, some menu items are changed seasonally*

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
- **Pesce** - Line-caught, local Coral Trout fillet, Sicilian sauce, rocket salad
- **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, burrata, 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

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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

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