

## CUCINA POVERA

TUESDAY - SUNDAY  
LUNCH & EARLY DINNER\*

\*Conditions apply for early dinner patrons, ask your waiter.

Cucina Povera is an Italian phrase referencing "humble cooking". The combination of delicious creativity and humble ingredients can create exceptionally tasty food. We hope that these dishes satisfy your hunger and soothe your soul.

2 COURSE MENU \$28  
3 COURSE MENU \$36

### PRIMI

#### INSALATONA

Summer salad - Adelaide tomato, cucumber, celery hearts, wholemeal frisella bread, basil with e.v.o. oil and red wine vinegar

#### TROFIE ALLA GENOVESE

a pasta twirl with basil pesto, potato and green beans

### SECONDI

#### BISTECCHINA E RADICCHIO

pan fried minute steak with grilled radicchio, pine nut, raisin and balsamic

#### SPEZZATINO DI PESCE SPADA

braised swordfish with tomato, Ligurian olives, capers and potatoes

### DOLCI

#### TARTUFO

chocolate semifreddo with amarena cherries and hazelnuts

2 COURSE BEVERAGE PAIRING \$12  
3 COURSE BEVERAGE PAIRING \$18

2009 ~ Chardonnay **Bollini** ~ Friuli Venezia Giulia  
2008 ~ Valpolicella **Speri** ~ Veneto  
2008 ~ Botrytis Semillon **Cookathama** ~ Riverina

### ANTIPASTI

**OLIVE SOTT'OLIO, REGGIANO, E ACCIUGHE** 8ea  
all 3  
- Ligurian and Puglian green olives  
- Organic Reggiano parmesan (50g) @18.50  
- marinated and pickled Sicilian anchovies  
all served with our grissini

**PROSCIUTTO DI SAN DANIELE E MOZZARELLA** 19  
San Daniele prosciutto (30g) with fresh buffalo mozzarella & torta frita

**AFFETTATI MISTI** 16 / 23  
Artisanal cured meats, Asiago cheese and schiacciata

**OSTRICHE AL NATURALE (GF)** 3.5 ea  
Oysters opened to order accompanied with shallot and Ardoino aged red wine vinegar

**SCAMPI AI FERRI (GF)** 6 ea  
Char grilled W.A. scampi, basil infused olive oil and parsley

### PRIMI

**CARPACCIO DI MANZO (GF)** 17  
Lightly pounded yearling fillet, e.v.o. oil, shaved Castelmagno cheese and porcini

**CALAMARI AI FERRI** 21 / 36  
Char grilled fresh local calamari dressed with *salmoriglio* on a farro, herb and radicchio insalata

**VITELLO TONNATO (GF)** 20  
Lightly poached veal dipped in a tuna mayonnaise with seared yellowfin tuna and Pantelleria capers

**PIATTO POVERO DEL GIORNO** 17  
Offal dish of the day

**INSALATA CAPRESE (V) (GF)** 14  
Adelaide tomatoes with buffalo mozzarella, basil, Sosta E.V. olive oil

### PASTA E RISOTTO - GLUTEN FREE PASTA AVAILABLE

**PAPPARDELLE CON RAGU D'AGNELLO E PECORINO** 20 / 28  
Fresh pappardelle with a slow cooked lamb ragu with pecorino

**LINGUINE AL GRANCHIO E BOTTARGA** 22 / 29  
Linguine with blue swimmer crab, E.V. olive oil, garlic, parsley, golden breadcrumbs and bottarga

**AGNOLOTTI DI ZUCCA E CAPRINO (V)** 20 / 28  
Agnolotti filled with roasted pumpkin, Meredith goats cheese, pine nuts and burnt sage butter

**RISOTTO DEL GIORNO** POA  
Risotto of the day

### SECONDI

**PESCE DEL GIORNO** POA  
Market fresh fish of the day

**ARROSTO DEL GIORNO** POA  
Roast meat of the day

**CONIGLIO IN DUE MODI (GF)** 34  
Farmed rabbit done two ways  
- leg braised *agrodolce* with cocoa and Valpolicella & loin rolled with San Daniele prosciutto filled with Italian sweet sausage served with a carrot puree

**TAGLIATA DI MANZO (GF)** 37  
Sliced 400g Victorian grass fed rib-eye steak with asparagus, rosemary and lemon

**COSTOLETTE DI MAIALE (GF)** 33  
Pan fried Western Plains pork cutlet with red cabbage, orange, almond and raisin salad with vincotto

### CONTORNI

**PATATE CON AGLIO ED ERBE (V) (GF)** 8  
Roasted potatoes with garlic, rosemary

**FAGIOLINI SALTATI (V) (GF)** 8  
Steamed green beans sauteed with garlic & E.V.O. oil

**INSALATA DI RUCOLA, FINOCCHIO E PERA (V) (GF)** 8  
Salad of rocket, shaved fennel and pear with a sherry vinaigrette

**MELANZANE PARMIGIANA (V) (GF)** 9  
Baked eggplant layered with tomato sugo, basil and parmesan