

VALENTINE'S DAY

14 FEBRUARY 2026

ANTIPASTI - APPETIZERS *(All served to share)*

Cerignola Olives

Pizza Bianca

Rosemary, local pink salt, Frantoio olive oil, whipped Ricotta

Arancini

All sorts of mushrooms, thyme, Fior di Latte, truffle mayonnaise

Calamari

Shallow fried calamari, lemon bush pepper, wild rocket, aioli and lemon

Stracciatella

Creamy Mozzarella curds with asparagus, peas and zucchini sott'olio, tomato and capsicum relish with mint and lemon

SECONDI - MAIN COURSE *(Choice of one per person)*

Your choice of one Pizza:

Tartufata

Local mushrooms, truffle cream, Fior di Latte, rocket and Parmigiano
+ Add Prosciutto San Daniele \$10

Gamberi

Garlic prawns, semi-dried cherry tomato, Calabrian chilli, rocket and Mozzarella

Salsiccia

Italian pork, fennel & chilli sausage, friarielli (cima di rapa) and smoked Scamorza

Or your choice of one Pasta:

Tagliatelle al Ragù

Ribbons of fresh pasta, Cucina's ragù of Chianina beef, rosemary from the garden and Pecorino

Rigatoni alla Vodka

Spicy vodka sauce, San Marzano tomatoes, Jersey pure cream, parsley and almond pangrattato
+ Add pork, fennel and chilli sausage \$5

Spaghetti alle Vongole 'Palermitani'

Goolwa Pippis, white wine, cherry tomato, chilli, garlic, mint and extra virgin olive oil

Optional addition:

Manzo *(sliced to share)*

O'Connor Porterhouse 300g, pasture-fed (Gippsland, Victoria)

+ \$58ea

**All main courses are served with shoestring fries, garlic mayonnaise and leafy green salad*

DOLCE - DESSERT *(One cake for two people)*

Due Cuori

A Rose water and white chocolate cake with glazed raspberries

CUCINA • 3064



MARNONG

ESTATE