

CUCINA DI CASA

Cucina di Casa is the “home kitchen”, and that’s exactly what to expect at this hearty Italian restaurant. You’ll find wood-fired pizza and pasta even nonna would approve of, and plenty more anytime of the day or night, throughout the tournament.

🇺🇸 from \$10 - \$40 per dish

🍴 a la carte



For more information, please contact the Australian Open Hospitality team on 1300 309 166 or by emailing aohospitality@tennis.com.au



Starters and Sharing Plates

Char grilled focaccia, Tarago extra virgin olive oil, balsamic glaze, pesto

Mezzo platter

Fresh sliced prosciutto, Italian salami, marinated vegetables, pecorino, Tarago olives, chilli capsicum dip, pesto, ciabatta, focaccia

Homemade arancini with gorgonzola, pumpkin, Napoli sauce, buffalo mozzarella, basil (v)

Vitello tonnato

Sliced medium veal, tuna mayo, olives, capers, zucchini ribbons

500g black mussels, Roma tomato, garlic, chilli, Italian parsley, basil, ciabatta bread

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Salads

Heirloom tomato, freekeh, peppers, kale, fresh basil, apricots, toasted almonds, mint, pomegranate dressing

Cos wedge, zucchini shavings, chives, pecorino, olives, soft egg, garlic focaccia

Add: Grilled prawns, Chicken tenderloin, Smoked salmon

Salt and pepper calamari, roquette, cucumber, olives, lime aioli



Wood Fired Pizzas

*Chipotle BBQ chicken, grilled corn, capsicum, red onion, coriander, bean salsa
popcorn and sour cream*

Diavola Italian salami, green olives, roasted peppers, chilli, rocket, parmesan

Frutti de mare, prawns, calamari, mussels, fresh garlic, herbs, cherry tomato

*Traditional margherita; bocconcini, fresh basil, tomato, extra virgin oil (v)
Add aged prosciutto*

Rye base pizza

Roasted pumpkin, prosciutto, peppers, caramelised onion, figs, fresh basil

Additional toppings and gluten free available



Main Courses

*Pan-fried hapuka on white bean, tomato and spinach ragout, grilled broccolini,
Jerusalem artichoke*

*Braised beef, caramelized onion, Roma tomato, rocket, salsa verde,
Fontina, garlic aioli, rosemary chips*



Fresh Pasta and Gnocchi

Orecchiette, Huon grilled salmon, black tomato, spinach, fresh basil, parsley, garlic cream

Mafaldine, grilled broccolini, green peas, olive, tomato, roasted pine nuts, aged parmesan (v)

Pan-fried gnocchi with lamb ragu, bean medley, radicchio, lemon gremolata

Spaghetti marinara, prawns, calamari, mussels, Moreton Bay bugs, garlic, tomato, spinach, fresh chilli

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Sides

Farmer cut chips, rosemary salt, spiced paprika mayo

Warm bean salad, roasted almonds, parsley, garlic, citronette dressing

Mixed lettuce, buffalo mozzarella, Roma tomato, fresh basil, balsamic vinaigrette



Kids Menu

Mafaldine with Napoli

Spaghetti with meatballs

Margherita pizza

Calamari and farmer cut chips

Vanilla bean ice cream with strawberries



Dessert at the Counter Display

Chef's dessert of the day

Miniature pastries and cakes from the display

Limencello, yoghurt panna cotta, crisp strawberries, plums

Tiramisu, pear jelly, William pear, mascarpone, marsala, coffee

Nutella, ricotta, strawberries, banana calzone with vanilla bean ice cream

Affogato – ice cream and espresso coffee