

Piccolo Cucina

Group Dining

Located within the Cairns CBD, across from The Reef Hotel Casino and directly next to the Pullman Cairns International, Piccolo Cucina is renowned for its traditional style Italian food and a warm and professional FNQ style service.

We offer the option of either a table or the whole restaurant for your function of anywhere from 6 to 100 guests.

We also have a private dining room available for up to 24 seated guests.

With a selection of set menus to suit a variety of budgets, we are bound to have what you are looking for. We are happy to create a custom menu with you if you so desire. We are also happy to accommodate any food allergies and special requests.

Eat with us and be happy!

Piccolo Cucina
17 Abbott Street 26-36 Village Lane
Cairns, QLD 4870

www.piccolocucina.com.au
info@piccolocucina.com.au

Piccolo Cucina

Set Menu 1 ~ \$40 per guest

1st course

Guest to select one from the following on the day of the event.

Penne amatriciana - *guanciale, garlic, chilli, and napolitana sauce*

Spaghetti aglio, olio e gamberi- *prawns, spinach, chilli, olive oil and garlic*

Ravioli alla panna - *filled with ricotta and spinach in a classic cream sauce*

Gnocchi Quattro Formaggi - *gnocchi with gorgonzola, pecorino, fontina and parmesan*

2nd course - Pizza and salad

The following will be shared among guests family style.

Pizzas:

Diavola - Fior di latte, hot salami and fresh chilli

Margherita - Fior di latte and basil

Vegetariana - Fior di latte, mushroom, artichokes, zucchini, olives and capsicum

Salads:

Insalata Mista - Mixed leaves, cherry tomatoes, herb dressing

Insalata Rucola - Rocket leaves, shaved parmesan, olive oil

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Set Menu 2 ~ \$55 per guest

1st course

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, Calabrese salami, Stracchino, Burrata, house marinated olives and flat breads

2nd course - includes salads served family style.

Guest to select one from the following on the day of the event.

Pollo con Funghi Selvatici - Cornfed chicken breast with wild mushrooms, heirloom carrots and caper cream

Ossobuco alla Milanese- veal shanks slowly braised in white wine, served on crushed potatoes with lemon gremolata

Spaghetti aglio, olio e gamberi - prawns, spinach, chilli, olive oil and garlic

Gnocchi Quattro Formaggi - gnocchi with gorgonzola, pecorino, fontina and parmesan

Pappardelle Modenese- Prosciutto, pork sausage, peas, napolitana sauce & a touch of cream

Penne Amatriciana- Guanciale, garlic, chilli, and napolitana sauce

Dessert

Guest to select one from the following on the day of the event.

Tiramisu - Classic layered mascarpone, savoiardi biscuits, coffee and chocolate

Pannacotta - Vanilla pannacotta with spiced berries, toasted pistachio and vanilla bean gelato

Torta - Warm mudcake with chocolate ganache, mixed berries and chocolate gelato

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Set menu 3 - \$70 per guest

1st course

The following will be shared among guests family style.

Antipasti - *San Daniele prosciutto, Calabrese salami, Stracchino, burrata, house marinated olives and flat breads*

Arancini - *assortment of prawn & spinach as well as truffle & mushroom arancini*

Bruschetta - *Roma tomato, red onion, basil and balsamic dressing*

2nd course - includes salads served family style

Guest to select one from the following on the day of the event.

Filetto Mignon - *200gm eye fillet wrapped in bacon, with garlic crispy polenta chips, green beans and red wine sauce*

Pesce - *Coral trout fillet, broccolini, green beans, lemon caper butter*

Spaghetti Marinara - *Mussels, prawns, fish, squid and white wine garlic sauce*

Gnocchi Quattro Formaggi - *gnocchi with gorgonzola, pecorino, fontina and parmesan*

Ravioli alla Panna - *filled with ricotta and spinach in a classic cream sauce*

Maiale - *Crispy pork belly, sautéed green beans, heirloom carrots & apple cinnamon sauce*

Trastevere Pizza - *Tomato, burrata cheese, San Daniele prosciutto, roquette*

Dessert

Guest to select one from the following on the day of the event.

Tiramisu - *Classic layered mascarpone, savoiardi biscuits, coffee and chocolate*

Pannacotta - *Vanilla pannacotta with spiced berries, toasted pistachio and vanilla bean gelato*

Torta - *Warm mudcake with chocolate ganache, mixed berries and chocolate gelato*

Formaggi - *Fontina, Taleggio, Gorgonzola, fig chutney with toast*

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Beverage Packages

For private functions we recommend the host to pre-select beverages. Beverages may be charged as part of a package or by consumption. The following are our package options.

Beverage Package 1 - \$35 per guest for 2 hours. \$15 per hour thereafter.

Wines

Rapture Sparkling Brut NV, Clare Valley, SA
Little Angel Sauvignon Blanc, Marlborough, NZ
Mount Trio Riesling, Porongurup, WA
Heartland Shiraz, Langhorne Creek, SA
Mr Mick Cabernet Merlot, Clare Valley, SA

Beers

Cascade Light
Corona
Great Northern

Spirits

You may add house spirits to this package at a rate of \$2 per guest, per hour.

Assorted soft drinks and juices

Coffee & Tea

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Beverage Package 2 - \$50 per guest for 2 hours. \$20 per hour thereafter.

Wines - Host to choose 1 sparkling, 2 white and 2 red.

Sparkling

Rapture Sparkling Brut NV, Clare Valley, SA

Villa Sandi "Il Fresco" Prosecco DOC, Veneto, Italy

White

Mount Trio Riesling, Porongurup, WA

Howard Park Flint Rock Chardonnay, Great Southern, WA

Mr. Mick Rose, Clare Valley, SA

Kris Pinot Grigio IGT, Alto Adige, Italy

Nautilus Sauvignon Blanc, Marlborough, NZ

Red

Flametree "Embers" Cabernet Sauvignon, Margaret River, WA

Austins Pinot Noir, Geelong, Victoria

Antinori Santa Cristina Sangiovese, Tuscany, Italy

Jericho GSM, McLaren Vale, SA

Tyrrell's Hunter Valley Shiraz, Hunter Valley, NSW

Beers

Corona

Great Northern

Peroni Legerra

Peroni

Reef Brewing Co. Pale Ale

Spirits

You may add house spirits to this package at a rate of \$2 per guest, per hour.

Assorted soft drinks and juices

Mineral water (San Pellegrino and Aqua Panna)

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Consumption - Should you choose a consumption package you will be charged based on the amount served. At least one sparkling, white and red must be chosen by the host prior to the event. A selection of 2-4 beers must also be made by the host. The host's preference for spirits and cocktails should also be advised prior to the event.

Beers & Ciders	Per Bottle
Cascade Light	7
Great Northern	8
Corona	9
Peroni	9
XXXX Gold	7
Reef Brewing Company Pale Ale or Pilsner	11
Flying Brick Cider Company Apple or Pear	8

Spirits

Standard house mixed drinks will be charged at \$8/drink.

Sparkling

Rapture Brut NV – Clare Valley, SA	37
Villa Sandi "Il Fresco" Prosecco NV – Veneto, Italia	46
Tyrrell's Pinot Noir Chardonnay Brut Methode NV – Hunter Valley, NSW	45

Rose

Mr Mick Rose - Clare Valley, SA.	39
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White

Mount Trio Riesling, Porongorup, WA	39
Bollini Pinot Grigio, Veneto, Italia	56
Little Angel Sauvignon Blanc, Marlborough, New Zealand	39
Nautilus Sauvignon Blanc, Marlborough, NZ	46
Tyrrell's Hunter Valley Semillon, Hunter Valley, NSW	39
Howard Park Miamup Sauvignon Blanc Semillon, Margaret River, WA	53
Toscolo Vernaccia di San Gimignano, Toscana, Italia	49
Flametree Chardonnay, Margaret River, WA	49

Red

Austins & Co Pinot Noir, Geelong, Victoria	64
Kooyong Estate Pinot Noir, Mornington Peninsula	110
Cantina Danese Rosso Italiano, Marche, Italia	38
Fratelli Nistri Chianti, Toscana, Italia	46
Morgante Nero D'Avola, Sicily, Italia	65
Antinori Peppoli Chianti Classico DOCG, Tuscany, Italy	70
Jericho GSM, Adelaide Hills, SA	55
D'Arenberg "The Custodian" Grenache, McLaren Vale, SA	46
Mr. Mick Cabernet Merlot, Clare Valley, SA	38
Heartland Shiraz, Langhorne Creek, SA	39
Tyrrell's Hunter Valley Shiraz, Hunter Valley, NSW	60
Flametree Embers Cabernet Sauvignon, Margaret River, WA	48
Howard Park Scotsdale Cabernet Sauvignon, Margaret River, WA	75

Dessert Wine

D'Arenberg "Noble Wrinkled" Riesling, McLaren Vale, SA	35
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