

# Cinque<sup>5</sup>

Cucina e Caffé

## DINNER MENU

### BREAKFAST

7 Days - 7am-11:30am *Counter Service*

### LUNCH

7 Days 12pm-2:30pm

### APERITIVO

Friday – Sunday 2:30pm-5:30pm

### DINNER

Wednesday – Sunday 5:30pm-9pm

5 DARLEY STREET EAST MONA VALE

p 9999 5555

w [cinque5.com.au](http://cinque5.com.au)

e [ciao@cinque5.com.au](mailto:ciao@cinque5.com.au)

fb @CinqueCucinaECaffe | insta #cinque\_mv

10% surcharge public holidays

## DINNER MENU

### TO SHARE

- GARLIC BREAD (V)** **8**  
Wood fired sourdough | garlic | oregano | rosemary butter
- ANTIPASTO BOARD (FOR 2)** **32**  
Prosciutto di Parma | Salame Milano | Pecorino | roasted peppers |  
artichoke hearts | marinated olives | garlic bread & rosemary butter

### ENTREES

- ARANCINI (V)** **15**  
House-made rice balls | mushroom | peas | house-made  
Napoletana sauce | Parmesan | truffle oil
- CALAMARI** **16**  
Crisp-fried calamari | lemon | mayonnaise | carrot & zucchini salad
- CAPRESE DI BUFALA (GF)** **16**  
Heirloom tomatoes | buffalo mozzarella | olives | rockets | basil oil
- SALMON TARTAR** **19**  
Tasmanian salmon | avocado | tomato concasse | capers |  
olive tapenade | crisp bread
- JUMBO AUSTRALIAN KING PRAWNS (GF)** **21**  
Three grilled king prawns | crispy quinoa | sorrel | butter | lemon

## **MAINS**

### **GNOCCHI AL PESTO (V) 22**

Potato gnocchi | house-made basil pesto | ricotta | toasted pine nuts

### **COZZE AL POMODORO 21**

Tasmanian Spring Bay black mussels | house-made Neapolitan sauce | white wine | fresh parsley | chilli | garlic bread

### **LINGUINE ALLO SCOGLIO 25**

Linguine pasta | jumbo Australian king prawn | barramundi | mussels | octopus | Neapolitan sauce | parsley | white wine & garlic | chilli

### **CRISPY SKIN BARRAMUNDI (GF) 26**

Fresh caught barramundi fillet | beetroot puree | sautéed potato & asparagus | sorrel leaves | lemon & herbs

### **PORCHETTA (GF) *Limited portions available* 26**

Slow roasted stuffed pork belly | house-made apple chutney | confit fennel | pan-jus | rocket

### **BRAISED BEEF CHEEK (GF) 25**

Braised beef cheek in red wine, ground coffee & herbs | creamy garlic | roasted sweet potato | crispy fennel | basil oil

### **ITALIAN SALAD (V,GF) 9**

Mixed leaves | cherry tomatoes | olives | red onion | cucumber

### **ROCKET & PEAR SALAD (V, GF) 9**

Rocket | sliced pears | walnuts | Parmesan | balsamic glaze

### **FRIES 8**

Shoestring fries

### **TRUFFLE PARMESAN FRIES 11**

Shoestring fries | Parmesan cheese | truffle oil

Gluten Free Bread 2 | Gluten Free Pasta 5

fb @CinqueCucinaECaffe | insta #cinque\_mv

10% surcharge public holidays

## DESSERT MENU

### **TIRAMISU** 12

Italian Savoiardi biscuits | espresso | mascarpone | house-made chocolate crumble

### **PANNA COTTA (GF)** 12

Limoncello panna cotta | fresh mint granita | forest berry compote

### **CRÈME BRULEE (GF)** 12

Creamy vanilla custard | caramelised sugar | ground nutmeg

### **WAFFLES** 12

Two toasted waffles | vanilla gelato | Nutella

### **AFFOGATO (GF)** 8

Vanilla bean gelato | double espresso

w/ Frangelico liqueur 14

### **CAFFE**

Espresso | Macchiato | Piccolo 3

Cappuccino | Flat White | Long Black | Mocha 3.5

Hot Chocolate 3.5 | Chai Latte 3.5 | Sticky Chai Latte 4.5

### **TEA**

English Breakfast | Earl Grey | Green | Peppermint | Lemon & Ginger |

Sencha Passion | Chai | Chamomile 4

Iced tea - peach/lemon 4.5