

Cinque⁵

Cucina e Caffé

DINNER MENU

BREAKFAST

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

LUNCH

7 Days 12pm-2:30pm

APERITIVO

Wednesday – Sunday 2:30pm-5:30pm

DINNER

Wednesday – Sunday 5:30pm-9pm

5 DARLEY STREET EAST MONA VALE

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10% surcharge public holidays

Cinque®

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DINNER MENU

SHARING ENTRÉE BOARDS (FOR 2)

Arancini Antipasto Mozzarella di bulafa	34
Calamari Mussels Bruschetta	34

ENTREES

BRUSCHETTA AL POMODORO 12

Traditional mix of diced tomato | red onion | garlic | basil

ARANCINI (V) 14

Blue cheese rice balls | mayonnaise

ANTIPASTO PLATE 21

Selection of cured meats | cheese | olives | sourdough

CALAMARI 16

Crisp fried calamari | served w/ julienne salad

MUSSELS 16

Black mussels | garlic | Napoletana sauce | parsley | chilli | sourdough

GAMBERI SALTATI 19

Sautéed prawns w/ cherry tomatoes | olives | feta garlic | white wine

Serve w/ garlic bruschetta

MOZZARELLA DI BUFALA 18

Buffalo Mozzarella | Roma tomato | garlic bread

Add Prosciutto di Parma 8

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MAINS

GNOCCHI ALLA NORMA (V) 22

Potato gnocchi w/ Napoletana sauce | garlic eggplant | ricotta

LINGUINE ALLO SCOGLIO 25

Linguine pasta w/ prawns | mussels | scallops | calamari | Napoletana sauce | parsley | white wine & garlic

LASAGNA DI CARNE 22

Beef & pork ragu | béchamel sauce | served w/ salad

PAN-FRIED BARRAMUNDI (GF) 24

Pan-fried fillet | vegetable caponata | parsley | lemon dressing

PORCHETTA (GF) 26

5 hour roasted pork belly | oven roasted sweet potato | red onion & fetta

Gluten free bread - 2

Gluten free penne pasta available (please allow additional cooking time) 5

Bolognese & Napoletana sauce available

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SIDES

CHIPS

Shoestring fries

8

ITALIAN SALAD (V,GF)

Mixed leaves | onion | olives | cherry tomatoes | cucumber

12

ROCKET SALAD (V,GF)

Sliced pear | walnuts | Parmesan | balsamic glaze

14



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DESSERT MENU

GELATO ALLA FIAMMA (GF) 12

Vanilla bean gelato | toffee | soft lemon meringue

TIRAMISU 12

Sweetened mascarpone | espresso soaked Savoiardi biscuits

ZABAGLIONE (GF) 12

Custard | rum | diced strawberries

CREPES 12

Nutella | vanilla gelato | pine nut insable

AFFOGATO (GF) 8

Vanilla bean gelato | double espresso

w/ Frangelico 14

CHEESE PLATTER 21

3 cheeses served w/ honey | fig jam | apple | crostini

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

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