

CUCINA

MUTUALITÉ

CICCHETTI

SMALL PORTIONS SERVED IN THE BACARÌ IN VENICE

Crostini toscani with chicken liver and taggiasca olives

8

Venitian-style sardines

8

Grilled octopus, seaweed tartare and vitelotte

8

Steamed bread, pesto alla genovese and smoked tomatoes

8

Black rice arancini, basil and lemon from Amalfi

8

ASSORTMENT OF 3

22

ASSORTMENT OF 5

36

VINO AL BICCHIERE

METODO CLASSICO

12 CL 45 CL 75CL

CHAMPAGNE

NM Impérial ◦ Moët & Chandon

16 • 90

VENETO

NM DOC Prosecco Treviso ◦ Brut ◦ Rustico ◦ Nino Franco

12 • 60

Vini ROSATI

PROVENCE

2021 Côtes de Provence ◦ Whispering Angel ◦ Château d'Esclan

10 30 50

Vini BIANCHI

VALLÉE DU RHÔNE

2021 IGP Pays d'Oc ◦ La Madone ◦ Domaine de Panéry

5 15 30

TOSCANA

2019 IGT Toscana Bianco ◦ Droppello ◦ Tenuta Fertuna

9 27 45

SICILIA

2021 DOC Sicilia Grillo ◦ Lumà ◦ Cantina Cellaro

7 21 35

2021 DOC Etna Bianco ◦ Alta Mora ◦ Cusumano

14 42 70

Vini ROSSI

VALLÉE DU RHÔNE

2021 Côtes du Rhône ◦ La Garuste ◦ Château de Panéry

7 21 35

VENETO

2018 DOCG Amarone della Valpolicella ◦ Luigi Righetti

16 48 80

TOSCANA

2019 DOCG Chianti ◦ Fama Gallo ◦ San Fabiano Calcinaia

8 24 40

2019 DOC Rosso di Montalcino ◦ Col D'Orcia

11 33 55

PIEMONTE

2019 DOC Langhe Nebbiolo ◦ Luigi Giordano

9 27 45

ANTIPASTI

Beef tartare, scamorza and capers

19

Charred mackerel and castelfranco, peanut and crodino granité

19

Grilled green asparagus, pistachio, wakame and soft chilli

20

This is not a pizza

stracciatella, mortadella, pesto siciliano and confit lemon

20

PRIMI PIATTI

Spaghettone, green peas, bottarga and mint

21

Ricotta and spinach gnudi, herb condiment, gorgonzola sauce

20

Blue lobster conchiglioni, Piennolo del Vesuvio and burratina

42

SECONDI PIATTI

Catch from our coasts with shellfish,
rock fish broth with saffron

36

Loin of veal, Parma ham, pointed cabbage and sage

29

Risotto al salto, samphire, finger lemon and black garlic

25

MENÙ TENTAZIONI

70

Steamed bread, pesto alla genovese and smoked tomatoes

Venitian-style sardines

Charred mackerel and castelfranco,
peanut and crodino granité

Spaghettone, green peas, bottarga and mint

Loin of veal, Parma ham, pointed cabbage and sage

Tiramisù

O SOLE MIO 28

ONLY FOR LUNCH, FROM MONDAY TO FRIDAY
daily antipasti / daily main / coffee & mignardise

DOLCI

Tiramisù

12

Rhubarb, rose and Kampot red pepper, yogurt ice cream

12

Fior di latte / chocolate glaçata

10

Plombières composition

10

Vanilla ice cream 'flood' with coffee and praline

10

Minute-made hazelnut biscuit, grapefruit/vermouth sorbet

12

SPRING 2023 – NET PRICES IN EURO TAXES AND SERVICE INCLUDED

If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.

Cucina and its suppliers guarantee the French origin of their meat and Italian origin for the cold cuts.