

CUCINA

MUTUALITÉ

CICCHETTI

SMALL PORTIONS SERVED IN THE BACARI IN VENICE

Crostini toscani with chicken liver and taggiasca olives
8

Crispy polenta, candied onion and sardine
8

Steamed bread, pesto alla genovese and smoked tomatoes
8

Marinated mullet with Sicilian citrus fruits, bottarga and Campari
8

Black rice arancini, basil and lemon from Amalfi
8

Prosciutto di Parma 30 months from Zuarina house
12

ASSORTMENT OF 3
22

ASSORTMENT OF 5
36

VINO AL BICCHIERE

METODO CLASSICO

12 CL 45 CL 75CL

CHAMPAGNE

NM Impérial ◦ Moët & Chandon

18 • 96

VENETO

NM DOC Prosecco Treviso ◦ Brut ◦ Rustico ◦ Nino Franco

12 • 72

Vini ROSATI

PROVENCE

2022 Côtes de Provence ◦ Whispering Angel ◦ Caves d'Esclans

12 43 72

Vini BIANCHI

VALLÉE DU RHÔNE

2022 IGP Pont-du-Gard ◦ La Glacière ◦ Domaine de Panéry

7 26 42

TOSCANA

2022 IGT Toscana Bianco ◦ Droppello ◦ Tenuta Fertuna

9 32 54

SICILIA

2022 DOP Sicilia ◦ Grillo Viognier ◦ Feudo Luparello

8 29 48

2021 DOC Etna Bianco ◦ Alta Mora ◦ Cusumano

14 51 84

Vini ROSSI

VALLÉE DU RHÔNE

2021 Duché d'Uzès ◦ La Madone ◦ Château de Panéry

12 44 72

LOMBARDIA

2019 DOCG Valtellina Superiore ◦ Sassella ◦ Rainoldi

10 36 60

PIEMONTE

2021 DOC Langhe Nebbiolo ◦ Luigi Giordano

9 33 54

VENETO

2019 DOCG Amarone della Valpolicella ◦ Luigi Righetti

16 58 96

TOSCANA

2020 DOC Rosso di Montalcino ◦ Col D'Orcia

11 40 66

ANTIPASTI

Beef tartare, scarmoza and horseradish
22

Green asparagus, pistachio and wakame
22

Smoked beetroot, buffalo mozzarella and Modena balsamic vinegar
20

This is not a pizza
smoked stracciatella, mortadella and confit lemon
18

PRIMI PIATTI

Fregola sarda, eel, black cabbage and charred clementine
22

Bottoni cacio e pepe, Jerusalem artichokes and peppered seaweed
22

Violet risotto, smoked stracciatella and 'nduja
22

SECONDI PIATTI

Grilled meagre radicchio, hibiscus, pomegranate
30

Crispy pork belly, tiny potatoes,
cime di rapa and mirto di Sadegna
32

Cauliflower gratinated with cacio cavallo,
and Pantelleria capers
25

TENTAZIONI MENÙ

70

Venetian-style sardines

Venere rice and basil arancini

Smoked beetroot, buffalo mozzarella and Modena balsamic vinegar

Fregola sarda, eel, black cabbage and charred clementine

Grilled meagre radicchio, hibiscus, pomegranate

Tiramisù

O SOLE MIO 28

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

DOLCI

Tiramisù

12

Strawberry and lavender composition, fresh herb sorbet

13

Chocolate from our Manufacture, hazelnut and lemon

13

Rhubarb from Saint-Riquier alla Melba

12

Vanilla ice cream 'flood' with coffee and praline

10

Minute-made hazelnut biscuit, grapefruit/vermouth sorbet

12

SPRING 2024 – 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.