

# CUCINA

## MUTUALITÉ

## COCKTAILS

### COCKTAILS DI CAMPARI

#### Campari Negroni 12

*The great Italian cocktail, created in 1919 by Comte Negroni  
Bulldog Gin • Vermouth • Campari • 6cl*

#### Cask Tales Negroni 15

*The classic with a bitter aged in bourbon barrels!  
Bulldog Gin • Pietramore • Campari Cask Tales • 6cl*

#### Aperol Spritz Spumante 14

*The modernized version of the Spritz  
Prosecco • Aperol • Sparkling water*

#### Mango Crodino 10

*The non-alcoholic version of Spritz • 17,5cl*

### COCKTAILS DELLA CASA

#### Amaretto sour 13

*A cocktail in collaboration with our coffee factory  
Amaretto • Sirop de cascara • 12cl*

#### Expresso Martini 13

*A little London wink!  
Vodka Belvedere • Kalhua • Espresso • 12cl*

#### Spritz Classico 13

*The original version of the Spritz  
Vino bianco • Vermouth • Campari • Sparkling water • 20cl*

# 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 45 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

10 36 60

### 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 carpaccio, scamorza and horseradish  
22

Vitello tonnato, capers and croutons  
22

Burrata from Puglia, grilled beetroot and sardine  
20

Crispy focaccia, smoked stracciatella and coppa  
18

Crispy rice with saffron, squid and taggiasca olives  
18

Pizzetta Napoli  
*tomato sauce, mozzarella di bufala, capers, anchovies and basil*  
18

## PRIMI PIATTI

Spaghetti alla carbonara  
20

Lasagna alla bolognese, curly endive  
24

Red kuri squash risotto,  
Taleggio and puffed pumpkin seeds  
24

Paccheri, tender ox cheek  
24

FALL 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, Irish for the bistecca and Italian for the cold cuts.

## SECONDI PIATTI

Charred pollock, ceps, lardo di Colonnata and marjoram  
34

Escalope of veal alla milanese  
30

Ossobuco, creamy polenta gratinated with parmesan  
30

Roasted cauliflower, scamorza and ricotta  
24

## MENÙ DI PRANZO

LUNCH ONLY, FROM MONDAY TO FRIDAY

ANTIPASTI + PIATTI + CAFFÉ 28

PIATTI + DOLCI + CAFFÉ 28

ANTIPASTI + PIATTI + DOLCE + CAFFÉ 35

## DOLCI

Tiramisù  
12

Citrus panna cotta  
12

Affogato with coffee from our Manufacture and praliné  
12

Limoncello babas  
14

## GELATO

Three vanilla ice cream, amaretto  
8

Chocolate ice cream, amaro Nardini  
8

Pistachio ice cream, limoncello  
8

Sorbetto al limone, gin Portofino  
8