

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 • Expresso • 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

SECONDI PIATTI

Skate wing with clams, herbs and taggiasca olives
32

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

GELATO

Three vanilla ice cream, amaretto
8

Chocolate ice cream, amaro Nardini
8

Pistachio ice cream, limoncello
8

Sorbetto al limone, gin Portofino
8

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.