

CUCINA

THE ITALIAN KITCHEN

Rooted in a rich culinary heritage, driven by passion, and brought to life through recipes passed down lovingly through generations.

At Cucina, we're inspired by the bold, sun-soaked flavors of Southern Italian cuisine, while honoring the diverse traditions from across Italy. Every dish tells a story, blending authenticity with a touch of modern flair.

Awaken your appetite with a cheeky aperitivo. Graze over wooden boards piled high with an abundance of food and flavor. Dive into bowls of perfectly al dente pasta, generously coated in sauces crafted with love and tradition. Savor creamy gelato, a shot of espresso, or a zesty limoncello to finish your meal with a flourish.

Whether it's sharing a story, a plate, or a carafe of wine, Cucina is built on the joy of bringing people together. This is true Italian—the truly Italian way.

Benvenuto a Cucina.

Welcome to Cucina, the neighbourhood Italian you've been missing.



Antipasti

BURRATA DI ANDRIA (V, D)

Burrata cheese, fresh oregano, tomatoes from the market

Share / Single
120 / 75

ZUCCA E CAPRINO (D, V)

Roasted pumpkin carpaccio, goat cheese, pumpkin seed, balsamic

85 / 45

CARPACCIO DI POLPO

Octopus carpaccio, potato, capers, tomato, olives, parsley, lemon dressing

125

CARPACCIO DI MANZO (D, R)

Thinly sliced wagyu beef, garden lettuce, parmesan, honey dressing black truffles

115

FRISELLA DI GRANO DURO E POLIPETTI (G)

Baby octopus, tomato sauce, capers, anchovies olive oil, garlic on crisp bread

70 / 50

TAGLIERE DEL MACELLAIO (P, G)

Butcher pork board

90 / 65



Zuppa

LA JOTA FRIULANA (P, G)

White cabbage, beans, potatoes, pork, pasta topped with pecorino

Share / Single
50

ZUPPA DI CROSTACEI (R, S)

Shellfish soup, langoustine, prawns, mussels, tomatoes, parsley

75



Insalate

INSALATA DI TONNO

Baby gem lettuce, ventresca tuna, vegetables, white wine vinegar, olive oil

Share / Single
75 / 45

PEPERONI PANZANELLA (V, G)

Grilled marinated capsicum, garlic, olive oil, mint leaves, rustic bread

70 / 40

INSALATA DI RADICCHIO CON PERE (D, N)

Red radicchio lettuce, pear, gorgonzola, walnuts, aged balsamic, olive oil

70 / 40

Pizza *(Fritta Al Forno)*

BUFALINA (D, G)

Fresh buffalo mozzarella cheese, tomato, basil, olive oil, parmesan

Share / Single

80

AL TARTUFO (D, V, G)

Fresh ricotta cheese, spinach, shaved truffle, parmesan, tomato powder

90

NDUJA E PROVOLA (P, G, D)

Spicy pork nduja, provola cheese, parmesan, black olives powder

85

CAPONATA (V, G, D)

Eggplant, capsicum, tomato, zucchini, pine nuts, raisins, red vinegar, mozzarella

75

SALSICCIA E PATATE (P, G, D)

Pork sausage, potatoes, mozzarella, lemon balm, pork jus, parmesan

85



Signature Sharing

Gather round and enjoy our signature sharing plates, crafted for up to 3 to 4 people to savour together. At Cucina, every meal is a celebration of togetherness, best shared with plates full of Italian goodness. Buon appetito!

PORCHETTA 1.2KG (P, D)

Slow cooked pork belly, herbs, roasted potatoes, provola cheese, pork jus, mixed vegetables

595

BRANZINO AL SALE 1KG (E)

Salt crusted baked seabass, broccoli, roasted potatoes, grilled asparagus

400

PARMIGIANA DI MELANZANE 1.2KG (D, G, V)

Baked eggplant, tomato sauce, parmesan, basil

250

TOMAHAWK 1.3KG (D)

Table melted Italian butter, broccoli, roasted potatoes, grilled asparagus

780

Secondi

SPADELLATA DI PESCE (D, A, G, S)

Mazzancolle prawns, mussels, sea bream, ricotta, toasted focaccia bread

Share / Single
210 / 140

VEAL MILANESE (G, E)

Breaded cutlet, rocket leaves, plum tomatoes

230

COSTOLETTE D'AGNELLO (N)

Lamb rack, crushed tomatoes, mustard, vegetable caponata, pine nuts, basil leaves

220 / 140

ORATA ALL' CARTOCCIO

Sea bream fillet, potato puree, chopped capers, olives, parsley

190

SALSICCIA E SPINACI (P, G)

Pork sausage, sautéed spinach, garlic, red chilli, bread crumbs

210 / 140

BRASATO LENTO DI CAPRA (D)

Slow braised goat, baked agria potatoes

170 / 90

POLLO ALLA GRIGLIA (D)

Crispy whole baby chicken, potatoes, portobello mushrooms

160

PANCIA DI MAIALE (P, D)

Slow cooked pork belly, potato and leek cream, artichoke, pork jus

210 / 130

ZUCCA ARROSTO (V, D, G, N)

Balsamic glazed grilled butternut squash, polenta, pecorino, oyster mushrooms, porcini jus, walnuts, sage

90



Contorni

BROCCOLI (V)

Baby broccoli

Share / Single
30

PATATE ARROSTO (V)

Roasted agria potatoes with sea salt

20

ASPARAGI GLIgliATI CON TARTUFO (V)

Grilled asparagus, black truffle

30

Cucina Private Dining

THE ITALIAN EXPERIENCE YOU WEREN'T EXPECTING

Visiting Cucina mimics strolling through the charming streets of Italy where you discover coffee bars, local trattorias and gelateria's before stumbling upon a hidden gem. One could spend the whole day discovering home-grown and authentic experiences. This sense of discovery is mirrored in Cucina's Private Dining Rooms.

An exclusive venue, with two unique rooms to host memorable occasions, intimate gatherings or bespoke events, behind closed doors. Both The Chef's Office and The Garden Room can be combined to accommodate up to 26 guests. Much more than a simple meal, Chef Marco and his team offer an immersive dining experience.



SCAN TO VIEW OUR
PRIVATE DINING BROCHURE



Cooking Classes

Immerse yourself in the art of Italian cooking with Cucina's interactive Pesto Classes, led by Chef Marco. From mastering fresh pesto to perfecting homemade focaccia, enjoy a hands-on culinary adventure. Ideal for groups, this experience promises fun, flavor, and a touch of Italian tradition.

Timing: Available upon request

AED 195 per person, with an additional AED 145 per person for a full dining experience



Jazz & Juice

Feel the rhythm of live jazz while sipping on house beverages and savoring an Italian meat & cheese board. Jazz & Juice nights bring a perfect blend of music, flavors, and a cozy atmosphere, making your evenings unforgettable.

Timing: Every Friday and Saturday – 8 pm to midnight
AED 195 per person

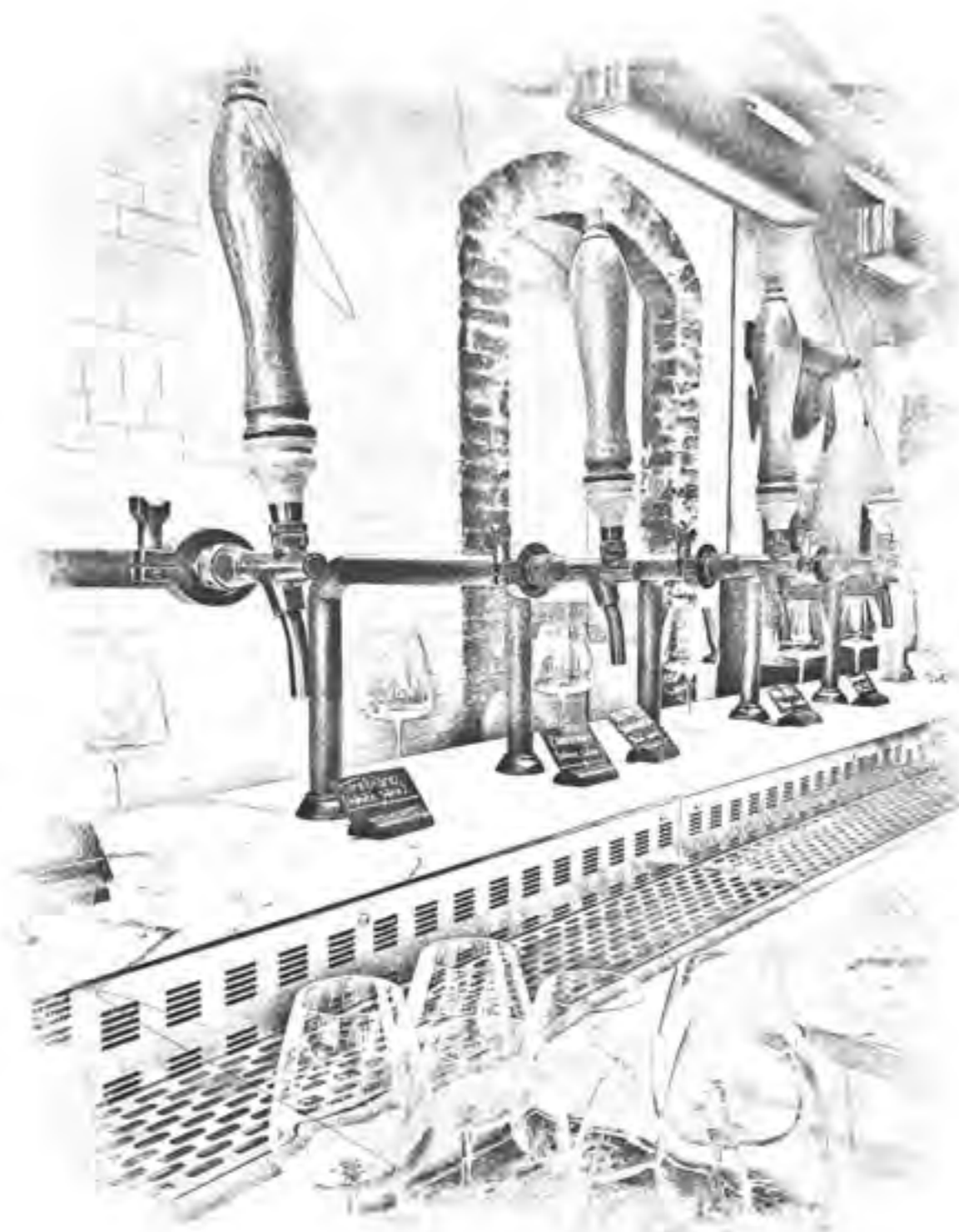


Cucina Carafe Club

Celebrate your love for Cucina by becoming part of our exclusive Carafe Club. As a member, enjoy a complimentary carafe of your favorite craft wine on tap each and every time you visit. Choose from a selection of Sangiovese Red, Malbec infused with peach, Trebbiano White, or Grenache Rosé. Cheers to more unforgettable moments at Cucina!

Timing: Year-round membership

Membership details available on request



The Italian Pantry

TAKE A PIECE OF CUCINA HOME WITH YOU!

From our signature, locally roasted coffee bean blend to exclusive treasures inspired by Italy, keep the flavors and memories of your Cucina experience alive. Perfect for sharing, gifting, or simply savoring the Italian journey from the comfort of your own home. Buon viaggio!

	AED / DIRHAM
CUCINA POST CARDS	32
ANTIPASTI MISTI	140
ARMATORE ANCHOVIES 90GR	85
ARMATORE ANCHOVIES 585GR	295
COLATURE DI ALICI 250GR	440
EXTRA VIRGIN OLIVE OIL	95
15 YEAR OLD BALSAMIC	140
18 YEAR OLD BALSAMIC	300
CUCINA COFFEE BEANS 1KG	270
ASSORTED BISCOTTI	57
AT HOME COOKING KITS SERVING UP TO 4 GUESTS	
HOMEMADE PASTA POMODORO	195
PIZZA MARINARA	195

ENJOY A 2.5 KG PORCHETTA TAKEAWAY FOR AED 695, SERVING UP TO 6 PEOPLE. EXPERTLY SEASONED AND CRAFTED TO PERFECTION, IT'S THE ULTIMATE CENTERPIECE FOR YOUR TABLE. PLEASE PLACE YOUR ORDER 48 HOURS IN ADVANCE.





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