

Pastas

At Cucina, pasta is our passion — freshly made in our dedicated pasta studio. With monthly chef specials, there's always a new reason to say **Buon Appetito!**

Monthly Special's

	Share / Single
PACCHERI POLPETTI E COZZE (G, N, D) Paccheri pasta, baby octopus, mussels, tomato sauce, olives, capers, parsley, garlic, chilly	145 / 95
SPAGHETTI AL RAGOUT E PORCINI (G, D, E) Homemade spaghetti, veal ragout, prcini, parmesan fondue, rosemary	125 / 85
RAVIOLI ZUCCA E AMARETTI (G, N, D) Handmade ravioli filled with pumpkin, ricotta, parmesan and amaretti, butter, sage, aged balsamic	110 / 75



Cucina Favorite's

	Share / Single
RAVIOLONI AL GRANCHIO (D, G, E, SF) Ravioli filled with ricotta and basil, blue crab, crab bisque, confit datterino tomato, dill	125 / 95
CULURGIONES CACIO E PEPE (G, D, E) Handmade Sardinian ravioli filled with potato, pecorino and mint, butter, sage, black truffle, parmesan fondue	125 / 85
FETTUCCINE AMATRICIANA (G, E, P, D) Fettuccine, pork guanciale, tomato sauce, pecorino, basil	145 / 95
GNOCCHI ALLA SORRENTINA (G, V, D) Handmade potato gnocchi, tomato sauce, buffalo mozzarella, basil, focaccia	110 / 75
FREGOLA SARDA (G, S, D, SF) Toasted fregola pasta, seafood bisque, lemon aioli, mussels, prawns, chives	145 / 95



Signature Sharing for 4 people

	Share / Single
LASAGNA BOLOGNESE (G, E, D) Beef and pork ragout, tomato sauce, parmesan, basil	325

NOV 2025


Chef Marco Deriu

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