

Signature Pastas

*At Cucina, pasta is our passion,
where every strand is crafted in-house in our dedicated pasta studio. With our
chef's regularly experimenting, our menu evolves monthly, offering new
signature dishes for you to indulge in.*

Buon Appetito!



	Share / Single
MEZZI PACCHERI ALL'ANATRA (D, G, E) Mezzi paccheri pasta, tomato sauce, slow cooked duck, orange, chives, duck jus	125 / 85
RAVIOLONI AL GRANCHIO (D, G, E, SF) Ravioli filled with ricotta and basil, blu crab, crab bisque, confit datterino tomato, dill	125 / 95
MALLOREDDUS ALLA CAMPIDANESE (D, G, E, P) Malloreddus pasta, pork sausage ragout, pecorino cheese, saffron, pork jus	125 / 85
CULURGIONES CACIO E PEPE (D, G, E) Handmade Sardinian ravioli filled with ricotta and pecorino cheese, butter, sage, black truffle	125 / 85
MEZZE LUNE AL BRASATO (D, G, E) Half moon ravioli filled with braised beef cheek, potato cream, beef jus, rosemary, parmesan	110 / 85
TAGLIOLINI ZUCCA E GORGONZOLA (D, G, E, V) Handmade tagliolini, pumpkin cream, gorgonzola fondue, sauteed friarielli, pumpkin seeds	110 / 75
GNOCCHI ALLA PESCATORA (G, E, S) Black potato gnocchi, mussels, prawns, seafood bisque, basil, squid ink	145 / 95

FEB / MAR 2025

Chef Marco Deriu

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