

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 flavours of Southern Italian cuisine, while honouring 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 flavour. Dive into bowls of perfectly al dente pasta, generously coated in sauces crafted with love and tradition. Savour 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

	Share / Single
BURRATA DI ANDRIA (V, D) Burrata cheese, heirloom tomatoes, basil	120 / 75
ZUCCA MARINATA (D, V) Marinated pumpkin, goat cheese, pumpkin seed, balsamic	85 / 45
CARPACCIO DI POLPO Octopus carpaccio, potato, lemon dressing, capers, tomato, olives, parsley	125
CARPACCIO DI MANZO (D, R) Beef tenderloin, garden lettuce, parmesan, honey dressing, fresh truffle	115
FRITTO MISTO (G, S, D) Fried squid, prawns, lime mayo	95 / 75
TAGLIERE DEL MACELLAIO (P, G) Selection of pork cold cuts, Sardinian bread	90 / 65
BATTUTO DI MANZO (D, M, G, R) Beef tartare, chives, capers, mustard, lemon zest, olive oil, carasau bread, parmesan	105
PARMIGIANA DI MELANZANE (D, G, V) Baked eggplant, datterino tomato sauce, smoked provola, parmesan, basil	70



Zuppa

	Share / Single
ZUPPA TOSCANA (V, D, G) Tuscany vegetables soup, bread croutons	65
ZUPPA DI PESCE (F, S) Seafood medley, bisque, basil	80



Insalate

	Share / Single
INSALATA DI TONNO (F) Baby gem lettuce, tuna, diced tomatoes, carrots, lemon dressing	80 / 55
INSALATA DI RADICCHIO CON PERE (D, N) Red radicchio lettuce, pickled pears, gorgonzola, walnuts, aged balsamic	70 / 40
INSALATA DEL GIARDINO (D, V) Mixed homegrown leaves, datterino tomatoes, heirloom tomatoes, shaved parmesan, olive oil	75 / 45
PROSCIUTTO E MELONE (P, D) Burrata, cured prosciutto, sweet melon, mixed lettuce aged balsamic	115

Pizza *(Fritta Al Forno)*

	Share / Single
BUFALINA (D, G) Tomato sauce, buffalo mozzarella, parmesan, basil, olive oil	80
PATATE E TARTUFO (D, V, G) Truffle béchamel, mozzarella, rosemary potatoes, parmesan, fresh truffle	90
NDUJA E BURRATA (P, G, D) Spicy pork nduja, mozzarella, burrata, black olive powder	85
NORMA (V, G, D) Tomato sauce, mozzarella, grilled eggplant, dry ricotta, garlic oil, basil	75
SALSICCIA E FIRARIELLI (P, G, D) Mozzarella, wild broccolini cream, pork sausage, pecorino, pork jus	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!

TOMAHAWK 1.3KG (D) Angus beef, aromatic butter	780
MILANESE (D, G, E) Breaded 650gr veal chop, rocket leaves, datterino tomatoes	310
BRANZINO AL SALE 1KG (E, F, D) Salt crusted baked seabass, lemon butter sauce, herbs	400
SPAGHETTI ALL'ASTICE (S, F, D, E, G) Whole grilled lobster, homemade spaghetti, bisque, datterino tomatoes, aromatic butter, lemon zest, basil	495
LASAGNA BOLOGNESE (G, D, E, P) Pork and beef ragout, parmesan, basil, béchamel	325

Secondi

Share / Single

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

Prawns, mussels, sea bream, baby octopus, bisque, toasted focaccia bread

210 / 140

COSTOLETTE D'AGNELLO (N, D)

Marinated lamb rack, vegetables caponata, basil, pine nuts

220 / 140

POLPETTE DELLA NONNA (G, D, E, P)

Beef and pork meatballs, tomato sauce, parmesan fondue, basil, pork jus

185 / 120

ORATA ALL' CARTOCCIO (F)

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

190 / 130

BRASATO LENTO DI CAPRA

Slow braised goat, potatoes

170 / 90

POLLO ALLA GRIGLIA (D)

Grilled baby chicken, mashed potatoes, mushrooms, chicken jus, chives

160

PORCHETTA ARROSTO (P, D)

Roasted pork belly, baked potatoes, pork jus

210 / 140

FILETTO CACIO E PEPE (D, G, E)

Grilled beef tenderloin, cacio e pepe raviolo, butter, sage, beef jus

295

CONTROFILETTO DI MANZO (D, G)

Wagyu striploin, cauliflower puree, crispy potatoes, gremolata

395



Contorni

Share / Single

BROCCOLI (V)

Grilled broccolini

30

PATATE ARROSTO (V)

Roasted agria potatoes with sea salt

20

ASPARAGI (V)

Grilled green asparagus

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, flavour, and a touch of Italian tradition.

Timing: Available upon request

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



Jazz & Juice

Every weekend, Cucina comes alive with the smooth sounds of our live jazz band. Enjoy two hours of free-flowing drinks paired with the Italian favourites from our à la carte menu.

Timing: Every Friday and Saturday – 8 pm to midnight
₹ 165 per person for two-hour free-flow beverage package

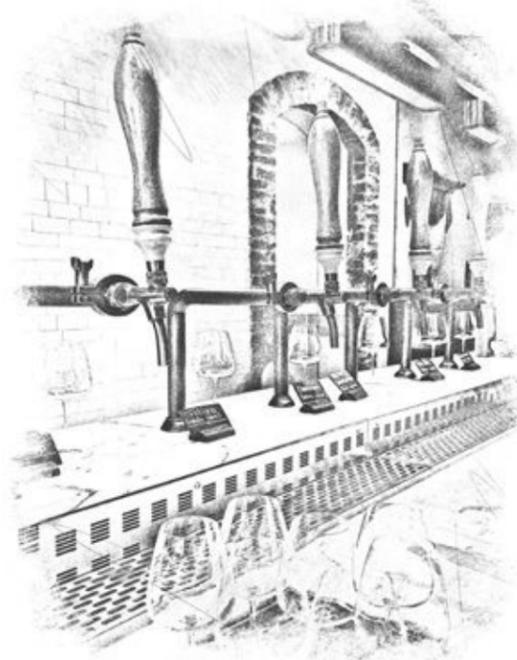


Cucina Carafe Club

Celebrate your love for Cucina by becoming part of our exclusive Carafe Club. As a member, enjoy a complimentary carafe of your favourite 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 flavours and memories of your Cucina experience alive. Perfect for sharing, gifting, or simply savouring the Italian journey from the comfort of your own home. Buon viaggio!

	₹ / 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 ₹ 695**, SERVING UP TO 6 PEOPLE. EXPERTLY SEASONED AND CRAFTED TO PERFECTION, IT'S THE ULTIMATE CENTREPIECE FOR YOUR TABLE. PLEASE PLACE YOUR ORDER 48 HOURS IN ADVANCE.





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