

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!**

	Share / Single
LINGUINE CALAMARI E ZUCCHINE (F, G, E) Linguine pasta, zucchini cream, squid, cherry tomato	145 / 85
RIGATINI PESTO E STRACCIATELLA (G, D, E) Rigatini short pasta, basil pesto, stracciatella, confit datterino tomato	125/85
BOTTONI RICOTTA E SPINACI (G, D, E, N) Filled pasta with ricotta and spinach, tomato sauce, parmesan cheese	125 / 85
CULURGIONES CACIO E PEPE (G, D, E) Handmade Sardinian ravioli filled with potato, pecorino and mint, butter, sage, black truffle, parmesan fondue	125 / 85
PACCHERI AMATRICIANA (G, E, P, D) Homemade paccheri pasta, pork guanciale, tomato sauce, pecorino, basil	145 / 95
LASAGNA BOLOGNESE (G, D, E) Fresh pasta sheet, beef bolognese, bechamel, parmesan cheese, beef jus	125 / 85
FREGOLA SARDA (G, S, D, SF) Toasted fregola pasta, seafood bisque, prawns, chives, lemon aioli	145/95
RAVIOLI DELLA NONNA (G, N, D,V) Handmade ravioli filled with pumpkin, ricotta, parmesan and amaretti, butter, sage, aged balsamic	125/75


Chef Marco Deriu

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