

# 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

### LINGUINE ALLA TRAPANESE (G, N, D)

Linguine pasta, trapanese pesto, anchovy butter, lemon breadcrumbs

Share / Single

110 / 75

### MEZZI PACCHERI ALL'ANATRA (G, D, E)

Mezzi paccheri pasta, tomato sauce, slow cooked duck, orange, chives, duck jus

125 / 85

### RIGATINI AL PESTO (G, E, D)

Homemade rigatini pasta, homegrown basil pesto, datterino tomatoes, olive oil

110 / 75



## Cucina Favorite's

### RAVIOLONI AL GRANCHIO (D, G, E, SF)

Ravioli filled with ricotta and basil, blue crab, crab bisque, confit datterino tomato, dill

Share / Single

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

### LASAGNA BOLOGNESE (G, E, D)

Beef ragout, tomato sauce, parmesan, basil

Share / Single

325 /

APR 2025



Chef Marco Deriu

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