

Antipasti & insalate / Appetizer 頭盤**HK\$**

- * Carpaccio di filetto di manzo al tartufo nero con rucola e scaglie di grana** 308
Beef Tenderloin Carpaccio with Black Truffle Dressing, Rucola and Shaved Parmigiano Cheese
生牛肉薄片配黑松露汁
- Insalata di granchio, mela verde, maionese, barbabietola e caviale** 288
Crab Meat Salad with Green Apple, Beetroots, Mayonnaise and Caviar
魚子蟹肉沙律配青蘋果及紅菜頭
- Fegato grasso alla piastra con composta ai fichi e la terrina al balsamico con pan brioche** 298
Seared Duck Liver with Figs Compote and Duck Liver Terrine with Aged Balsamic and Brioche
香煎鴨肝伴無花果醬、鴨肝醬配意大利陳醋及奶油麵包
- Polpo del mediterraneo alla griglia e capesante scottate su crema di patate al limone con olive, pesto al basilico e pomodorini** 308
Grilled Mediterranean Octopus and Seared Hokkaido Scallops on Lemon Scented Potatoes, Black Olives, Pesto and Tomatoes
燒地中海八爪魚、煎北海道帶子配香檸薯仔、橄欖、香草及油浸番茄
- 🍷 Burrata pugliese con insalata di pomodori freschi, basilico e prosciutto di parma 24 mesi** 278
Creamy Burrata Cheese with Fresh Tomatoes, Basil Salad and 24-month Parma Ham
番茄水牛芝士配 24 個月巴馬火腿
- 🥬 Insalata Cucina, pomodori freschi, verdure, barbabietola, mozzarella e balsamico bianco** 248
Cucina Salad with Inca Tomatoes, Vegetables, Beetroots, Mozzarella and White Balsamic Vinegar Dressing
精選沙律(意大利番茄、沙律菜、紅菜頭及水牛芝士) 伴意大利白醋汁
- Tagliere dei nostri salumi e formaggi** 368
Selections of Cold Cuts, Salami and Cheese (Suitable for sharing)
精選凍肉伴芝士(適合共享)

Zuppe / Soup 湯

- 🥬 Il classico minestrone di verdure con pesto al basilico** 138
Traditional Italian Vegetable Soup with Basil Pesto
香草意大利雜菜湯
- * Bisque d' astice con scalogni brasata e panna fresca** 228
Lobster Bisque with Crème Fraiche and Braised Shallot
龍蝦濃湯

🍷 Cucina signature dish
Cucina 推介菜式

🥬 Vegetarian dish
素菜

*** Chef recommendation**
廚師推介

All prices are subject to a 10% service charge
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Paste/ Pasta 意大利麵		HK\$
	Linguine ai gamberi rossi di mazara del vallo con la loro salsa ridotta e pomodorini freschi Linguine with Sicilian Red Prawns, on its Own Sauce Reduced and Fresh Cherry Tomatoes 西西里紅蝦扁意大利麵配車厘茄	388
	Penne con salsa al tartufo nero, panna e parmigiano reggiano Penne with Black Truffle, Cream Sauce and Parmesan Cheese 黑松露芝士忌廉汁長通粉	348
	Lasagna di pasta fresca con ragu' di manzo wagyu e pomodoro Homemade Lasagna with Stewed Wagyu Beef Ragu and Tomato Sauce 和牛肉醬千層麵	338
	Fettucine fatte in casa, salsiccia chorizo, cipolle stufate, peperoni, salsa piccante Homemade Fettuccine with Chorizo Sausage, Onion, Bellpeppers and Spicy Tomato Sauce 自家製闊麵伴西班牙香腸，洋蔥，燈籠椒及辣蕃茄汁	308
Pesce / Seafood 海鮮		
	Branzino del mediterraneo intero al forno all' olio, limone ed erba cipollina Baked Whole Mediterranean Seabass with Lemon, Olive Oil and Chive (600g) 焗原條地中海鱸魚 (600 克)	588
	Filetto di merluzzo cileno, crosta di pistacchi, brodetto di vongole, broccoli Chilean Cod Fish Fillet with Pistachio Crust, Clams Broth and Sautéed Broccoli 智利鱈魚柳伴開心果碎、海蜆湯及炒西蘭花	428
*	Grigliata mista di pesce con verdure, olio e limone, zucchine grigliate (For 1 person) 538 Grilled Mix Seafood, Tiger Prawn, Squid, Octopus, Scallop, Scampi, White Fish and Grilled Zucchini (For sharing) 998 扒燒什錦海鮮盤	
	Sogliola di dover intera alla piastra con salsa al limone, burro e pinot grigio, verdure saltate Pan Seared Whole Dover Sole Fish with Lemon, Butter, Pinot Grigio Sauce and Sautéed Vegetables (500g) 香煎龍脷魚配檸檬、牛油白酒汁及炒什菜 (500 克)	568
	Zuppa di pesce del mediterraneo in casseruola, capesante, scampi, calamari, vongole, cozze e scorfano con crostini all' aglio e prezzemolo Seafood Casserole, Scampi, Squid, Clams, Mussels, Scallops and Scorpion Fish with Garlic Bread and Fresh Parsley 燴雜錦海鮮配蒜蓉包	488
Secondi di carne / Meat 肉類		
	Braciola di maiale canadese in padella, salsa ai grani di senape, e pancetta verza stufata Canadian Pork Chop, Mustard Seed Sauce, Potatoes and Stewed Savory Cabbage with Pancetta 加拿大豬扒伴芥末籽，燒薯及炒皺葉甘藍伴風乾火腿	388
	Guancetta di manzo wagyu cotta lentamente su pure' di zucca, porcini , salsa al Barolo Slow-Cooked Wagyu Beef Cheek on Pumpkin Purée, Porcini Mushrooms with Barolo Red Wine Sauce 慢煮和牛面頰肉配南瓜蓉、牛肝菌及紫椰菜伴紅酒汁	458
	Galletto ruspante arrosto all' aglio e rosmarino con patate novelle al forno e verdure grigliate Baked French Spring Chicken with Garlic, Rosemary, Roasted New Potatoes and Grilled Vegetable 香草焗法國春雞配迷迭香、燒薯及扒什菜	358

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Dalla griglia / From our grill 燒烤

HK\$

Controcostata di manzo Americano con salsa al pepe, fagiolini e patate arrosto

U.S. Rib Eye Steak with Black Pepper Sauce, French Beans and Roasted Potatoes (10oz)
美國肉眼扒黑椒汁配法豆及燒薯 (10 安士)

448

Filetto di manzo black angus con fegato grasso d' anatra scottato, frutti di bosco, carotine e salsa al tartufo nero,

Black Angus Beef Tenderloin with Seared Duck Liver, Fresh Berries, Black Truffle Sauce and Baby Carrot
香煎黑安格斯牛柳配鴨肝、雜莓、黑松露汁及迷你甘荀

588

Astice intero canadese con salsa al burro, aglio e limone, verdure saltate e patate arrosto

Grilled Whole Boston Lobster with Lemon, Garlic Butter Sauce, Sautéed Vegetables and Roasted Potatoes (26oz)
扒原隻波士頓龍蝦配蒜蓉牛油汁及燒薯 (26 安士)

588

Costolette d'agnello scottadito alle erbe aromatiche , mosto cotto e melanzane arrosto

Grilled Australian Lamb Chop with Aromatic Herbs, Must Wine and Roasted Eggplant
扒澳洲羊扒伴香草紅酒汁及燒茄子

448

*** “Costolone” di manzo wagyu australiano M5, verdure di stagione e patate arrosto**

Grilled Australian Wagyu Beef Tomahawk M5 with Seasonal Vegetables and Roasted Potatoes (42oz)
(Suitable for Sharing)
扒澳洲戰斧 M5 和牛牛扒伴時菜及燒薯 (42 安士) (適合共享)

1,388

Contorni / Side dish 伴菜



Spinaci saltati all' aglio con pinoli, uvetta

Sautéed Spinach with Pine Nuts, Raisin and Garlic
香蒜、松子仁、提子乾炒莧菜

88



Pure' di patate al tartufo nero con parmigiano gratinato al forno

Baked Mashed Potato with Black Truffle and Parmigiano Cheese
黑松露芝士焗薯蓉

108



Asparagi verdi alla parmigiana

Green Asparagus Parmigiana with Butter and Cheese
牛油芝士焗露筍

88



Melanzane alla parmigiana

Baked Eggplant, Mozzarella, Tomato, Basil
焗茄子配番茄及水牛芝士

88

We can also prepare gluten free pasta and vegetarian options

餐廳亦提供不含麩質的意粉及素菜



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