

**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

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<b>Paste/ Pasta 意大利麵</b>		<b>HK\$</b>
	<b>Linguine ai gamberi rossi di mazara del vallo con la loro salsa ridotta e pomodorini freschi</b> 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
	<b>Penne con salsa al tartufo nero, panna e parmigiano reggiano</b> Penne with Black Truffle, Cream Sauce and Parmesan Cheese 黑松露芝士忌廉汁長通粉	348
	<b>Lasagna di pasta fresca con ragu' di manzo wagyu e pomodoro</b> Homemade Lasagna with Stewed Wagyu Beef Ragu and Tomato Sauce 和牛肉醬千層麵	338
	<b>Fettuccine fatte in casa, salsiccia chorizo, cipolle stufate, peperoni, salsa piccante</b> 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
<b>Pesce / Seafood 海鮮</b>		
	<b>Branzino del mediterraneo intero al forno all' olio, limone ed erba cipollina</b> Baked Whole Mediterranean Seabass with Lemon, Olive Oil and Chive (600g) 焗原條地中海鱸魚 (600 克)	588
	<b>Filetto di merluzzo cileno, crosta di pistacchi, brodetto di vongole, broccoli</b> 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
<b>*</b>	<b>Grigliata mista di pesce con verdure, olio e limone, zucchine grigliate</b> (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	
	<b>Sogliola di dover intera alla piastra con salsa al limone, burro e pinot grigio, verdure saltate</b> 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
	<b>Zuppa di pesce del mediterraneo in casseruola, capesante, scampi, calamari, vongole, cozze e scorfano con crostini all' aglio e prezzemolo</b> 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
<b>Secondi di carne / Meat 肉類</b>		
	<b>Braciola di maiale canadese in padella, salsa ai grani di senape, e pancetta verza stufata</b> 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
	<b>Guancetta di manzo wagyu cotta lentamente su pure' di zucca, porcini , salsa al Barolo</b> 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
	<b>Galletto ruspante arrosto all' aglio e rosmarino con patate novelle al forno e verdure grigliate</b> 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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Cucina 推介菜式

 **Vegetarian dish**  
素菜

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廚師推介

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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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