

CuMiNo

B I S T R O T

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Our Specials

Fried

Zucchini flowers fried in batter 7

Zucchini flowers filled with anchovy and Burrata cheese 8

Zucchini Flowers filled with caramelized onions
and Burrata cheese 8

Cumino's homemade beef and pork meatballs
with basil and tomato sauce, Gorgonzola cheese cream
and curry sauce 8

Platter

Selection of cold cuts and cheeses served with onion jam 14

Cold-smoked black Tannenhof forest ham with spruce and juniper twigs

Capocollo from Calabria D.O.P

Calabrian spicy salami with hot peppers

Toma "Al Prugnet", Piedmontese cheese seasoned dipped in the Ossola's typical red wine

"Luigi Guffanti 1876" Robiola cheese made with Buffalo milk

Tuscan "Pienza" semi-seasoned goat cheese from Val d'Orcia

Bruschetta

Fantasia, homemade mixed grain bread, Culatello ham D.O.P, yellow cherry tomatoes from Sicily and black truffle 10

Veggie, homemade bread, "Stracciatella" creamy cheese, basil sauce and cherry tomatoes 8

Burrata

Burrata cheese from Puglia D.O.P, crushed hazelnuts and liquorice powder 10



Main Courses

Tartare

Italian “Fassona” beef tartare with white truffle essence, hen’s Bottarga,
“Carasau” bread from Sardinia and twenty-four months seasoned
Parmigiano Reggiano 14

Mediterranean amberjack tartare, smoked red and yellow peppers sauce,
peppermint drops and crispy bread with black sesame 16

Millefeuille of beets with daikon, potato and tomato slices
with Granny Smith curry sauce 13

First Courses

Gragnano's typical Candele pasta with lemon essence,
"Red King" shrimp from Mazara del Vallo, tuna roe
and purple carrots cream 17

"Motta" Carnaroli rice cooked according to the Milanese tradition,
iranian saffron pistils and lemon balm watercress 16

"Benedetto Cavaliere" bronze drawn spaghetti with Datterini
roasted tomatoes emulsion, dehydrated Pantelleria capers,
basil chlorophyll and bergamot gel 15

Homemade Cappellacci stuffed with potatoes flavored with ginger,
tomatoes capers and olive brunoise
and anchovies from the Cantabrian Sea 17

"Motta" Carnaroli rice, lightly smoked mackerel with cardamom,
mascarpone cheese, burnt lime powder and beetroot sprouts 14

Second Courses

Faraona africana cotta a bassa temperatura, pecorino sardo liquido,
patata dolce americana e porro confit 18

Pistachio-crusted Fillet of baby calf, season's fruit citrus
and spring onion 20

Mullet stuffed with dry tomatoes, Taggiasca olives,
cinnamon cream and red radish 19

Salmon sashimi lightly marinated in teriyaki sauce,
corn powder and puffed rice spaghetti 17

Octopus cooked at low temperature, D.O.P Campania buffalo
mozzarella's foam, baby carrots and drops of squid ink 19

Sides

Mixed salad, corns and crushed hazelnuts 5

Cherry tomatoes salad and sprouts 5

Homemade fried potatoes 4

Cumino's Burger

Tender

rye sandwich with beef burger, cheddar, bacon,
rocket and bbq sauce 15

Crispy

turmeric sandwich with chicken burger, mozzarella cheese,
salad, tomatoes and cocktail sauce 15

Veggy

vegetable charcoal sandwich with potatoes and vegetables burger,
tomatoes, brie cheese, tartare sauce and mixed salad 15

All the burgers (200g) are made using the highest quality ingredients, herbs and spices.
Burgers are served with homemade chips, caramelized onions and one sauce
among ketchup, mayonnaise or bbq

* if you have any intollerante or allergy to something you're kindly invitae to ask our staff to con-
sult the ingredients book to avoid unpleasant events.



Craft Beers 10

Castana

Double malt beer with chestnut honey from the woods of Valverde in the Oltrepò Pavese.
The perfect balance between the sweetness of honey and the aroma of the hops
give this beer a smooth and pleasant taste 33cl 6.5°

Taraxa

Saison beer flavored with dandelion honey and pepper.
With an intense and slightly bitter aftertaste 33cl 5.1°

Lapa

Linded honey beer made by refined hops with a well balanced taste
and a floral fragrance 33cl 5.2°

Oltre

High fermentation beer, a Pils with a simple and light taste
that goes for all occasions 33cl 4.8°

Astuta

High fermented dark Stout beer whose intense flavor is softened by sweet honey,
chocolate and vanilla fragrances 33cl 5.5°

American Pale Ale

APA with American hops from the Northwest Pacific region.
A Light beer that has a tropical and herbaceous flavor 33cl 5.5°

Indian Pale Ale

IPA with an intense and resinous taste, sweet at the beginning with a bitter taste in the end
given by the high presence of hops 33cl 7°

White Ale

Wheat beer flavored with bergamot; the italian version of the German Weiss Beir,
not at all bitter and easy to drink 33cl 4.5°

Classic Beers 5

Ichnusa Non Filtrata - *Unfiltered typical Sardinian beer* 33cl 5°

Menabrea - *Blonde beer* 33cl 4,8°