

CUGINI®

TRATTORIA • PIZZERIA

STARTERS

BRUSCHETTA DI POMODORI 12.50

toasted bread with tomato relish,
hairloom tomatoes, basil (V)

MOZZARELLA DI BUFALA CAPRESE 19.50

buffalo mozzarella, hairloom cherry tomatoes,
basil oil, black olives paste (V)

BURRATA PUGLIESE (300g) 33.50

burrata cheese, wild rocket salad,
hairloom cherry tomatoes, basil (V)

CALAMARI FRITTI 19.50

fried squid, mayonnaise, chilli sauce

CARPACCIO DI MANZO 22.00

beef carpaccio with confit rhubarb,
quail pochet eggs and parmiggiano mayonnaise

ANTIPASTO MISTO (2 pax) 28.50

cold cuts, cheese, grilled vegetables

PIATTO DI SALUMI MISTI (2 pax) 31.00

mix cold cuts platter

- extra buffalo mozzarella 16.00

- extra burrata (300g) 29.00

PROSCIUTTO DI PARMA E MELONE 18.00

Parma ham, rocked melon

FEGATO GRASSO 25.00

foie gras, cinnamon bread, sweet wine reduction,
fruits, pistachio crumbs

SALADS | SOUPS

INSALATA MISTA 14.00

Italian selection of green leaves,
hairloom cherry tomatoes (V)

INSALATA CAESAR 19.00

lettuce, grilled chicken, croutons, shaved parmesan,
hard-boiled quail eggs, sesame breadstick

ZUPPA DEL GIORNO 15.00

vegetarian soup of the day (V)

ZUPPETTA DI PESCE ALLA SICILIANA 19.00

Sicilian style Mediterranean mixed sea food soup
served with toasted bread

PIZZA

DIAVOLA 25.00

tomato sauce, mozzarella, salami, fresh chilli

CAPRICCIOSA 25.00

tomato sauce, mozzarella, mushroom, roasted ham,
artichoke, hard boiled egg, salami

CRUDO E RUCOLA 25.00

tomato sauce, mozzarella, Parma ham, rocket

SOLEPOMODORO 25.00

mozzarella, semi-sun-dried tomato, cream,
roasted potato, onion, Italian sausage

RUSPANTE 25.00

mozzarella, cream, mushroom, roasted potatoes,
onion, chicken

HAWAIIAN 25.00

tomato sauce, mozzarella, roasted ham, pineapple

CALZONE TRADIZIONALE 25.00

tomato sauce, mozzarella, mushroom, egg,
roasted ham

MARGHERITA 19.00

tomato sauce, mozzarella, basil (V)

IL CONTADINO 24.00

tomato sauce, mozzarella, mix grilled vegetables (V)

LA BUFALINA 26.00

tomato sauce, buffalo mozzarella, basil (V)

4 FORMAGGI 25.00

mozzarella, fontina, gorgonzola, emmental (V)

IL PESCATORE 25.00

tomato sauce, mozzarella, seafood

REGOLARE 25.00

tomato sauce, mozzarella, prawns, gorgonzola,
Italian sausage

MAKE YOUR OWN PIZZA

cold cuts, chicken, buffalo mozzarella, seafood 7.50 each
all other toppings 3.50 each

PASTA

SPAGHETTO AGLIO OLIO 22.00

garlic, olive oil, chilli, Parmesan (V)

LINGUINA AL PESTO GENOVESE 24.00

basil, pine nuts, potato cream (V)

LINGUINA VONGOLE 24.00

clams, olive oil, white wine

SPAGHETTO BOTTARGA E GAMBERI 25.00

mullet roe, prawns, olive oil, garlic, chilli

SPAGHETTO FRUTTI DI MARE 24.00

tomato sauce, mix seafood

HANDMADE FETUCCINA AL NERO 24.00

squid ink fettuccina, baby squid, peas, mullet roe

SPAGHETTO CARBONARA 24.00

egg, black pepper, home-cured guanciale

SPAGHETTO AMATRICIANA 24.00

home-cured guanciale, tomato sauce,
Pecorino cheese

OUR RAVIOLI SELECTION

RAVIOLO DI RICOTTA ED ERBETTE 25.00

fresh ricotta cheese, spinach and herbs,
tomatoes sauce, Parmesan (V)

RAVIOLO AL TARTUFO 25.00

truffle & potato, Parmesan,
walnuts, truffle butter (V)

RAVIOLO DI AGNELLO 25.00

lamb, butter & sage, Parmesan

RAVIOLINO DI ARROSTO 25.00

roasted Iberico pork, veal and ham,
cream and mushroom sauce, Parmesan

RISOTTI

RISOTTO MARI E MONTI 33.00

mix seafood, seasonal mushroom, truffle butter,
Parmesan cheese

RISOTTO FUNGHI 28.00

seasonal mushroom, Parmesan cheese (V)

MAINS

RIB-EYE STEAK (250g) 45.00

200 days grass fed Australian Angus,
grilled to your choice

MAIALINO DA LATTE ARROSTITO 42.00

"26 hours" slow roasted suckling piglet
marinated with mustard & herbs

POLLETTO ALLA DIAVOLA 27.00

spicy marinated spring chicken

ORATA DEL MEDITERRANEO 43.00

whole grilled Mediterranean sea bream

SIDES

potato fries 7.00

grilled vegetables 8.00

roasted potatoes 9.00

mashed potatoes 10.00

DESSERTS

TIRAMISU 15.00

mascarpone, eggs, cocoa sponge cake, coffee, marsala

SEMIFREDDO AL PISTACCHIO 16.00

semi-frozen pistachio, pistachio crumble,
chocolate sauce

PANNA COTTA 13.00

white chocolate base, raspberry coulis,
fresh blackcurrants

TORTINO AL CIOCCOLATO 16.00

chocolate lava cake, almonds crumble,
vanilla ice cream

AFFOGATO 15.00

vanilla ice-cream, coffee, rum

GELATO ARTIGIANALE 6.00

handmade ice-cream (ask for available flavours)

SELEZIONE DI FORMAGGI 21.00

selection of Italian cheese