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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

Platters

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

Burrata

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

Main Courses

Starters

Italian “Fassona” beef tartare, baby potatoes,
anchovy’s bottarga, candied lime and quail’s zabaione 15

Octopus cooked at low temperature, leek’s cream,
concord-grape and cashew nuts 16

Norway lobster with their bisque, smoked salt,
foiled Tropea’s red onion and goat cheese 16

Veal with tuna sauce, Pantelleria caper’s flowers
and orange-flavoured mustard 15

Millefeuille of beets with daikon, potato and tomato slices
with Granny Smith curry sauce 14

First Courses

Seven years seasoned “Acquerello” rice,
whisked with Taleggio cheese cream,
Sila’s pore mushrooms, pecan nuts and veal’s jus 17

“Benedetto Cavalieri” bronze drawn spaghetti with Datterini
roasted tomatoes emulsion, dehydrated Pantelleria capers,
basil chlorophyll and bergamot gel 15

Hand-made ravioli with al brasato di scottona’s meat braise, caramelized
pumpkin, mulled wine and radish’ sprouts 17

Baby potatoes pureed soup, burnt scallion ,
crunchy yolk and caciocavallo-cheese 16

Second Courses

Veal's cheek cooked at low temperature, savoy,
dried raspberries and wild fennel 20

Codfish cooked in goat milk, vanilla-scented cauliflower,
blubberies and basil's caviar 19

Smoked guinea fowl, pore mushrooms, melting chestnut
and black garlic 19

Chowder, roman broccoli, crunchy nori alga
and ginger essence 18

Single course

Seven years seasoned “Acquerello” rice,
cooked according to the Milanese tradition,
iranian saffron pistils and veal’s marrowbone 34

Sides

Mixed green salad, corn and crushed hazelnuts 5

“Tribute to Autumn” 5

French Fries 4

Cumino’s Burger

Rye sandwich, with 200g italian “Fassona” beef burger,
crispy bacon, black truffle and pochè egg 20

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

Menabrea 33cl 4,8°