

**Antipasti & insalate / Appetizer 頭盤****HK\$****Carpaccio di manzo al tartufo nero con insalata rucola e scaglie di parmigiano**

Beef Carpaccio with Black Truffle Dressing, Rocket Salad and Shaved Parmigiano Cheese

308

生牛肉薄片伴黑松露油、火箭菜及巴馬臣芝士

**Insalata di granchio, mela verde, maionese, barbabietola e caviale**

Crab Meat Salad with Green Apple, Beetroots, Mayonnaise and Caviar

288

魚子蟹肉沙律配青蘋果及紅菜頭

**Fegato grasso alla piastra con composta di frutta e la terrina al balsamico con pane alla frutta**

Seared Duck Liver with Fruits Compote, Duck Liver Terrine with Aged Balsamic on Fruit Bread

298

香煎鴨肝伴無花果醬、鴨肝醬配意大利陳醋及生果麵包

**Polpo del mediterraneo alla griglia e capesante scottate su crema di patate al limone, olive, pesto e pomodorini**

Grilled Mediterranean Octopus and Seared Hokkaido Scallops on Lemon Scented, Potatoes, Olives, Pesto and Tomatoes

308

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**

Creamy Burrata Cheese with Tomatoes, Basil Salad and 24-month Parma Ham

278

番茄水牛芝士配 24 個月巴馬火腿

**Insalata Cucina, pomodori freschi, verdure, barbabietola, mozzarella e balsamico bianco**

Cucina Salad with Inca Tomatoes, Vegetables, Beetroots, Mozzarella and White Balsamic Vinegar Dressing

248

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**

Selections of Cold Cuts, Salami and Cheese (Suitable for sharing)

368

精選凍肉伴芝士(適合共享)

**Fritto di calamari all' Amalfitana con salsa alioli**

Deep Fried Calamari with Aioli Sauce, Amalfi Coast Style

278

炸魷魚伴香蒜欖油汁

**Lombetto di salmone affumicata all' oro, caviale oscietra , salsa all ' aneto**

French Smoked Gold Salmon Loin with Black Truffle, Oscietra Caviar and Dill Sauce

308

法國煙燻三文魚柳伴黑松露、Oscietra 魚子醬及刁草醬

**Zuppe / Soup 湯****Il classico minestrone di verdure con pesto al basilico**

Traditional Italian Vegetable Soup with Basil Pesto

138

香草意大利雜菜湯

**Crema di zucca, gamberi saltati al peperoncino, semi di zucca**

Pumpkin Cream Soup with Sautéed Prawn, Garlic, Chili and Pumpkin Seed

158

南瓜忌廉湯伴海蝦、香蒜辣椒及南瓜籽

**Cucina signature dish**

Cucina 推介菜式

**Vegetarian dish**

素菜


**Chef recommendation**


廚師推介

**Prices are subject to a 10% service charge**

價目另設加一服務費

**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 388  
西西里紅蝦扁意大利麵配車厘茄

 **Penne con salsa al tartufo nero, panna e parmigiano reggiano**  
Penne with Black Truffle, Cream Sauce and Parmesan Cheese 348  
黑松露芝士忌廉汁長通粉

**Lasagna di pasta fresca con ragu' di manzo wagyu e pomodoro**  
Homemade Lasagna with Stewed Wagyu Beef Ragu and Tomato Sauce 338  
和牛肉醬千層麵

**Ravioli del plin ripieni di carne, salsa ai funghi, nocciole e capesante**  
Small Ravioli Filled with Meat, Mushrooms Sauce, Seared Scallop and Hazelnut 348  
意式小雲吞伴煎帶子、榛子及蘑菇汁

**Spaghetti con polpette, cipolle stufate, salsa al pomodoro, pecorino**  
Spaghetti with Meat balls , Stewed Onions, Tomato Sauce and Pecorino Sardo 308  
意式茄汁肉丸意粉伴燴洋蔥及芝士

**Pesce / Seafood 海鮮**

**Orata Toscana intera al forno, erbe, limone, olio di oliva**  
Baked Whole Tuscan Seabream with Lemon, Olive Oil and Fresh Herbs (700g) (Suitable for sharing) 588  
焗原條托斯卡鱈魚(700 克) (適合共享)


**Filetto di branzino cileno, guazzetto di calamari, salsa all'astice, pomodori confit**  
Baked Chilean Seabass with Sautéed Calamari, Lobster Sauce and Cherry Tomatoes Confit 428  
焗智利鱸魚伴炒魷魚、車厘茄蓉及龍蝦汁

**\* 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 intera di dover in padella in salsa alla mugnaia**  
Pan Fried Whole Dover Sole Mugnaia Style with Lemon Sauce and Parsley (300g) 488  
香煎龍脷魚伴檸檬汁及香草 (300 克)

**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 488  
燴雜錦海鮮配蒜蓉包

**Secondi di carne / Meat 肉類**

 **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 458  
慢煮和牛面頰肉配南瓜蓉、牛肝菌及紫椰菜伴紅酒汁

**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 358  
香草焗法國春雞配迷迭香、燒薯及扒什菜

**Quaglia arrosto, patate affumicate, salsa ai fegatini , riduzione di porto**  
Roasted Australian Jumbo Quail with Smoked Potatoes , Liver Sauce and Port Wine Reduction 388  
燒澳洲珍寶鸕鶿伴煙燻馬鈴薯、鴨肝汁及甜酒醬

 **Cucina signature dish**  
Cucina 推介菜式

 **Vegetarian dish**  
素菜

 **Chef recommendation**  
廚師推介

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## Dalla griglia / From our grill 燒烤

HK\$

### Braciola di maiale canadese, glassata al miele e spezie, pure' di mais

Grilled Canadian Pork Chop, Honey & Spice Glazed and Corn Purée

扒加拿大豬排伴辣蜜糖醬及粟米蓉

388

### Controcostata di manzo Americano con la nostra legendaria salsa al pepe, fagiolini e patate arrosto

U.S. Rib Eye Steak with Our Legendary Black Pepper Sauce, French Beans and Roasted Potatoes (10oz)

美國肉眼扒傳統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

扒安格斯牛柳配鴨肝、雜莓、黑松露汁及迷你甘荀

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)

1,488

## 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



Cucina signature dish

Cucina 推介菜式



Vegetarian dish

素菜



Chef recommendation

廚師推介

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