

**Antipasti & Insalate / Appetizer 頭盤****HK\$****Vitello tonnato alla vecchia maniera piemontese, tonno, capperi e acciughe**

Roasted Veal with Tuna Sauce, Capers, Anchovy and Mayonnaise in "Piedmont style"

薄牛仔伴吞拿魚汁、水瓜柳、鯷魚及蛋黃醬

268

**Carpaccio di manzo al tartufo nero con insalata rucola e scaglie di parmigiano**

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

生牛肉薄片伴黑松露油、火箭菜及巴馬臣芝士

308

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

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

魚子蟹肉沙律配青蘋果及紅菜頭

288

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

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

香煎鴨肝伴無花果醬、鴨肝醬配意大利陳醋及生果麵包

298

**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

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


308

 **Burrata pugliese con insalata di pomodori freschi, basilico e prosciutto di parma 24 mesi**

Creamy Burrata Cheese with Tomatoes &amp; Basil Salad and 24-month Aged Parma Ham

番茄水牛芝士配 24 個月巴馬火腿

278

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

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

248

**Tagliere dei nostri salumi e formaggi**

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

精選凍肉伴芝士(適合共享)


368

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

Deep-fried Calamari with Aioli Sauce in Amalfi Coast Style

炸魷魚伴香蒜欖油汁

278

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

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

煙燻三文魚柳伴黑松露、Oscietra 魚子醬及刁草醬


308

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

Traditional Italian Vegetable Soup with Basil Pesto

香草意大利雜菜湯


138

 **\* Bisque d' astice con scalogni brasata e panna fresca**

Lobster Bisque with Crème Fraiche and Braised Shallot

龍蝦濃湯

228

 Cucina signature dish  
Cucina 推介菜式 Vegetarian dish  
素菜 Chef recommendation  
廚師推介All prices are subject to a 10% service charge  
所有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, Reduction Sauce and Fresh Cherry Tomatoes  
西西里紅蝦扁意大利麵配車厘茄

388



### Penne con salsa al tartufo nero, panna e parmigiano reggiano

Penne with Black Truffle, Cream Sauce and Parmesan Cheese  
黑松露芝士忌廉汁長通粉

348

### Lasagna di pasta fresca con ragù di manzo wagyu e pomodoro

Homemade Lasagna with Stewed Wagyu Beef Ragù and Tomato Sauce  
和牛肉醬千層麵

338

### Ravioli del plin ripieni di carne, salsa ai funghi, nocciole e capesante

Small Ravioli Filled with Meat, Mushrooms Sauce, Seared Scallop and Hazelnut  
意式小雲吞伴煎北海道帶子果仁及蘑菇汁

348

### Spaghetti all'astice con la loro salsa ridotta, pomodorini e brandy

Spaghetti with Lobster, Cherry Tomatoes, Garlic & Brandy Sauce  
龍蝦意大利麵伴車厘茄、香蒜及白蘭地酒汁

438

### Mezze maniche alla coda stufata al chianti e pecorino toscano

Mezze Maniche with Stewed Beef Tail, Red Wine and Pecorino Cheese  
短通粉伴燴牛尾、紅酒汁及 Pecorino 芝士

328

## Pesce / Seafood 海鮮

### Branzino del mediterraneo intero al forno all' olio, limone ed erba cipollina

Baked Whole Mediterranean Seabass with Lemon, Olive Oil and Chive (21oz)  
焗原條地中海鱸魚 (21 安士)

588

### Filetto di salmone Neo-zelandese, purè di broccoli, avocado, pomodori, maionese affumicata

Sustainable New Zealand Ōra King Salmon with Avocado and Tomato Salsa, Broccoli Puree and Smoked Mayonnaise  
紐西蘭皇帝三文魚伴牛油果及番茄醬、西蘭花蓉及煙燻蛋黃醬(可持續發展食材)

428

### \* Grigliata mista di pesce con verdure, olio e limone, zucchine grigliate

Grilled Mixed Seafood with Tiger Prawn, Squid, Octopus, Scallop, Scampi, White Fish and Grilled Zucchini  
扒燒什錦海鮮盤

(For 1 person)

538

(for sharing)

998

### Sogliola intera di dover in padella in salsa alla mugnaia

Pan-fried Whole Dover Sole in Mugnaia Style with Lemon Sauce and Parsley (10oz)  
香煎龍脷魚伴檸檬汁及香草 (10 安士)

488

## Secondi di Carne / Meat 肉類

### Guancetta di manzo wagyu cotta lentamente su purè di zucca, porcini, salsa al Barolo

Slow-cooked Wagyu Beef Cheek on Pumpkin Purée, Porcini Mushrooms and 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

### 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  
香草焗法國春雞配迷迭香、燒薯及扒什菜

358



Cucina signature dish  
Cucina 推介菜式



Vegetarian dish  
素食



\*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, purè di mais**Grilled Canadian Pork Chop with Honey and 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 leggendaria salsa al pepe, fagiolini e patate arrosto**U.S. Rib Eye Steak with our Legendary Black Pepper Sauce, French Beans and Roasted Potatoes (10oz)  
美國肉眼扒黑椒汁配法豆及燒薯 (10 安士)

448

**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

**Tagliata di Chianina alla griglia, fegato d'anatra scottato, salsa al tartufo nero, frutti di bosco**Grilled Italian Chianina Beef IGP in "Tagliata Style" with Seared Duck Liver, Black Truffle Sauce and Mixed Berries (8.8oz)  
扒意大利奇亞那牛肉伴香煎鴨肝、黑松露汁及雜莓 (8.8 安士)

488

**Costolette d'agnello scottadito, timballo di ricotta e zucchine, salsa ai grani di senape**Grilled Australian Lamb Chop with Ricotta Cheese and Zucchini Timbale and Mustard Seed Sauce  
扒澳洲羊扒伴 Ricotta 芝士、意大利青瓜及芥菜籽汁

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 Parmesan 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

**Cavolfiori al forno, besciamella, parmigiano**Baked Cauliflower with White Sauce and Parmesan Cheese  
白汁巴馬臣芝士焗椰菜花

88

**Gluten-free and vegetarian options are available upon request.**

餐廳亦提供不含麩質的意粉及素菜

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素菜\*Chef recommendation  
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