



*mia cucina*



*A Tavola non si invecchia*

*'Mia Cucina' translates to my kitchen in the Italian language. Mia Cucina started 11 years ago with a simple objective to cook authentic Italian food homestyle and served it with utmost joy. Every single day we remind ourselves of this.*

*We take immense pride in our process whether it's the high-quality products we use, hand-rolling our pasta, baking our bread, or churning out some of the best cheese and pesto. With many types of Antipasti, Pizza, Entree, Pasta, Risottos, and a well-curated selection of Classic Desserts, We guarantee that you shall be spoilt for choice. We have a well-stocked bar with our very special Cicchetti Menu*

*We have witnessed some incredible patrons and celebrities dine at our humble place of love. We live by the famous Italian proverb "A Tavola non-si invecchia" which means that 'At the table with good friends and family you do not become old'*

*Thank You for Choosing Us. Welcome to Mia Cucina*



# Panini

Choice of home baked bread - Whole Wheat/ Italian/ Olive  
All our paninis are served with fries.

## Verdura

Rs. 495

Grilled panini with roasted veggies, basil pesto, mozzarella cheese, red sauerkraut & caramelised onion.

## Pesci

Rs. 475

Crispy fish, tartar mayo, lettuce slaw, pickled veggies & tomato.

## Tonno

Rs. 475

Tuna salad, lettuce slaw, pickled veggies & tomato.

## Pollo

Rs. 465

Grilled Chicken breast, basil pesto mayo, lettuce slaw, pickled veggies & tomato.

## Pollo Crispy

Rs. 475

Crispy Chicken breast, basil pesto mayo, lettuce slaw, pickled veggies & tomato.

## Pollo Scallopini

Rs. 495

Grilled panini with crispy chicken breast, gorgonzola mayo, mozzarella cheese, red sauerkraut and caramelised onion.

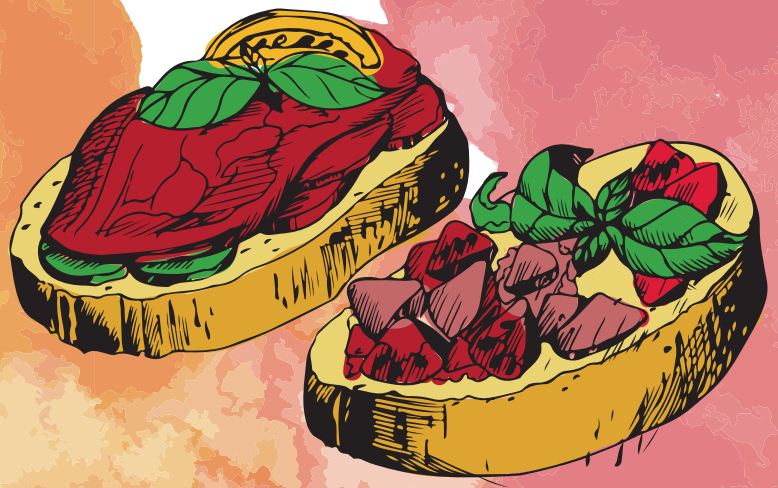
## Manzo

Rs. 495

Grilled panini with sliced tender beef, mozzarella cheese, red sauerkraut & caramelised onion.



Vegetarian Dishes | 5% GST on food & beverages applicable | 5% VAT on alcohol applicable  
10% service charge applicable | Outside food and beverages not allowed



# Antipasti

Antipasti is the traditional first course of a formal Italian meal. Typical ingredients of a traditional antipasti include cured meats, olives, peperoncini, mushrooms, anchovies, artichoke hearts, various cheeses (such as provolone or mozzarella), pickled meats, and vegetables in oil or vinegar.

- **Pizzetta** Rs. 345  
Fried pizza, tomatoes & mozzarella.
- **Pane e Alio** Rs. 325  
Home made bread topped with garlic butter & oregano.
- **Ravioli al Funghi Croccanti** Rs. 375  
Crispy mushroom ravioli & mushroom ragu.
- **Bruschetta Caponata** Rs. 435  
Sicilian eggplant relish & mozzarella.
- **Bruschetta Funghi** Rs. 325  
Spiced mushroom, onion jam & mozzarella.
- **Suppli di Riso** Rs. 395  
Risotto & mozzarella balls.
- **Funghi Croccanti** Rs. 395  
Crispy mushroom stuffed with ricotta, parmesan & mozzarella.
- **Faggiolini Fritti** Rs. 325  
Crusted with Grana Padano seasoned panko crumbs.
- **Polenta con Pomodori** Rs. 365  
Fried polenta with spicy tomato sauce.



# Antipasti

## Torte di Pollo

Italian chicken cakes & lime chilli mayo.

Rs. 415

## Polenta e Pollo Spiedini

Grilled chicken & polenta skewers.

Rs. 425

## Salsiccia Pizzetta

Fried pizza, chicken sausage & mozzarella.

Rs. 415

## Salsiccia alla Griglia

Chargrilled sausage & balsamic glazed veggies, choice of chicken/pork.

Rs. 425

## Palle di Agnello Oliva

Crispy lamb balls stuffed with olive.

Rs. 455

## Bombil Fritto

Italian style fried Bombay ducks.

Rs. 425

## Calamari Fritelle

Golden fried squid.

Rs. 495

## Gamberi al Forno

Baked crusted king prawns.

Rs. 625

## Spiedi di Gamberi alla Griglia

Grilled prawn skewers with lime chilli mayo.

Rs. 595

## Bruschetta Piccante Pollo

Spicy chicken, bell pepper & mozzarella.

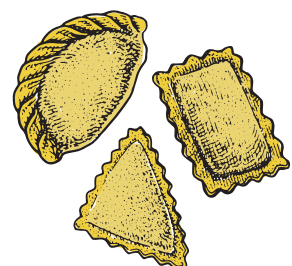
Rs. 425

## Bruschetta Pesci

(Cold cuts Smoked salmone and cape vinaigrette)

Rs. 445

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# Insalata e Zuppa

● **Insalata Mista** (our version of the veg. ceaser) Rs. 345  
Romaine and Iceberg lettuce, black olives, carrot & basil mayo.

**Ceaser Salad** Rs. 375  
Romaine, home made croutons, parmesan cheese & ceaser dressing.

● **Insalata Gorgonzola** Rs. 415  
Mix salad leaves, parsley mushroom & gorgonzola dressing.

● **Insalata Bocconcini** Rs. 425  
Fresh mozzarella, rocket leaves & cherry tomatoes.

● **Fig & Feta Salad** Rs. 435  
Mixed greens, feta cheese, pine nuts & fig vinaigrette.

● **Zuppa di Zucca** Rs. 375  
Creamy roasted pumkin soup.

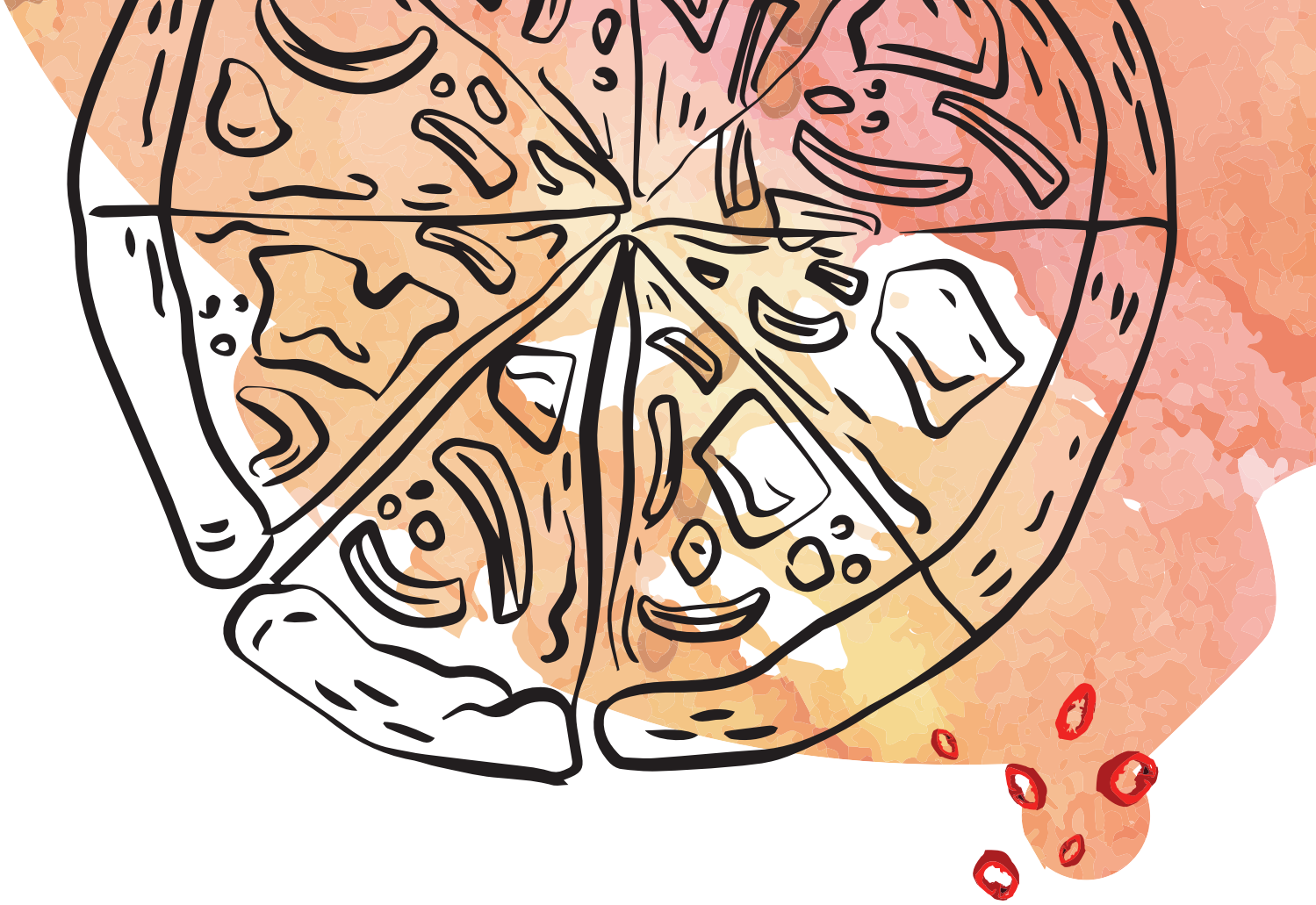
**Zuppa di Frutti di Mare** Rs. 695  
Saffron infused seafood soup.

**Soup of the day**  
Ask the server for details.



Add :  
Grilled Chicken Breast - 125    Bacon - 155    Grilled Prawns 215    Parma Ham - 395

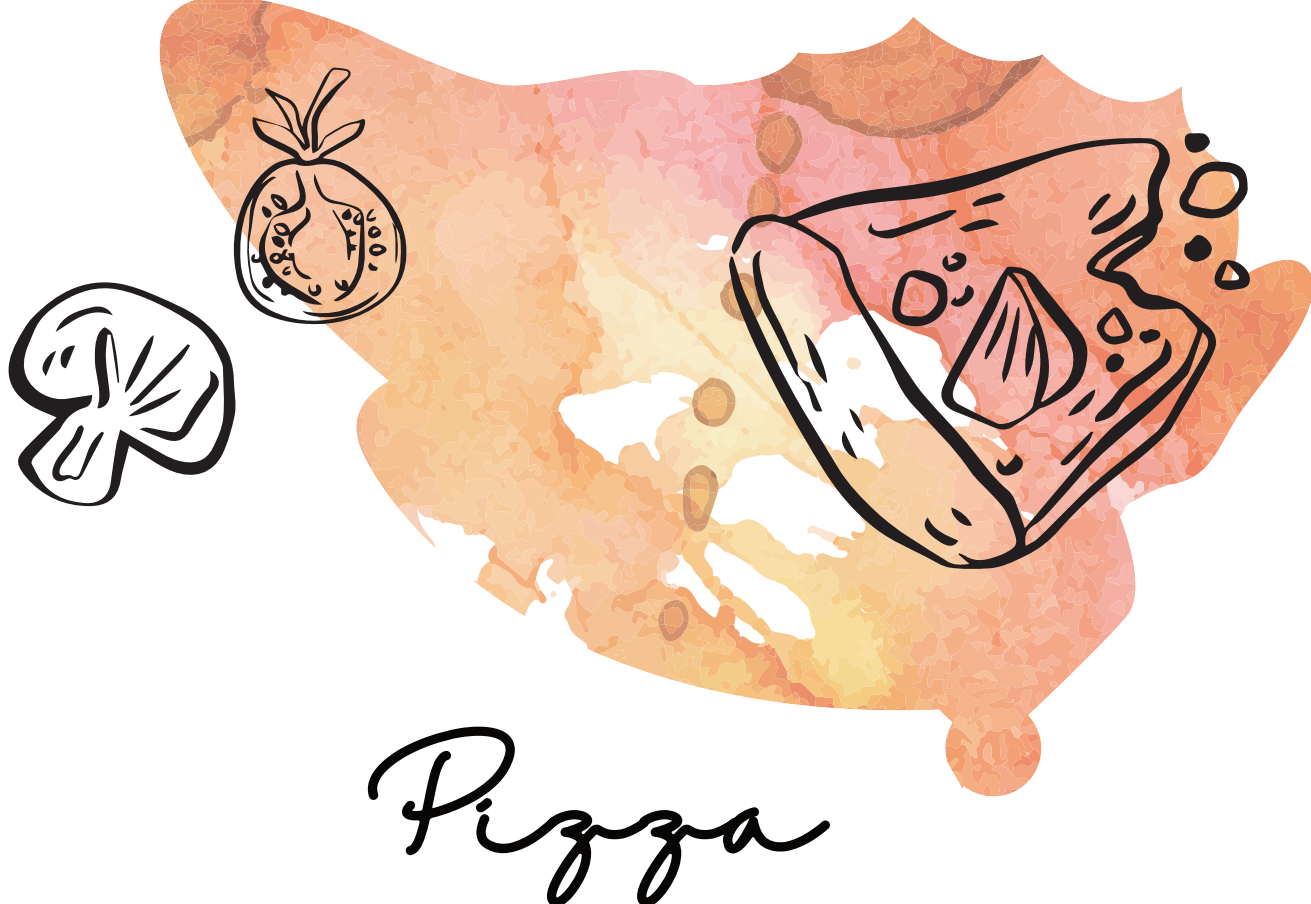
● Vegetarian Dishes | 5% GST on food & beverages applicable | 5% VAT on alcohol applicable  
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# Pizza

- **Maghrerita** Rs. 525  
Mozzarella, tomato & basil.
- **Feta e Peperone** Rs. 595  
Feta, mozzarella & roasted bell peppers.
- **Pizza Verdura** Rs. 795  
Roasted veggies, black olives, jalapenos, parmesan & mozzarella.
- **Spinaci e Gorgonzola** Rs. 795  
White pizza with spinach, roasted peppers, roasted garlic, pine nuts, parmesan, gorgonzola & mozzarella.
- **Quattro Formaggi** Rs. 745  
Mozzarella, gorgonzola, ricotta & parmesan.





## Pizza Arrabiata

Spicy chicken, cherry tomatoes & mozzarella.

Rs. 725

## Pollo e Pomodori Secchi

Chicken, sundried tomatoes & mozzarella.

Rs. 725

## Pesto Pollo e Funghi

Chicken, mushroom & basil pesto.

Rs. 795

## Peperoni

Italian sausage & mozzarella

Rs. 715

## Chorizo

Spanish sausage & mozzarella

Rs. 695

## Prosciutto e Rucola

Italian ham, rocket leaves and mozzarella

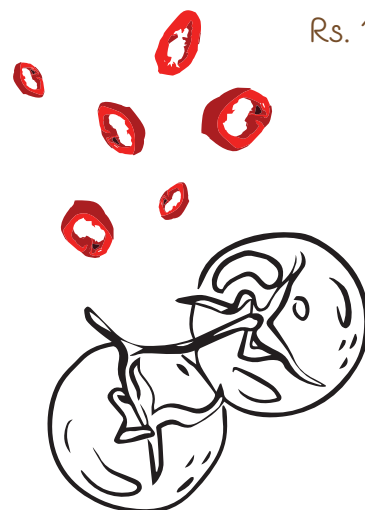
Rs. 795

## Pizza Meaty

Pepperoni, chorizo & chicken

Rs. 1125

We can add a range of ingredients to your pizza for an extra charge, please ask your server for details



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# Pesce

## Fritelle di Bombil con Burro

Pan fried Bombay duck with risotto & veggies.

Rs. 625

## Sole e Pomodoro-Scherzo

Pan seared sole or sea bass fillet in tomato caper sauce, pasta & green peas.

Rs. 745

## Tonno alla Griglia

Chargrilled tuna with pasta & veggies.

Rs. 995

## Tonno Fresco ai Pomodori

Pan seared tuna in tomato sauce with pasta & veggies.

Rs. 725

## Rawas alla Griglia

Chargrilled rawas with black olive sauce, pasta & veggies.

Rs. 895

## Salmone alla Griglia

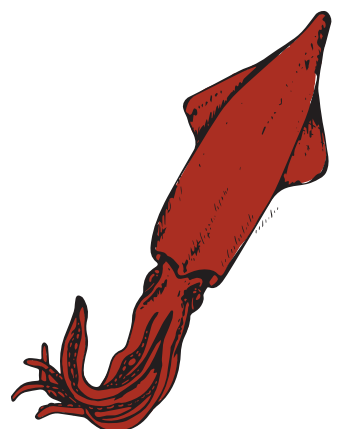
Chargrilled Atlantic salmon with balsamic sauce, mash potato & green beans.

Rs. 1375

## Spaghetti Alla Pescatora

(Spaghetti Pasta tossed in saffron cream n butter along with prawns, squid n clams)

Rs. 915





# Carne

## Pollo Al Griglia Con Spinaci

Chargrilled chicken with spinach & potatoes.

Rs. 675

## Pollo Con Spinaci Mascarpone

Chargrilled chicken with mascarpone & spinach sauce.

Rs. 695

## Piccata Di Pollo

Chicken pan fried in lemon caper sauce with pasta & veggies.

Rs. 695

## Pollo Ai Griglia Con Salsa Balsamica

Chargrilled chicken with balsamic sauce, polenta & green peas.

Rs. 705

## Scallopine Di Pollo

Panfried chicken in porcini cream with green peas & potatoes.

Rs. 725

## Parmigiana Di Pollo

Crusted chicken & spaghetti baked with fresh mozzarella & parmesan.

Rs. 695

## Pollo Al Vino Rosso E Polenta

Chicken braised in red wine with polenta & veggies.

Rs. 895

## Stufato Di Agnello Con Peperoni

Stewed lamb with roasted peppers & polenta.

Rs. 925

## Fileto Di Manzo Con Funghi E Patate

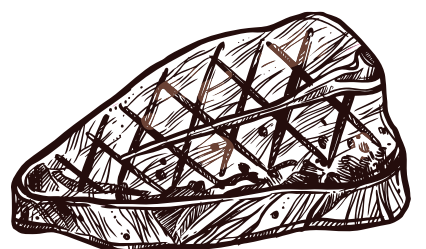
Chargrilled beef with mushroom & potatoes.

Rs. 795

## Scallopine De Maiale Alla Romana

Belgium pork, pan seared with mozzarella, bacon & roasted peppers.

Rs. 795





# Small Plates

-  Polenta Crostini with Caramelized Onion & Mushroom Rs. 475  
(Crispy polenta topped with caramelized onion and parsley mushroom served with bell pepper coulis)
-  Risotto Alla Tritare Verdure Rs. 495  
(Herbed risotto & chopped veggies and soya mince sauce)
-  Crocchetta Di Patate E Spinaci Rs. 485  
(Potato spinach croquette served with salad & pasta)
-  Tortellini Di Brodo Rs. 415  
(Bell pepper & spinach stuffed tortellini pasta with broth and veggies)
-  Cucina Raviola Rs. 395  
(Full size spinach, ricotta cheese ravioli served with sage butter)
-  Lasagna Peperonata Rs. 475  
(Baked pasta & roasted vegetables & tomato sauce)
-  Pollo Ai Griglia Con Salsa Balsamica Rs. 525  
(Chargrilled chicken with polenta, green beans & balsamic sauce)
-  Pollo Con Spinaci Mascarpone Rs. 545  
(Chargrilled chicken with potato, spinach, mushroom & mascarpone sauce)
-  Salmone Alla Griglia Rs. 595  
(Chargrilled Atlantic salmon with mash potato, green beans & balsamic sauce)
-  Parmigiana Di Pollo Rs. 515  
(Crusted chicken & spicy spaghetti baked with fresh mozzarella & parmesan)
-  Smoked Salmon E Crema Di Formaggio Rs. 545  
(Smoked salmon tossed in caper vinaigrette along with potato cake & cream cheese)
-  Garlic Prawns with Avocado Salad Rs. 575  
(Prawns tossed in spicy garlic butter served with avocado salad)



# Plant Based

We are thrilled to bring you an authentic Italian menu made of delicious plant-based meat in collaboration with Blue Tribe. Blue Tribe believes that you can love your meat and love your planet and that you shouldn't have to choose one over the other.

## Planet Cooling Pollo Panini

Fried pizza, Plant-based Chicken Sausage and mozzarella.

Rs. 415

## Planet-friendly Pork Panini

Grilled pork sausage tossed with onions and bell pepper in balsamic glaze, served with tartar mayo on a bed of lettuce.

Rs. 415

## Low Carbon Al Forno Pollo

Baked pasta with meats and served with flavourful plant-based mince sauce.

Rs. 595

## Plant-based Pollo E Pomodori Secchi

Sun-dried tomatoes and mozzarella mingle with Plant-based Chicken.

Rs. 595

## Green Salsiccia Alla Griglia Pollo

Char-grilled Plant-based Chicken Sausages and balsamic glazed veggies.

Rs. 415

## Eco Fave Salsiccia Pizzetta Pollo

Fried pizza, Plant-based Chicken Sausage and mozzarella.

Rs. 415

## Sustainable Spaghetti Alla Bolognese Pollo

Spaghetti doused in delicious plant-based minced meat sauce.

Rs. 595

## Meaty Meatless Slider Pollo

Mini burger, Plant-based minced Chicken cakes, fresh bell pepper mixture, sliced tomato.

Rs. 375

## Planet Saving Penne Al Pesto Pork

Penne, smoked Plant-based Pork Sausage and basil pesto.

Rs. 695

## Planet Lover's Pizza Arrabbiata

Spicy Plant-based Chicken, cherry tomatoes and mozzarella.

Rs. 595

## Guilt-free Grilled Pork Sausage

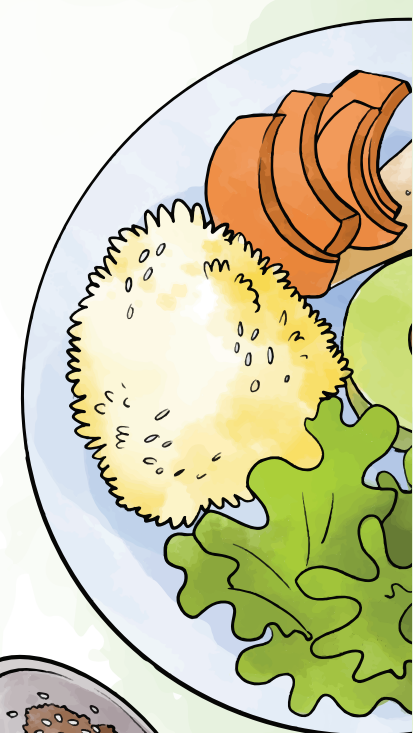
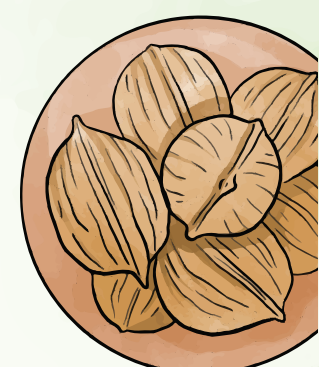
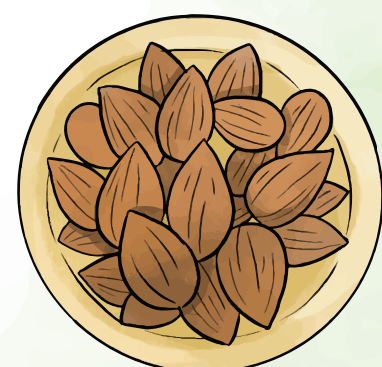
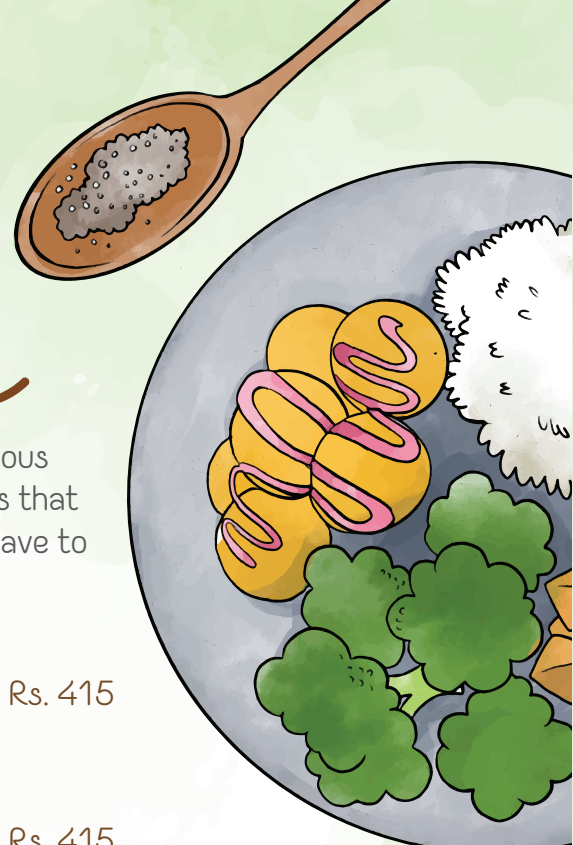
Char-grilled Plant-based Pork Sausage tossed with balsamic glazed veggies.

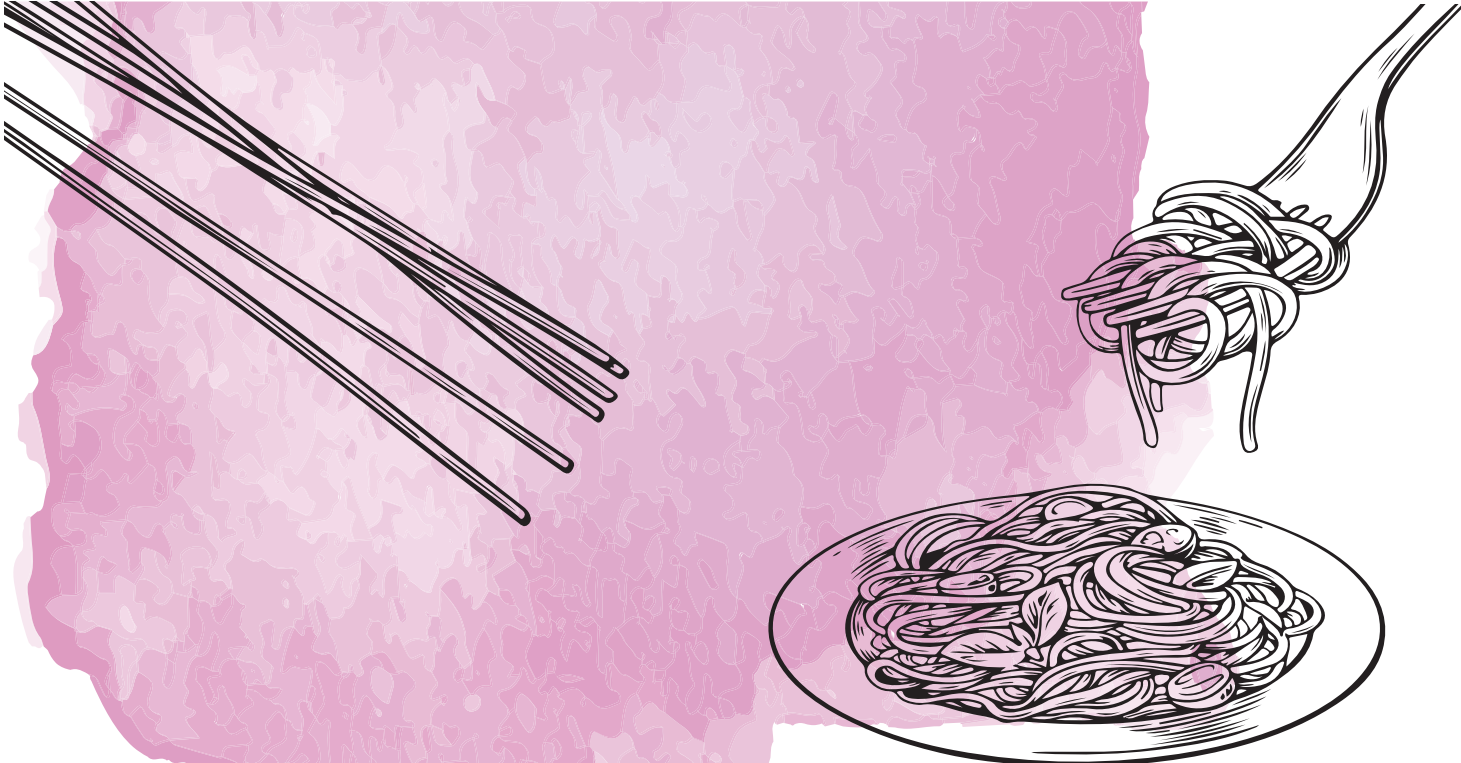
Rs. 415

## Plant-based Pollo Nuggets

Crunchy, juicy, scrumptious Plant-based Chicken Nuggets served with tangy tomato sauce and lime chilli mayo.

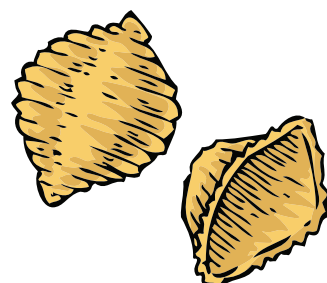
Rs. 345





# Pasta e Risotto

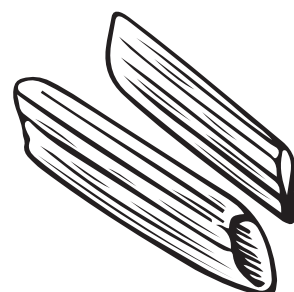
- **Tagliatelle ai Pomodori** Rs. 545  
Home made pasta in tomato & basil sauce.  
Add Veg/ Chicken/ Bacon/ Prawns - 55/85/125/195
- **Tagliatelle ai Pesto** Rs. 675  
Home made pasta in creamy basil pesto.  
Add Veg/ Chicken/ Bacon/ Prawns - 55/85/125/195
- **Tagliatelle ai Mascarpone e Spinaci** Rs. 615  
Home made pasta, spinach & mascarpone cheese sauce.  
Add Veg/ Chicken/ Bacon/ Prawns - 55/85/125/195
- **Tagliatelle con Verdura** Rs. 575  
Home made pasta roasted cherry tomato, artichokes, zucchini  
extra virgin olive oil & lemon zest.  
Add Veg/ Chicken/ Bacon/ Prawns - 55/85/125/195
- **Penne Arrabbiata** Rs. 545  
Penne pasta, spicy tomato sauce, bell peppers & green olives.  
Add Chicken/ Bacon/ Prawns - 85/125/195
- **Spaghetti Aglio Olio** Rs. 525  
Spaghetti pasta, garlic & extra virgin olive oil.  
Add Grilled Chicken Breast/ Bacon/Grilled Prawns/ Parma Ham - 125/155/ 195/ 395





# Pasta e Risotto

- **Cannelloni Imbottiti** Rs. 545  
Pasta rolled with spinach & ricotta topped with cheese & baked.
- **Lasagna Tricolore** Rs. 645  
Baked pasta, spinach, artichokes, cherry tomato & parmesan sauce.
- **Lasagna Peperonata** Rs. 595  
Baked pasta & roasted vegetables & tomato sauce.
- **Capelletti di Ricotta e Spinaci** Rs. 495  
Spinach & ricotta stuffed pasta in sun dried tomato pesto sauce.
- **Gnocchi e Pesto** Rs. 495  
Potato dumplings in sundried tomato pesto sauce.
- **Risotto ai Verdura** Rs. 695  
Italian style rice with spinach & roasted veggies.  
Add Chicken/ Bacon/ Prawns - 85/ 125/ 195
- **Risotto ai Funghi** Rs. 695  
Italian style rice with assorted mushroom.  
Add Veg/ Chicken/ Bacon/ Prawns - 55/ 85/ 125/ 195
- Spaghetti alla Carbonara** Rs. 675  
Spaghetti pasta, eggs, bacon & cream.
- Penne alla Salsiccia** Rs. 695  
Penne pasta, chorizo, smoked sausage & basil pesto.



A pink map of Italy is shown in the background. Overlaid on the map are illustrations of three types of pasta: a long, wavy, ridged pasta (like farfalle), a bow-tie pasta (farfalle), and a small, shell-shaped pasta (like farfalle).

# Pasta e Risotto

## Tortellini di Pollo e Gorgonzola

Chicken & gorgonzola stuffed pasta in creamy basil pesto.

Rs. 695

## Ziti ai Pollo

Ziti pasta, chicken & black olives in creamy tomato sauce.

Rs. 695

## Pappardelle e Pollo

Home made pasta & chicken in sage cream sauce.

Rs. 645

## Risotto al Pollo

Italian style rice with chicken & roasted cherry tomato.

Rs. 595

## Lasagna al Pollo

Baked pasta & chicken minced sauce.

Rs. 595

## Pappardelle e Polpette

Home made pasta & lamb meat balls in tomato sauce.

Rs. 695

## Spaghetti alla Bolognese

Spaghetti pasta & lamb meat sauce.

Rs. 675

## Lasagna al Forno

Baked pasta & lamb meat sauce.

Rs. 665

## Tagliolini alla Salsa Di Casorga

Home made pasta & prawn sauce.

Rs. 695

## Tagliolini con Gamberi e Rucola

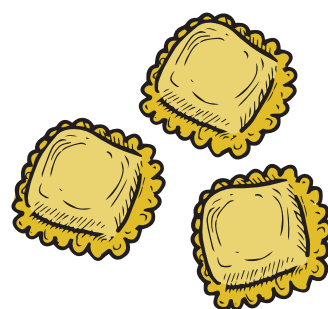
Home made pasta, prawns, rocket leaves & creamy parmesan sauce.

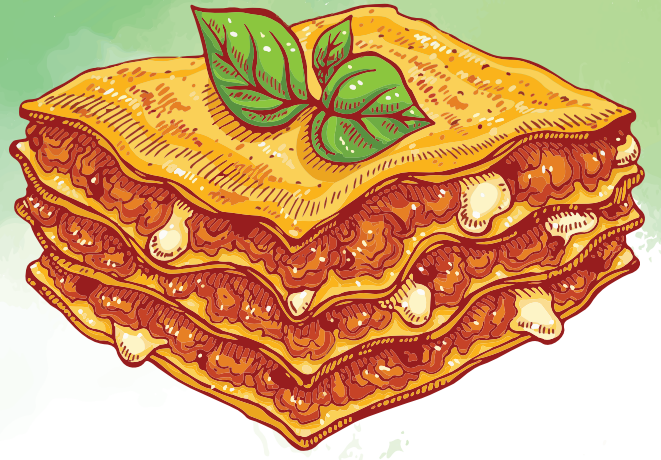
Rs. 795

## Risotto ai Gamberi

Italian style rice with prawns.

Rs. 845





# Vegetarian

## Parmigiana di Melanzane

Eggplant with mozzarella & parmesan.

Rs. 595

## Peperonata alla Campagnola

Country style roasted vegetables with polenta.

Rs. 455

## Peperoni Imbottiti

Bell pepper stuffed with vegetables & cheese sauce, spiced couscous.

Rs. 525

## Zucchine Ripiene

Zucchini stuffed with beans & ricotta, capellati & creamy tomato sauce.

Rs. 525







# Dolci



Chocolate Cake

Rs. 395

Decadence Cake

Rs. 395

Caramel Cheesecake

Rs. 495

Affogato

Rs. 395

Tiramisu

Rs. 475

Panacotta (seasonal)

Rs. 395

White Cheesecake

Rs. 475

Blueberry Cheesecake

Rs. 425

Barretta Di Cioccolato

Rs. 445

Brownie Sundae

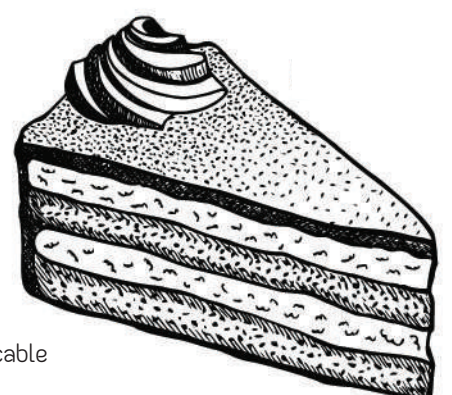
Rs. 445


Banoffee Pie

Rs. 445

Chocolate Semifreddo

Rs. 495



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10% service charge applicable | Outside food and beverages not allowed

# Tasting Menu

## Vegetarian



### Amuse Bousche

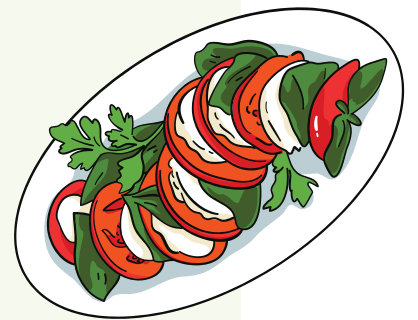
Zucchini Rotlano

### Soup

Pumpkin Soup

### Salad

Fig & Feta Salad



### Cicchetti

Suppli

Pizzeta

Crispy Mushroom Ravioli

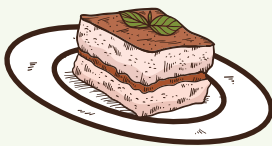


### Entree

Zucchini Repine

Lasagna Peppernota

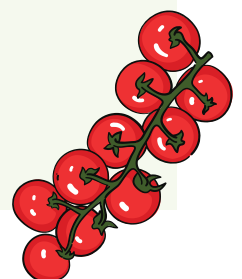
Tagliatelle Pesto



### Dessert

Tiramissu

# Rs. 2095



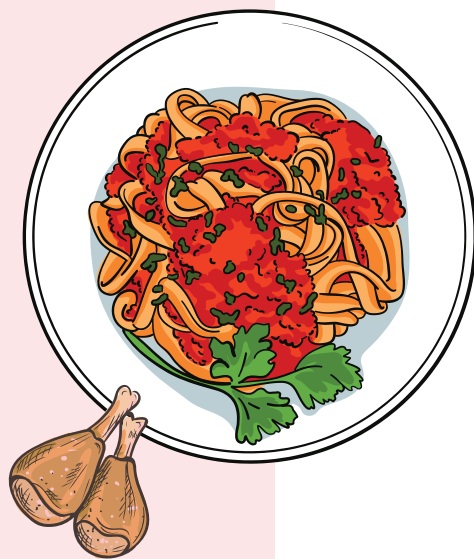
# Tasting Menu

## Non-Vegetarian

Amuse Bousche  
Zucchini Rotlano

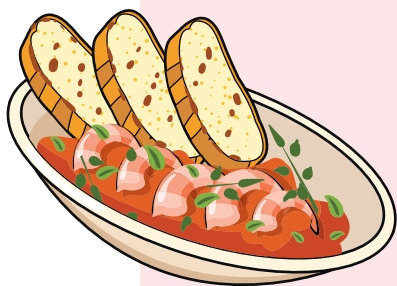


Soup  
Pollo Spinachi



Salad  
Ceaser Salad

Cicchetti  
Spideni  
Torti Di Pollo  
Fish Popper



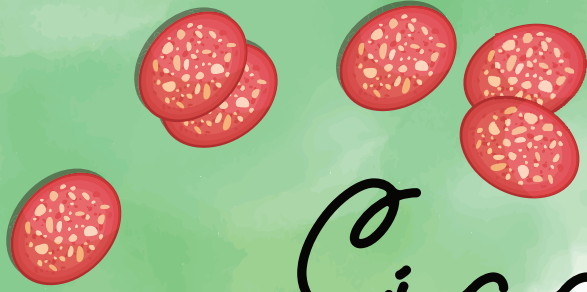
Entree  
Pollo Balsamic  
Parmigina Di Pollo

Dessert  
Tiramissu



Rs. 2495





# Cicchetti

Pronounced chi-KET-tee, these are local appetisers that line the counters of little pubs all over Venice, Italy. Cicchetti include tiny sandwiches, plates of olives or other vegetables, small servings of a combination of one or more seafood, meat and vegetables ingredient.

Any Three	Rs. 495
Any Five	Rs. 695
Any Seven	Rs. 895
Any Nine	Rs. 1195

## CHOOSE FROM THE FOOD ITEMS BELOW

### VEGETARIAN

- |              |                        |                       |
|--------------|------------------------|-----------------------|
| Black Olives | Pickled Beetroot       | Mozzarella            |
| Green Olives | Bruschetta Bell Pepper | Parmesan              |
| Gorgonzola   | Sundried Tomato        | Marinated Feta Cheese |
| Bocconcini   | Date Cigars            | Mushroom Pizzetta     |



### NON - VEGETARIAN

- |                   |                        |                          |
|-------------------|------------------------|--------------------------|
| Chorizo           | Chicken Slider         | Meat Balls               |
| Pepperoni         | Smoked Pork Sausage    | Chicken Sausage Pizzella |
| Prosciutto        | Glazed Pork Sausage    | Chicken Jalapeno Popper  |
| Pepperoni Slider  | Glazed Chicken Sausage | Beef Slider              |
| Prosciutto Slider | Roasted Beef On A Chip |                          |

### SEA FOOD

- |              |             |
|--------------|-------------|
| Fish Poppers | Prawn Tarts |
|--------------|-------------|







P O W A I