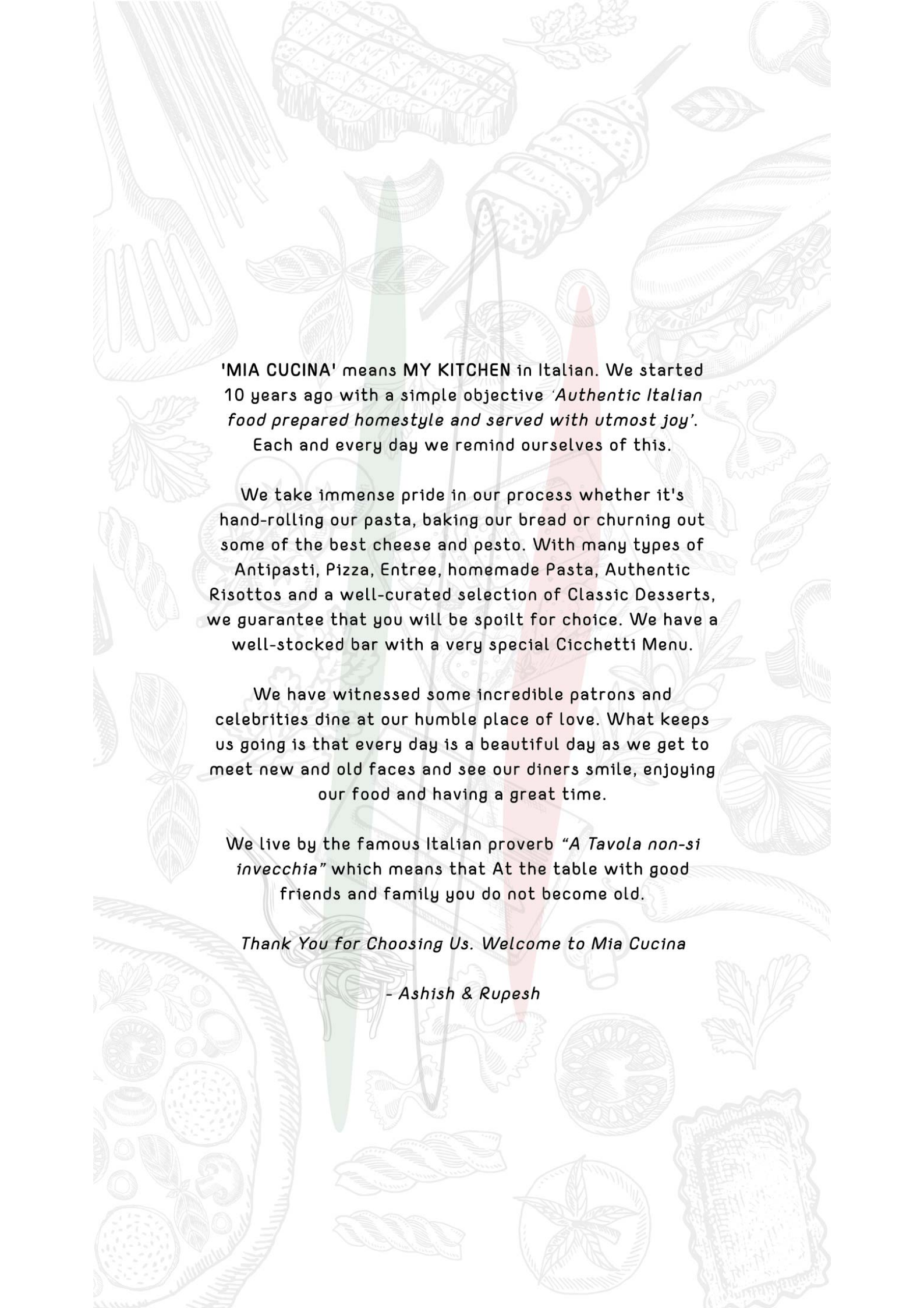




*mia cucina*



**'MIA CUCINA'** means **MY KITCHEN** in Italian. We started 10 years ago with a simple objective *'Authentic Italian food prepared homestyle and served with utmost joy'*. Each and every day we remind ourselves of this.

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

We have witnessed some incredible patrons and celebrities dine at our humble place of love. What keeps us going is that every day is a beautiful day as we get to meet new and old faces and see our diners smile, enjoying our food and having a great time.

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*

*- Ashish & Rupesh*



# Panini

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

## Verdura

Rs. 415

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

## Pesci

Rs. 375

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

## Tonno

Rs. 415

Tuna salad, lettuce slaw, pickled veggies & tomato.

## Pollo

Rs. 375

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

## Pollo Crispy

Rs. 415

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

## Pollo Scallopini

Rs. 415

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

## Manzo

Rs. 415

Grilled panini with sliced tender beef, mozzarella cheese, red sauerkraut & carmelised 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. 265  
Fried pizza, tomatoes & mozzarella.
- **Pane e Alio** Rs. 265  
Home made bread topped with garlic butter & oregano.
- **Ravioli al Funghi Croccanti** Rs. 285  
Crispy mushroom ravioli & mushroom ragu.
- **Bruschetta Caponata** Rs. 285  
Sicilian eggplant relish & mozzarella.
- **Bruschetta Funghi** Rs. 295  
Spiced mushroom, onion jam & mozzarella.
- **Suppli di Riso** Rs. 315  
Risotto & mozzarella balls.
- **Funghi Croccanti** Rs. 345  
Crispy mushroom stuffed with ricotta, parmesan & mozzarella.
- **Faggiolini Fritti** Rs. 245  
Crusted with Grana Padano seasoned panko crumbs.
- **Polenta con Pomodori** Rs. 285  
Fried polenta with spicy tomato sauce.

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### Torte di Pollo

Italian chicken cakes & lime chilli mayo.

Rs. 315

### Polenta e Pollo Spiedini

Grilled chicken & polenta skewers.

Rs. 345

### Salsiccia Pizzetta

Fried pizza, chicken sausage & mozzarella.

Rs. 345

### Salsiccia alla Griglia

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

Rs. 345

### Palle di Agnello Oliva

Crispy lamb balls stuffed with olive.

Rs. 255

### Bombil Fritto

Italian style fried Bombay ducks.

Rs. 315

### Calamari Fritelle

Golden fried squid.

Rs. 345

### Gamberi al Forno

Baked crusted king prawns.

Rs. 425

### Spiedi di Gamberi alla Griglia

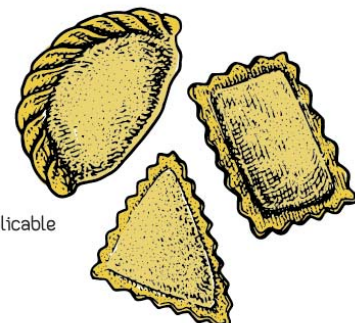
Grilled prawn skewers with lime chilli mayo.

Rs. 445

### Bruschetta Piccante Pollo

Spicy chicken, bell pepper & mozzarella.

Rs. 275



# Insalata e Zuppa



- **Insalata Mista** (our version of the veg. ceaser) Rs. 295  
Romaine and Iceberg lettuce, black olives, carrot & basil mayo.
  
- Ceaser Salad** Rs. 325  
Romaine, home made croutons, parmesan cheese & ceaser dressing.
  
- **Insalata Gorgonzola** Rs. 395  
Mix salad leaves, parsley mushroom & gorgonzola dressing.
  
- **Insalata Bocconcini** Rs. 395  
Fresh mozzarella, rocket leaves & cherry tomatoes.
  
- **Fig & Feta Salad** Rs. 395  
Mixed greens, feta cheese, pine nuts & fig vinaigrette.
  
- **Zuppa di Zucca** Rs. 245  
Creamy roasted pumkin soup.
  
- Zuppa di Frutti di Mare** Rs. 395  
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

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



# Pizza

- **Maghrerita** Rs. 415  
Mozzarella, tomato & basil.
- **Feta e Peperone** Rs. 595  
Feta, mozzarella & roasted bell peppers.
- **Pizza Verdura** Rs. 725  
Roasted veggies, black olives, jalapenos, parmesan & mozzarella.
- **Spinaci e Gorgonzola** Rs. 725  
White pizza with spinach, roasted peppers, roasted garlic, pine nuts, parmesan, gorgonzola & mozzarella.
- **Quattro Formaggi** Rs. 725  
Mozzarella, gorgonzola, ricotta & parmesan.





### Pizza Arrabiata

Spicy chicken, cherry tomatoes & mozzarella.

Rs. 485

### Pollo e Pomodori Secchi

Chicken, sundried tomatoes & mozzarella.

Rs. 625

### Pesto Pollo e Funghi

Chicken, mushroom & basil pesto.

Rs. 725

### Peperoni

Italian sausage & mozzarella

Rs. 595

### Chorizo

Spanish sausage & mozzarella

Rs. 595

### Prosciutto e Rucola

Italian ham, rocket leaves and mozzarella

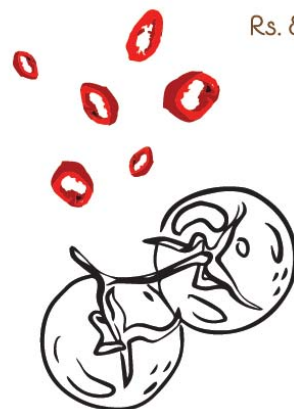
Rs. 725

### Pizza Meaty

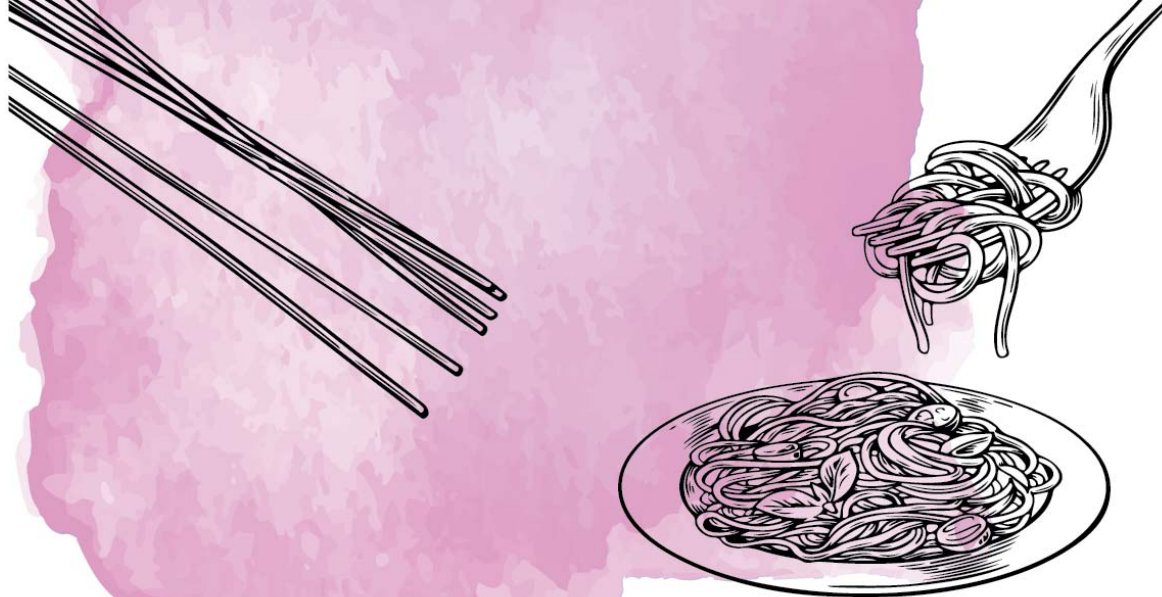
Pepperoni, chorizo & chicken

Rs. 815

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







# Pasta e Risotto

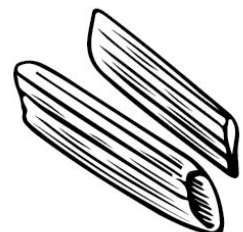
- **Tagliatelle ai Pomodori** Rs. 395  
Home made pasta in tomato & basil sauce.  
Add Veg/ Chicken/ Bacon/ Prawns - 55/85/125/195
- **Tagliatelle ai Pesto** Rs. 545  
Home made pasta in creamy basil pesto.  
Add Veg/ Chicken/ Bacon/ Prawns - 55/85/125/195
- **Tagliatelle ai Mascarpone e Spinaci** Rs. 495  
Home made pasta, spinach & mascarpone cheese sauce.  
Add Veg/ Chicken/ Bacon/ Prawns - 55/85/125/195
- **Tagliatelle con Verdura** Rs. 475  
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. 475  
Penne pasta, spicy tomato sauce, bell peppers & green olives.  
Add Chicken/ Bacon/ Prawns - 85/125/195
- **Spaghetti Aglio Olio** Rs. 395  
Spaghetti pasta, garlic & extra virgin olive oil.  
Add Grilled Chicken Breast/ Bacon/Grilled Prawns/ Parma Ham - 125/155/ 195/ 395





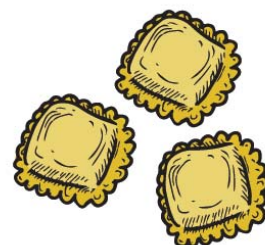
# Pasta e Risotto

- **Cannelloni Imbottiti** Rs. 525  
Pasta rolled with spinach & ricotta topped with cheese & baked.
- **Lasagna Tricolore** Rs. 625  
Baked pasta, spinach, artichokes, cherry tomato & parmesan sauce.
- **Lasagna Peperonata** Rs. 525  
Baked pasta & roasted vegetables & tomato sauce.
- **Capelletti di Ricotta e Spinaci** Rs. 465  
Spinach & ricotta stuffed pasta in sun dried tomato pesto sauce.
- **Gnocchi e Pesto** Rs. 425  
Potato dumplings in sundried tomato pesto sauce.
- **Risotto ai Verdura** Rs. 595  
Italian style rice with spinach & roasted veggies.  
Add Chicken/ Bacon/ Prawns - 85/ 125/ 195
- **Risotto ai Funghi** Rs. 645  
Italian style rice with assorted mushroom.  
Add Veg/ Chicken/ Bacon/ Prawns - 55/ 85/ 125/ 195
- Spaghetti alla Carbonara** Rs. 595  
Spaghetti pasta, eggs, bacon & cream.
- Penne alla Salsiccia** Rs. 695  
Penne pasta, chorizo, smoked sausage & basil pesto.





|   |         |
|---|---------|
| <b>Tortellini di Pollo e Gorgonzola</b>                         | Rs. 625 |
| Chicken & gorgonzola stuffed pasta in creamy basil pesto.       |         |
| <b>Ziti ai Pollo</b>  | Rs. 545 |
| Ziti pasta, chicken & black olives in creamy tomato sauce.      |         |
| <b>Pappardelle e Pollo</b>                                      | Rs. 525 |
| Home made pasta & chicken in sage cream sauce.                  |         |
| <b>Risotto al Pollo</b>   | Rs. 595 |
| Italian style rice with chicken & roasted cherry tomato.        |         |
| <b>Pappardelle e Polpette</b>                                   | Rs. 595 |
| Home made pasta & lamb meat balls in tomato sauce.              |         |
| <b>Spaghetti alla Bolognese</b>                                 | Rs. 595 |
| Spaghetti pasta & lamb meat ball.                               |         |
| <b>Lasagna al Forno</b>   | Rs. 625 |
| Baked pasta & lamb meat sauce.                                  |         |
| <b>Tagliolini alla Salsa Di Casorga</b>                         | Rs. 595 |
| Home made pasta & prawn sauce.                                  |         |
| <b>Tagliolini con Gamberi e Rucola</b>                          | Rs. 745 |
| Home made pasta, prawns, rocket leaves & creamy parmesan sauce. |         |
| <b>Risotto ai Gamberi</b>                                       | Rs. 695 |
| Italian style rice with prawns.                                 |         |





# Vegetarian

## Parmigiana di Melanzane

Eggplant with mozzarella & parmesan.

Rs. 525

## Peperonata alla Campagnola

Country style roasted vegetables with polenta.

Rs. 425

## Peperoni Imbottiti

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

Rs. 455

## Zucchine Ripiene

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

Rs. 475





|   |         |
|---|---------|
| <b>Fritelle di Bombil con Burro</b><br>Pan fried Bombay duck with risotto & veggies.                            | Rs. 525 |
| <b>Sole e Pomodoro-Scherzo</b><br>Pan seared sole or sea bass fillet in tomato caper sauce, pasta & green peas. | Rs. 615 |
| <b>Tonno alla Griglia</b><br>Chargrilled tuna with pasta & veggies.   | Rs. 655 |
| <b>Tonno Fresco ai Pomodori</b><br>Pan seared tuna in tomato sauce with pasta & veggies.                        | Rs. 675 |
| <b>Snapper alla Griglia</b><br>Chargrilled red snapper with bernaise sauce & spiced couscous.                   | Rs. 785 |
| <b>Rawas alla Griglia</b><br>Chargrilled rawas with black olive sauce, pasta & veggies.                         | Rs. 875 |
| <b>Salmone alla Griglia</b><br>Chargrilled Atlantic salmon with balsamic sauce, mash potato & green beans.      | Rs. 975 |





# Carne

## Pollo Al Griglia Con Spinaci

Chargrilled chicken with spinach & potatoes.

Rs. 515

## Pollo Con Spinaci Mascarpone

Chargrilled chicken with mascarpone & spinach sauce.

Rs. 545

## Piccata Di Pollo

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

Rs. 565

## Pollo Ai Griglia Con Salsa Balsamica

Chargrilled chicken with balsamic sauce, polenta & green peas.

Rs. 565

## Scalopine Di Pollo

Panfried chicken in porcini cream with green peas & potatoes.

Rs. 675

## Parmigiana Di Pollo

Crusted chicken & spaghetti baked with fresh mozzarella & parmesan.

Rs. 675

## Pollo Al Vino Rosso E Polenta

Chicken braised in red wine with polenta & veggies.

Rs. 675

## Stufato Di Agnello Con Peperoni

Stewed lamb with roasted peppers & polenta.

Rs. 815

## Fileto Di Manzo Con Funghi E Patate

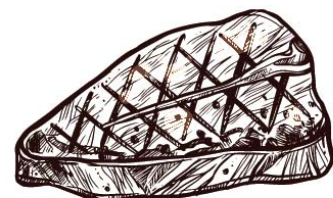
Chargrilled beef with mushroom & potatoes.

Rs. 615

## Scalopine De Maiale Alla Romana

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

Rs. 575





# Dolci



Chocolate Cake

Rs. 245

Decadence Cake

Rs. 285

Affogato

Rs. 285

Tiramisu

Rs. 245

Panacotta

SEASONAL

White Cheesecake

Rs. 325

Blueberry Cheesecake

Rs. 325

Brownie Sundae

Rs. 385

Banoffee Pie

Rs. 395

Blueberry Crumble

Rs. 415


Chocolate Semifredo

Rs. 375

Pavlova

Rs. 385



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

# Tasting Menu

The 10-course Tasting Menu at Mia Cucina showcases the talent of our Chefs. Every dish on the tasting menu is meticulously thought-out and re-interpreted to give diners a unique and beautiful perspective to Italian cuisine. Prepare yourself for a lineup of deliciousness.



## Vegetarian

### Amuse Bousche

Zucchini Rottano

### Soup

Pumpkin Soup

### Salad

Fig & Feta Salad

### Cicchetti

Suppli

Pizzeta

Crispy Mushroom Ravioli

### Entree

Zucchini Repine

Lasagna Peppernota

Tagliatelle Pesto

### Dessert

Tiramissu



Rs. 1749





# Tasting Menu



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## Non-Vegetarian

### Amuse Bousche

Zucchini Rotlano



### Soup

Pollo Spinachi

### Salad

Ceaser Salad

### Cicchetti

Spideni

Torti Di Pollo

Fish Popper

### Entree

Pollo Balsamic

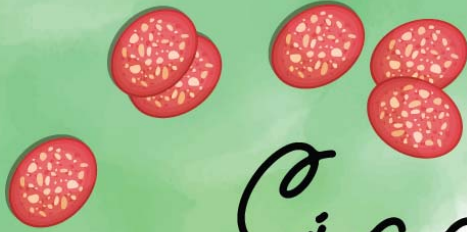
Parmigina Di Pollo

### Dessert

Tiramissu

Rs. 1949





# 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. 395 |
| Any Five  | Rs. 595 |
| Any Seven | Rs. 795 |
| Any Nine  | Rs. 995 |

## CHOOSE FROM THE FOOD ITEMS BELOW

### VEGETARIAN

Black Olives  
Green Olives  
Gorgonzola  
Bocconcini

Pickled Beetroot  
Bruschetta Bell Pepper  
Sundried Tomato  
Date Cigars



Mozzarella  
Parmesan  
Marinated Feta Cheese  
Mushroom Pizzetta

### NON - VEGETARIAN

Chorizo  
Pepperoni  
Prosciutto  
Pepperoni Slider  
Prosciutto Slider

Chicken Slider  
Smoked Pork Sausage  
Glazed Pork Sausage  
Glazed Chicken Sausage  
Roasted Beef On A Chip

Meat Balls  
Chicken Sausage Pizzella  
Chicken Jalapeno Popper  
Beef Slider

### SEA FOOD

Fish Poppers

Prawn Tarts





