

A LA CARTE MENU

ANTIPASTI

Bruschetta 6.00

Toasted ciabatta loaded with chopped vine tomatoes, roasted peppers and salsa verde

Frittata con Prosciutto 6.50

potato and onion omelette with parma ham

Funghi con Pancetta 6.50

button mushrooms pan fried in garlic, with diced pancetta and cream

Salumi Board 9.95

selection of cured meats, mozzarella, sun dried tomatoes, artichoke, roasted peppers, olives and ciabatta bread

Gamberi 9.95

tiger prawns in garlic, chilli flakes and white wine

Cozze Semplici 8.00

steamed mussels in white wine, garlic and parsley

Cozze Cucinetta 8.50

steamed mussels in garlic, chilli flakes, tomato and cream

Caprese Salad 8.95/15.00

buffalo mozzarella, capers, rocket

Tricolore Salad 8.95/15.00

buffalo mozzarella, avocado and tomato

Insalata di Pollo 8.95/15.00

sliced chicken breast, roasted peppers, artichoke and cos lettuce

Caesar Salad 8.95/15.00

sliced chicken breast, croutons, anchovy fillets, parmesan and cos lettuce

Salmon Nicoise 9.95/16.00

poached salmon fillet, fine beans, anchovy fillets, chopped tomato, olives, potato, boiled egg and cos lettuce

PASTA / RISOTTO

Penne Arrabiata 8.00

pasta tubes in a chilli, garlic and tomato sauce

Primavera Bake 9.00

pasta baked with roasted vegetables, tomato and melted cheese

Lasagne Verde 9.00

pasta sheets layered with peppers, mushroom, spinach, tomato, béchamel and mozzarella cheese

Risotto ai Funghi 9.00

mushroom risotto with parmesan

Cucinetta

Risotto Valeria 9.50
saffron risotto with peppers,
mushrooms, artichoke and spinach

Crespelle 9.50
pancakes stuffed with ricotta cheese and
spinach. In a béchamel and tomato
sauce

Linguine alla Carbonara 9.00
pasta with pancetta, cream and
parmesan

Penne con Salsicce 9.50
pasta tubes with sausage meat, herbs,
garlic, cream and tomato

Risotto di Pollo 10.50
chicken risotto with mushrooms, chorizo
and parmesan

Lasagne al Forno 10.50
pasta sheets layered with bolognese,
tomato, béchamel and mozzarella

Penne alla Puttanesca 9.50
pasta tubes with anchovy, olives, capers
and tomato

Fusilli con Gamberi 13.50
pasta twirls with diced tiger prawns,
courgette, tomato and garlic

Linguine alle Vongole 13.50
pasta with fresh clams in shells, garlic
and parsley

Linguine alla Marinara 14.50
pasta with tiger prawns, mussels, clams,
tomato, garlic and a hint of chilli

MAINS

Pollo alla Valdostana 16.00
pan fried chicken breast topped with
parma ham, mozzarella and tomato.
Served with saute potatoes and roasted
vegetables

Pollo alla Crema 16.00
pan fried chicken breast in a cream and
mushroom sauce. Sauté potatoes and
roasted vegetables

Pollo Saltimbocca 16.00
pan fried chicken breast topped with
parma ham in a sage marsala jus. Sauté
potatoes and roasted vegetables

Pancetta di Maiale 17.50
honey glazed pork belly on olive oil mash
and roasted vegetables

Vitello alla Milanese 17.50
breaded veal escalope served with
linguine in tomato sauce

Agnello Arrosto 19.50
roasted lamb rump cooked pink, in a
marsala jus. On olive oil mash and with
roasted vegetables

Fegato alla Veneziana 17.50
pan fried calves' liver with sage and
onions. On olive oil mash and roasted
vegetables

Cucinetta

Bistecca al Pepe 20.50

21 day aged rib eye steak, in a cream, brandy and cracked pepper sauce. Served with sauté potatoes and roasted vegetables

Pollo alla Pescatora 16.50

sliced chicken breast with tiger prawns, mushrooms, tomato and cream. Served with saute potatoes and roasted vegetables

Filetto di Merluzzo 16.50

poached cod fillet on mash and spinach. Coated in a cream and cheese sauce

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Orata al Forno 19.50

whole sea bream roasted with fennel seeds and lemon wedges. Served with new potatoes and green beans

Zuppa di Pesce 20.50

mediterranean fish stew including tiger prawns, mussels, clams fish fillet tomato, garlic and ciabatta bread

SIDES

Garlic Ciabatta 3.50

Garlic Ciabatta with cheese 4.00

Ciabatta Loaf and Olives 4.50

Mixed Salad 4.50

Tomato and Onion Salad 4.50