vegetarian gluten free

MENU

PIZZA
PIZZE

1. **Focaccia** 16 pln
extra virgin olive oil / sea salt / fresh rosemary leaves

2. **Margherita** 21 pln
tomato sauce/ mozzarella fior di latte / basil / extra virgin olive oil

3. **Prosciutto e funghi** 25 pln
tomato sauce/ mozzarella fior di latte / ham / champignons

4. **Napoletana** 24 pln
tomato sauce/ mozzarella fior di latte / capers / anchovies

5. **Capricciosa** 29 pln
tomato sauce/ mozzarella fior di latte / champignons / ham / grilled artichokes

6. **Tonno e cipolla** 31 pln
tomato sauce / mozzarella fior di latte / tuna / onion / olives

7. **Diavola** 29 pln
tomato sauce / mozzarella fior di latte / salami piccante / hot peppers

8. **Zola e pomodori** 28 pln
tomato sauce/ mozzarella fior di latte / gorgonzola / dried tomatoes / olives

9. **Verde** 29 pln
tomato sauce/ mozzarella fior di latte / gorgonzola / spinach / green asparagus / cherry tomatoes

10. **Havaii** 25 pln
tomato sauce/ mozzarella fior di latte / pineapple / ham

11. **Quattro formaggi** 31 pln
tomato sauce / mozzarella fior di latte / gorgonzola dolce / goat's cheese / fontina

12. **Prosciutto di Parma** 41 pln
tomato sauce / mozzarella fior di latte / parma ham / rocket lettuce / cherry tomatoes / extra virgin olive oil / grana padano

13. **Scampi** 38 pln
tomato sauce / mozzarella fior di latte / royal shrimp / spinach / garlic / parsley / extra virgin olive oil

14. **Salami** 31 pln
tomato sauce / mozzarella fior di latte / salame toscano / salame ventricina

15. **Bresaola** 41 pln
tomato sauce / mozzarella fior di latte / dried Italian beef sirloin / rocket lettuce / grana padano / cherry tomatoes / extra virgin olive oil

16. **La cucina con capesante** 49 pln
garlic purre / mozzarella fior di latte / shrimps / scallop st. Jacques / parsley / dried tomatoes / rocket lettuce

17. **Ristorante La cucina** 42 pln
pumpkin sauce / mozzarella fior di latte / red onion jam / bel paese cheese / broccoli / pumpkin

STARTERS
ANTIPASTI

18. **Gamberi con miele di tiglio** 42 pln
Shrimps in linden honey
aubergine / zucchini / ginger / orange / harissa paste / garlic

19. **Tartare di manzo irlandese** 39 pln
Irish beef tartare
pickled champignons in herbs / puff / avocado mousse / mustard creme / red onion

20. **Bruschetta con funghi porcini** 28 pln
Bruschetta with boletus
boletus with garlic / red onion jam / baked bel paese cheese / parsley olive oil

21. **Gamberi al burro** 39 pln
Shrimps in butter
chilli / lemon / garlic / butter / white wine / parsley / crunchy toast

22. **Fegato di coniglio** 36 pln
Rabbit liver
liver with sage / plum-fig jam / muffin with shallot / walnut

23. **Bruschette con pomodoro** 18 pln
Bruschetta with tomatoes
tomato / garlic / extra virgin olive oil / basil

24. **Tagliere di antipasti da vino** 49 pln
Antipasti board for wine
mini pizza with salsiccia / salami with ricotta / zucchini with dry tomato / spicy brown champignon / marinated olives / baked bel paese cheese / nepolitan sauce / plum sauce / grissini

25. **Formaggi italiani** 46 pln
Italian cheeses
grana padano / pecorino romano / barolo piedmont / fontina / gorgonzola / Alsatian plum jam / walnut / fruit

SOUPS
ZUPPE

26. **Crema di pomodoro** 15 pln
Cream of tomato soup
san marzano tomatoes / basil pesto / crème fraiche / parmesan

27. **Zuppa di aglio con mandorle** 22 pln
Garlic soup with almond
baked garlic / celery stick / white wine / parsley-garlic pesto

28. **Crema di zucca con noce moscata** 23 pln
Cream of pumpkin soup with nutmeg
mango / pumpkin / ginger / jaipur curry / crème fraiche / roasted pumpkin seed

29. **Zuppa toscana Cacciucco alla livornese** 33 pln
Tuscan style soup Cacciucco alla livornese
fish / squid / mussels / shrimps / garlic / peperoncino / parsley / white wine

SALADS
INSALATE

30. **Insalata con salmone grigliato** 34 pln
Salad with grilled salmon
pak choi / grey reinette / cucumber and zucchini kimchi / horseradish and lemon sauce

31. **Insalata con gamberi** 37 pln
Romain salad with shrimps
rocket lettuce / grape / celery stick / apricot-lime dressing

32. **Insalata con cicoria caramellata** 31 pln
Salad with carmelized chicory
salad mix / gorgonzola dolce / pecans / pumpkin pesto / pumpkin seed oil

PASTA
PASTE

33. **Spaghetti aglio olio e peperoncino** 19 pln
extra virgine olive oil / chili / parsley / garlic

34. **Spaghetti carbonara** 23 pln
egg yolk / bacon / parmesan / pepper

35. **Tagliatelle alla rucola con gamberi** 45 pln
Rocket lettuce flavoured tagliatelle with shrimps
shrimps / crunchy apple fed pork powder / rocket lettuce butter / chive

36. **Pappardelle con zucca** 38 pln
Pappardele with pumpkin
salsiccia piccante / pumpkin / carmelized pear / gorgonzola dolce / chive

PASTA
PASTE c.o.

37. **Gnocchi con funghi porcini** 40 pln
Gnocchi with boletus
boletus wih garlic and sage / boletus powder / truffle pecorino cheese

38. **Risotto con mousse alla pera** 42 pln
Risotto with pear mousse
pine nuts / pear mousse / baked tallegio cheese / parmesan

39. **Tagliatelle con gamberi** 45 pln
Tagliatelle with shrimps
shrimps / baked carrot cream / fennel / sugar pea

FISH AND SEAFOOD
PESCE E FRUTTI DI MARE

40. **Salmone con uva passa e pinoli** 45 pln
Salmon with raisins and pine nuts
chickpeas / red quinoa / coriander / parsley / carrot / red onion

41. **Scorfano con gamberi** 48 pln
Crimson with shrimps
saffron sauce / carrot / spinach flavoured gnocchi / green pea

42. **Risotto con capesante** 63 pln
Risotto with st. Jacques scallops
prosecco treviso / orange / porto orange essence

43. **Halibut con verdure croccanti** 49 pln
Halibut with crunchy herbs
la ratte potatoes / roasted aubergine / tapioca with beetroot / broccoli

44. **Gamberoni alla griglia** 67 pln
Grilled king prawns
grilled vegetables / zucchini / bell pepper / chicory / bell pepper hummus / bean and cashewnut hummus

MEAT
CARNE

45. **Bistecca di manzo con funghi porcini** 89 pln
Beef tenderloin steak with boletus
gratine / boletus / boletus butter / beetroot puree / fresh spinach / broccoli

46. **Petto di faraona** 49 pln
Guinea fowl breast
aubergine with tomatoes / la ratte potatoes / cauliflower and zucchini salad / cumin / harissa paste / parsley

47. **Ossobuco di agnello neozelandese** 72 pln
New Zealand lamb veal
brown lentils / roasted beetroot / orange / dates and almond paste / pear mousse

48. **Filetto di vitello con rafano** 89 pln
Veal tenderloin with horseradish
couliflower gnocchi / horseradish sauce / cauliflower and hazelnut puree / sugar pea

DESSERT

49. **Tiramisu al cointreau** 23 pln
Tiramisu with Cointreau liqueur
chocolate ice cream with amaretto / mascarpone / chocolate tuile / orange

50. **Cheesecake al lime** 24 pln
Lime cheescake
almond dacquoise / kiwi / mango / pistachio / banana-coconut ice craem

51. **Èclair francesi** 24 pln
French Èclair
crumble / vanillia cream / cherry jelly / cherry in maraschino

52. **Gelati della casa** 20 pln
Home made ice cream
vanilla / strawberry / chocolate / fruit

CHILDREN'S MENU

53. **Corn fed chicken / potato / tomato** 24 pln

54. **Spaghetti / bolognese** 22 pln

55. **Spaghetti / tomato sauce** 16 pln

RISTORANTE
LA CUCINA