

Ristorante Cucina Mia

Siamo lieti di darvi il benvenuto nel Ristorante Cucina Mia, dove potrete degustare la Vera Cucina Italiana.

Con ogni piatto vi proponiamo la genuina espressione della tradizione culinaria italiana e l'attenta ricerca delle migliori materie prime, selezionate e importate dall'Italia.

La pasta "tirata" al matterello, le ottime carni selezionate, il pesce del Mediterraneo ed i dolci fatti in casa vi regaleranno un'armonia di sapori.

Un angolo di Bel Paese in cui gustare la deliziosa specialità della pizza al metro. Il suo impasto è frutto di un sapiente equilibrio di farine, di un'attenta lievitazione naturale e di un accurato controllo della temperatura. La cottura avviene nel forno a legna che costruiamo con speciali mattoni provenienti dall'Italia, che conferisce alla nostra pizza un gusto unico sin dal 1980.



We are pleased to welcome you to Cucina Mia Restaurant, where you will taste the True Italian Cuisine.

Every dish we prepare is a genuine expression of traditional Italian culinary where the best and freshest ingredients have been carefully selected and imported from Italy.

Our handmade pastas, the variety of Mediterranean fish, our excellent quality of selected meats, and deliciously prepared homemade desserts will not disappoint your palate as you savour the harmony of flavours in its preparation.

In a corner of Bel Paese, where our deliciously prepared speciality of Pizza by the Meter may be enjoyed. Our dough is the result of a skilful balance of flour, careful leavening and the final control of the temperature. Baked in our very own wood fire oven that was built with special clay bricks from Italy, giving our pizza a unique taste since 1980.

BUON APPETITO!!

Gli Sfizi – Tasty Starters

Bruschetta al Pomodoro^v 2pcs/4pcs	30/44
With fresh cherry tomatoes, basil, oregano and onion	
Bruschetta al Prosciutto Di Tacchino^d 2pcs/4pcs	34/61
With turkey ham and buffalo mozzarella	
Bruschetta ai Porcini^{vd} 2pcs/4pcs	40/71
With porcini mushrooms and buffalo mozzarella	
Polpette di Carne	28
Deep fried meatball	
Olive Ascolane	28
Deep fried breaded olives	
Arancina di Riso^d	12
Deep fried rice ball filled with mozzarella and turkey ham	
Crocchette di Patate^{vd}	28
Breaded deep fried mash potato croquettes	
Panzerotto Semplice^{vd}	16
Deep-fried folded pizza dough with tomato sauce and buffalo mozzarella	
Panzerotto Prosciutto e Funghi^d	21
Deep-fried folded pizza dough with turkey ham, mushrooms tomato sauce and buffalo mozzarella	

Antipasti - Appetizer

Polpo e Patate	50
Boiled potatoes and Mediterranean octopus with celery, parsley and extra virgin olive oil. Dressed with a ring of Tropea onions	
Cocktail di Gamberi^s	52
Fresh salad with grilled shrimps in cocktail sauce	
Caprese di Bufala^{vd}	62
Regional recipe from Capri: Sliced buffalo mozzarella served with fresh cherry tomatoes and basil, dressed with extra virgin olive oil	
Burrata, Rucola e Pomodorini^{vd}	68
Burrata cheese with cherry tomatoes and wild rocket	
Parmigiana di Melanzane^{vd}	58
Fried eggplant, layered with tomato sauce, Parmesan cheese, buffalo mozzarella and basil leaves finished in the oven	
Bresaola Rucola e Grana^d	62
Aged Beef cold cut served with wild rocket and Parmesan cheese	

Le Zuppe – Soups

Zuppa di Mare^s	62
Fresh tomato soup with mussels, clams, sea bream and shrimps	
Zuppa ai Porcini e Ceci^v	41
Porcini mushrooms with chickpeas	
Zuppa agli Asparagi^v	38
Asparagus with onion, garlic, parsley, celery and potatoes	
Zuppa Minestrone^v	38
Mixed vegetables Soup	
Zuppa al Pomodoro^v	34
Fresh tomato soup	

Insalate – Salads

Caesar Salad^d	52
Romaine lettuce with grilled chicken, Parmesan cheese shavings, croutons and homemade Caesar dressing	
Insalata al Salmone^d	58
Baby gem leaves with salmon Carpaccio, celery, red radish and rocket salad	
Insalata Contadina^v	51
Garden leaves with fresh tomatoes, grilled and artichokes	
Insalata al Avocado	62
Baby gem leaves with Avocado, celery, red radish, wild rocket and quinoa	
Insalata Pantese^v	44
Mix of baby leaves with fresh cherry tomatoes, black olives and capers	
Insalata ai Formaggi^{vd}	58
Baby salad leaves with pears, Parmesan cheese shavings, Pecorino cheese, smoked Scamorza and black olives	
Insalata Bresaola, Rucola e Grana^d	62
Little gem leaves with lettuce, bresaola, wild rocket, cherry tomatoes and Parmesan cheese shavings	

Carpacci

Carpaccio was born in Venice at the time of an exhibition dedicated to Venetian painter, Vittore Carpaccio, around 1950 and made popular by Giuseppe Cipriani, He named the dish Carpaccio, Carpaccio are raw slices of meat or fish, marinated with salt, lemon and extra virgin olive oil.

Carpaccio di Manzo^d	62
Beef Carpaccio with rocket salad and parmesan cheese	
Carpaccio di Orata	65
Sea Bream Carpaccio on salad leaves and thin sliced apple	
Carpaccio di Polpo	52
Octopus Carpaccio	
Carpaccio di Salmone	54
Salmon Carpaccio with mixed leaves	

Primi – Pasta

Gluten Free and whole wheat freshly homemade pasta available on request

Fettuccine Alfredo	68
Fettuccine with cream, mushroom and Chicken	
Penne all' Arrabbiata^v	55
Penne with tomato and hot chili sauce	
Penne alla Siciliana^v	61
Sicilian recipe made with penne, tomato sauce and eggplant	
Spaghetti ai Pomodorini E Burrata^{vd}	75
Spaghetti with fresh cherry tomato, Burrata cheese and basil	
Spaghetti con Polipo	84
Spaghetti with our starter "polipo alla pignata"	
Pappardelle ai Funghi Porcini^{vd}	67
Pappardelle with porcini mushrooms, and Parmesan cheese	
Pappardelle alla Bolognese^d	68
Pappardelle with traditional bolognese beef sauce	
Penne al Salmone Affumicato^s	68
Penne with cream and smoked salmon	
Linguine ai Frutti Di Mare^s	90
Linguine with mussels, clams, shrimps, calamari and tomato sauce	
Linguine all'astice^s	146
Linguine with Canadian lobster and tomato sauce	
Lasagna Classica^d	71
Fresh lasagna with bolognese and béchamel sauce	
Gnocchi al Gorgonzola^{vd}	73
Gnocchi pasta with Gorgonzola cheese cream	
Gnocchi al Salmone^d	79
Gnocchi with Norwegian smoked salmon, cream and parsley	
Ravioli ai Funghi Porcini E Tartufo Nero^{vd}	115
Ravioli filled with porcini mushrooms in cream sauce with black truffles	

Ravioli ai Gamberi In Salsa Rosa^s 73
Ravioli filled with shrimps with light pink creamy sauce

Ravioli Ricotta e Spinaci 73
Ravioli filled with ricotta and spinach with light pink creamy sauce

Risotti – Italian Rice

Risotto is rich and creamy. The rice grains are loose and cooked with "Carnaroli Extra"

Risotto ai Frutti Di Mare^s 94
With mussels, clams, shrimps and calamari

Risotto al Nero Di Seppia 73
With squid in its own black ink

Risotto ai Funghi Porcini^{vd} 79
With Porcini mushrooms and Parmesan cheese

Risotto agli Asparagi^{vd} 73
With asparagus and Parmesan cheese

Risotto Tartufo Nero^v 146
With black truffles

Calzoni – Folded Pizza

Our calzoni are made only with pure Italian Buffalo mozzarella cheese

Semplice^{vd} 64
Ricotta, tomato sauce and buffalo Mozzarella cheese

Prosciutto e Funghi^d 72
Ricotta, tomato sauce, buffalo Mozzarella cheese, turkey ham and mushrooms

Zio Michele^d 81
Tomato sauce with buffalo Mozzarella cheese, porcini mushroom, turkey ham, Parmesan cheese, basil and truffle oil

Pizza al Metro – Pizza by the Meter

Our pizza are made only with pure Italian Buffalo mozzarella cheese
Gluten Free and whole wheat freshly homemade pasta available on
request

Margherita Con Mozzarella di Bufala 53
Tomato sauce with buffalo Mozzarella cheese

Mix Your Own Pizza - For each 40 cm (L) 61

Cucina Mia^{vd}
Tomato sauce with buffalo Mozzarella cheese,
Pecorino Romano cheese and basil

Capricciosa^d
Tomato sauce with buffalo Mozzarella cheese, turkey ham,
mushrooms and artichokes

Quattro Stagioni^d
Tomato sauce with buffalo Mozzarella cheese, turkey ham, mushrooms,
artichokes and olives

Quattro Formaggi
Buffalo Mozzarella cheese, Gorgonzola,
Emmental and Scamorza cheese

Diavola^d
Tomato sauce with buffalo Mozzarella cheese and spicy beef salami

Fumé^d
Tomato sauce with buffalo Mozzarella cheese,
Scamorza cheese and beef bacon

Bresaola Rucola e Grana^d
Tomato sauce with buffalo Mozzarella cheese,
beef bresaola,

Capperi e Acciughe^{vd}
Tomato sauce with buffalo Mozzarella
cheese, capers and anchovies

Napoletana^v
Tomato sauce with oregano and garlic

Pomodorino^{vd}

Buffalo Mozzarella cheese with cherry tomatoes, basil and oregano

Parmigiana di Melanzane^{vd}

Tomato sauce with buffalo Mozzarella cheese, basil leaves and fried sliced eggplants

Porcini^{vd}

Buffalo Mozzarella cheese with porcini mushrooms

Vegetariana^{vd}

Tomato sauce with buffalo Mozzarella cheese, zucchini, capsicums, onion and artichokes

Prosciutto e Funghi^d

Tomato sauce with buffalo Mozzarella cheese, turkey ham and mushrooms

Tonno e Cipolla^d

Tomato sauce with buffalo Mozzarella cheese, tuna and onion

Salmone^d

Buffalo Mozzarella cheese with salmon and parsley

Gamberetti^{isd}

Buffalo Mozzarella cheese and shrimps

Frutti De Mare^{sd}

Tomato sauce with buffalo Mozzarella, mussels, calamari, shrimps and clams

76

Burrata Rucola e Grana^{vd}

Tomato sauce with buffalo Mozzarella, Burrata cheese, Parmesan cheese shavings and wild rocket

94

Tartufata^{vd}

Buffalo Mozzarella cheese with black truffles Carpaccio, porcini mushrooms and black truffles oil

126

Extra Toppings For Each 40cm

Beef salami, sausage, turkey ham, beef bresaola, chicken, octopus, salmon, tuna, anchovies, olives, porcini, mushrooms, capsicums, eggplants, zucchini, cherry tomatoes, rocket salad and artichokes

13

Truffle oil and basil pesto

21

Secondi di Pesce – Fish Main Course

All dishes are served with mixed greens and cherry tomato

Impepata di Cozze^s	88
Mussels stewed with seasoned black pepper, garlic, olive oil and parsley	
Orata in Crosta di Patate	116
Baked sea bream fillet topped with a crust of thinly sliced potatoes	
Frittura Calamari e Gamberi^s	100
Breaded fried calamari rings and shrimps	
Orata alla Griglia	106
Grilled sea bream	
Salmone alla Griglia	75
Grilled salmon	
Gamberoni alla Griglia^s	106
Grilled prawns	
Polpo alla Griglia	78
Grilled octopus	
Calamari alla Griglia	80
Grilled calamari in green bread crumbs	
Astice alla Griglia^s	176
Grilled Canadian lobster with carrot and celery sauce	
Grigliata Mista^s	270
Grilled mixed seafood with sea bream, salmon, calamari, octopus and prawns	

Choice of side dishes

Patate	French fries or baked or mashed potato	28
Insalate	Mixed greens or cherry tomato salad	28
Verdure	Grilled vegetables or pan-fried spinach	28

Secondi di Carne – Meat Main Course

All dishes are served with mixed greens and cherry tomato

Cotoletta di Vitellino alla Milanese	160
Deep fried breaded veal chops	
Costata di Manzo alla Griglia	132
Grilled rib eye	
Tagliata di Manzo con Rucola e Grana^d	100
Grilled sirloin served with rocket salad and parmesan cheese	
Costoletta di Vitellino alla Griglia	160
Grilled veal chops	
Costine d'agnello	138
Marinated lamb chops	
Filetto con Salsa di Aceto Balsamico	100
Grilled tenderloin with balsamic vinegar	

Secondi di Pollo – Chicken Main Course

All dishes are served with mixed greens and cherry tomato

Petto di Pollo alla Griglia	72
Grilled sliced chicken breast	
Petto di Pollo Ripieno di Formaggi^d	83
Deep fried chicken breast filled with cheese	
Mezzo Pollo alla Diavola	83
Half grilled chicken with black pepper, thyme, rosemary and spicy oil	

Choice of side dishes

Patate	French fries or baked or mashed potato	28
Insalate	Mixed greens or cherry tomato salad	28
Verdure	Grilled vegetables or pan-fried spinach	28

Dolci della casa – dessert

Tiramisù ^d	30
Sorbetto al Limone	39
Panna Cotta ^d	39
Tortino al Cioccolato ^d	39
Crème Brulè ^d	39
Profitteroles ^d	30
Frutta Mista – Fruit Salad	44
Pizza alla Nutella - Pizza with Nutella and banana (40 cm)	44
Coppa di Gelato – Ice Cream	22

Drinks

Acqua – Still and Sparkling Water	21
Birra Analcolica – Non-Alcoholic Beer	28
Lattine – Soft Drinks	17
Affogato – Vanilla Ice Cream with Espresso	28
Red Bull	28
Limone e Ment– Lemon and Mint Juice	28
Succhi di Frutta Fresca – Fresh Fruit Juice	30

Limone - Lemon

Arancia – Orange

Anguria – Watermelon

Ananas-Pineapple

Carota – Carrot

Mango

Caffetteria

Warm drinks for your breakfast, to relax in the afternoon and to complete your meal

Espresso	14
Americano	17
Macchiato – Coffee with Milk	17
Decaffeinato – Decaffeinated	16
Cappuccino	19
Caffè & Latte	19
Tea	18

Opening hours

We are open everyday from 8 am to 4 am

Deliveries: from 12 pm to 4 am, Call 04 425 9696