



CUCINA

*Group Bookings*

*To find something nice*

# CUCINA

## *Pizzas Menu* *13 per person*

*1. Choose between 4 pizzas*

### **Margherita** *v*

*mozzarella fiordilatte,  
tomato sauce, evo oil, basil*

### **Veggie** *v,vg,df*

*tomato sauce, mushrooms, peppers,  
onions, courgettes, evo oil, basil*

### **Cotto & Olives**

*mozzarella fiordilatte, cooked ham,  
black olives, evo oil, basil*

### **Chicken-Mary**

*mozzarella fiordilatte,  
rosemary grilled chicken, red onions*

*2. Ice Cream*

*3. Bottomless Soft Drinks*

A discretionary 12.5% gratuity will be added to your bill.

*v* Vegetarian | *vg* Vegan | *df* Dairy Free.

Please ask your server for information on allergens.

# CUCINA

## Pastas Menu 13 per person

1. Choose between 4 pastas

Lasagna

*layered pasta, rich bolognese ragù*

Penne Arrabbiata *v*

*spicy tomato pasta*

Mac 'n' Cheese *v*

Gnocchi Burro & Salvia *v*

*potato dumplings, sage & butter*

2. Ice Cream

3. Bottomless Soft Drinks

A discretionary 12.5% gratuity will be added to your bill.

*v* Vegetarian | *vg* Vegan | *df* Dairy Free.

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# CUCINA

*La Famiglia Menu*  
*2 Courses 15pp | 3 Courses 18pp*

*1. Choose 1 Starters*

**Bruschetta Classica** *v, vg*  
*tomatoes, garlic & evo oil*

**Polpette di Melanzane** *v*  
*aubergines balls*

*2. Choose 1 Main*

**Margherita** *v*  
*mozzarella fiordilatte, tomato sauce, evo oil, basil*

**Lasagna**  
*layered pasta, rich bolognese ragù*

**Parmigiana** *v*  
*baked aubergines, tomato, cheese*

*3. Choose 1 Dessert*

**Ice cream** *or* **Melon**

*4. Bottomless Soft Drinks*

A discretionary 12.5% gratuity will be added to your bill. *v* Vegetarian | *vg* Vegan | *df* Dairy Free.  
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# CUCINA

*I Parenti Menu*  
*2 Courses 18pp | 3 Courses 23pp*

## *1. Choose 1 Starters*

Bruschetta Classica *tomatoes, garlic and evo oil v, vg*

Melone & Prosciutto *sweet melon, salty parma ham df*

Caprese Sbagliata *the classic with a twist v*

## *2. Choose 1 Main*

Margherita *mozzarella fiordilatte, tomato sauce, evo oil, basil v*

Gnocchi Burro & Salvia *v*

Lasagna *layered pasta, rich bolognese ragù*

Parmigiana *baked aubergines, tomato, cheese v*

Costoletta di Maiale *herb-seasoned pork ribs with potatoes*

## *3. Choose 1 Dessert*

Ice cream

Pannacotta *creamy italian custard dessert*

Melon

## *4. Bottomless Soft Drink*

A discretionary 12.5% gratuity will be added to your bill. *v* Vegetarian | *vg* Vegan | *df* Dairy Free.  
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CUCINA

## *At Cucina,*

we're all about keeping it real. We're not just making Italian food; we're bringing Italy to you, one plate at a time. How do we do that? It starts with our ingredients. We handpick the freshest ingredients, straight from Italy – tomatoes kissed by the sun, basil that smells like summer, and olives that have been around for generations. No shortcuts here; we keep it genuine.

## *Made with Love*

Our kitchen is our heart, and our chefs are the soul. They pour their love into every dish they create. Our pasta? It's handmade with care, just like Nonna used to make. Our pizzas? They dance in our oven. We're not just cooking; we're crafting, and you can taste it in every bite.

So, whether you're here with your better half for a cozy dinner, gathering the family, or just enjoying good company with friends, Cucina is the place to be.

It's where Italy's traditions meet London's charm. Come on over and let your taste buds explore the genuine flavours, the freshness of our produce, and the stories hidden in every bite.

At Cucina, we believe in celebrating life, love, and the joy of sharing a great meal.

*Let's make some  
delicious memories together*



Website  
[cucinalondon.com](http://cucinalondon.com)



Instagram  
[@cucinalondon](https://www.instagram.com/cucinalondon)



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