

La Cucina welcomes you to a unique dining experience. We enjoy serving you only the best. Thank you for coming.

Munjed + Nevin Murad December 2015







# Selected Plates

Salmon Tartar sided with Crab Salad & Tuna Tartar topped with Caviar, Avocado & fine greenery 17.650

Spaghetti Avocado in cream with tomatoes

9.900

Ravioli seafood in pommodoro coconut sauce 13.550

Orecchiette Pasta in pesto sauté shrimps & olives 16.500

Penne with potato and asparagus in cream 9.500

Balsamico Grilled Fillet U. S.A. Choice A 21.000

Beef Wellington La Cucina Style 29.550 Exquisitely grilled & baked, wrapped in thin puff pastry

Sea Bass whole grilled fish on the bone or off

18.500

Served with cold Mediterranean sauce

Veal in light blue cheese & cream sauce 15.000





### **Starters**

Mushroom Soup 6.500 Mixed Vegetable Soup 6.500

Lentil Soup 6.500 Lobster Bisque Soup 9.500

Seafood Soup 10.850 Chicken Corn Soup 6.500

Mediterranean Salad 6.850 Tuna Tartar 14.850
Mixed salad with fetta cheese Finely herbed with Chef dressing

**La Cucina Selection** 11.450 **Salmon Carpaccio** 14.850 Refined selection from the Chef Sits on Rocca, joined with blends

Italy's Buffalo Cheese 10.500 Crab Salad 11.850
Imported with basil & tomatoes Sided with avocado & season's rich fruits

Carpaccio Beef 10.750 Prawn Cocktail 14.500
Thin Beef with rocca & white cheese Classically served with shredded iceberg

Rocca Salad 6.850 Smoked Salmon 11.850
With mushrooms & parmesan Finest imported sided with goat

**Cesar Salad** 6.850 **Seafood Salad** 12.450 Classically prepared Romaine lettuce Fruits of the sea with strawberries

Tuna Carpaccio 14.850 Prawn & Crab Puff Pastry 15.950 With avocado & Chef dressing Unique In light cream base sauce



# **Starters**

**Shrimps Tempura** 14.450 **Risotto Seafood** 12.850 Skewered, with delicious spicy sauce With white truffle oil & mushrooms

**Calamari Fried** 10.500 **Risotto Milanese** 9.850 Finely breaded and crispy fried Prepared with asparagus & chicken

**Risotto Primavera** 9.500 **Half Shell Mussels** 9.850 Served with Earth's vegetables Prepared gratin or marinara

**Mushroom Sauté** 8.250 Best grown tossed in garlic & coriander

Asparagus grilled with fried Buffalo 12.000

Cheese, Rocca, rings of onion & cherry tomatoes, topped in wonderful Chef dressing





# Pasta Available Also Whole Wheat Pasta

Gnocchi Spinach 8.350

Orecchiette Pesto sauté shrimps & mixed olives 16.500

Linguine prawn in chili oyster 15.500

Spaghetti seafood, marinara or olive oil & garlic 16.500

Ravioli seafood in pomoodoro coconut sauce 16.500

Spaghetti Carbonara 13.850

Ravioli spinach in ricotta cheese 9.500

Tortellini Prosciutto and ricotta cheese 13.850

Angel Hair, tomatoes, basil & garlic 8.500

Lasagna oven baked in meat 11.450

Tagliatelli chicken, asparagus & mushrooms 12.000

Carved Eggplant stuffed with spaghetti 13.500

Penne Potato & Asparagus in cream 9.500

**Spaghetti Avocado in cream** 9.900

Pasta Conchiglioni Due Color I 12.000 Stuffed in spinach & prime cheese, tomato and cream split



#### White Meat

Served with Today's vegetables & potato

Involtini chicken roll 13.850

Tender breast stuffed in spinach, cheese in cream sauce

Marinated chicken breast in mushroom & cream

13.850

Lemon grass, thyme, sliced mushrooms in cream

Grilled or Breaded breast of chicken

13.850

Served with lemon and olive oil based sauce

Parmigiana fried breast of chicken 13.850

Topped with Parmesan cheese and marinara sauce

Chicken Kiev

13.850

Stuffed in butter, garlic and parsley, deep fried

Grilled breast in orange or lemon & butter sauce

13.850

Chilli pepperoni spicy grilled breast 13.850

Veal Lemone

14.500

Veal in light blue cheese cream sauce

15.000

Veal with Asparagus in a special House sauce

15.000



#### **Red Meat**

Served with Today's vegetables & potato

Fillet La Cucina U.S.A. Choice A 22.000 Angus U.S.A 29.550 Marinated in mustard & lemon grass sauce

Balasamico Grilled Fillet U.S.A. Choice A 22.000 Flamed & served with balsamico based sauce

**Beef Wellington La Cucina Style** 29.550 Exquisitely grilled, baked & wrapped in thin puff pastry

Rosemary Grilled Fillet U.S.A. Choice A 22.000 Cream & rosemary with a spin of light sharpness

**Diced Mushrooms Fillet U.S.A. Choice A** 22.000 Served with mushroom gravy sauce

**La Cucina Classic Escalope U.S.A. Choice A** 22.000 Breaded and Pan Fried fried La Cucina style

Sliced Steak in Chili U.S.A. Choice A 22.000 Prepared with assorted spices, lemon grass & ginger

**Lamb Shanks Baked** 19.500 Wooden oven baked with rosemary & thyme covered in millefeuille puff pastry

**Bistecca Steak U.S.A. Choice A** 22.000 Grilled to perfection and tossed in butter based sauce

**Cordon Bleu** U.S.A. Choice A 22.000 Filled in Mozzarella & Cheddar cheese, pan fried





#### **Fine Fish**

Served with Today's vegetables & potato

Coquille Saint Jacque 18.450

Sea scallops, shrimps, mussels & white fish in béchamel, oven baked

Sea Bass whole grilled fish off the bone 18.500

Topped with fresh diced tomatoes, black olives, herbs & olive oil, or diced mushrooms and herbs

Sea Bass fillet grilled fish

18.500

Sitting on cream & spinach

Salmon Steak Roll Charcoaled (max done MR) 18.200

Served with Cream dill or orange sauce

Tuna Steak Charcoaled (maximum done is MR) 19.500

Served with citrus, sesame oil & ginger based sauce

White Fillet Parchment 17.750

Slow Wooden oven baked, served butterfly & filled in mushrooms.

White Fillet Grilled or Flour Pan Fried 17.750

A Mediterranean delicacy of absolute simplicity & elegancy

White Fillet Baked in Mushroom Duxelles 17.750

Rolled and filled with mushrooms & shallots, sautéed in butter

White Fillet & Vegetables braised in stone plate 17.750

Fish fingers braised with vegetables & baked in the wooden oven

Fish Fillet Oven Baked 22.000

Stuffed with mushrooms a la Duxelles sauce & béchamel covered with mille-feuille puff pastry.



# **Shell Fish**

Prawns Grilled or Bread Crumbed 18.750

Oysters in Half Shell Gratin with Spinach 19.250

Whole Baked Fish in Crusty Salt (2 persons) 44.000

**Prawns Chino** 17.000 Chinese influence sided with risotto

**Extra Jumbo U7 Grilled Shrimps** 39.250 Please check if in season for availability, "three pieces"

Lobster Tail J.D. 15.750 per 100 grams

**Lobster Whole** J.D. 7.250 per 100 grams

