



ALL  
YOU  
NEED  
IS  
CUCINA

# CUCINA

A TASTE OF ITALY’S MOST BELOVED CLASSICS  
AND UNIQUE CREATIONS INSPIRED BY TRADITION

## SALADS & SOUPS

<b>INSALATA MISTA</b> Mixed green salad with onion, carrots, cucumbers and tomatoes	1,900
<b>INSALATA PAZZA</b> Mixed green salad, grilled zucchini, roasted hazelnut, basil, Parmigiano Reggiano	3,300
<b>MINISTRONE DI VERDURE</b> Traditional Italian mixed vegetable soup	1,600
<b>GAZPACHO MEDITERRANEO CON BURRATA (COLD)</b> Gazpacho chilled tomato based soup with burrata, croutons	2,400

## PASTA

<b>SPAGHETTONI ALLA CARBONARA</b> Bronze drawn spaghetti with guanciale, egg yolk, Pecorino and Parmigiano Reggiano cheese	4,500
<b>TAGLIATELLE AL RAGÙ BOLOGNESE</b> Homemade tagliatelle with slow-cooked Bolognese beef ragout, Parmigiano Reggiano	4,600
<b>SPAGHETTI ALLA PESCATORA</b> Bronze drawn spaghetti with tomato sauce, oregano and mix seafood	4,200
<b>RAVIOLI DI MAGRO</b> Homemade ravioli filled with ricotta cheese and spinach with sage butter sauce	3,900
<b>CHITARRINE AL CACAO CON AGNELLO</b> Homemade cocoa squared spaghetti with white lamb ragout	5,100
<b>SPAGHETTI ALL'ARAGOSTA</b> Bronze drawn spaghetti with lobster meat, lobster stock and lemon zest	8,500
<b>RIGATONI ALLA SICILIANA CON MOZZARELLA</b> Bronze drawn rigatoni pasta with olives, capers, eggplant, tomato sauce, and mozzarella	4,900
<b>RAVIOLI DI GAMBERI E CANNELLA</b> Homemade ravioli filled with prawns in Dilmah cinnamon broth	4,200

## RISOTTO & GNOCCHI

<b>GNOCCHI ALLA SORRENTINA</b> Homemade pasta dumpling with scamorza, tomato sauce and Parmigiano Reggiano	3,800
<b>GNOCCHETTI MASCARPONE SALSICCIA ZAFFERANO</b> Homemade pasta dumpling with mascarpone, homemade sausage and saffron	5,200
<b>RISOTTO AI FUNGHI PORCINI</b> Italian Carnaroli risotto with imported porcini mushrooms	4,600
<b>RISOTTO AL PESTO E GAMBERI</b> Italian Carnaroli risotto with homemade basil pesto, prawns and prawn jus	5,700

## MAIN COURSES

<b>PESCE ALL'ACQUAPAZZA</b> Barramundi fillet poached with wine, cherry tomatoes, Taggiasca olives and capers	6,300
<b>STRACOTTO DI MAIALE</b> Slow cooked pork with mashed potatoes	6,800
<b>LA VERA COTOLETTA MILANESE</b> Imported premium veal cutlet Milanese style with green salad	12,800
<b>AGNELLO AL VINO E NOCCIOLE</b> Sous-vide cooked Australian lamb rack with red wine sauce, hazelnut and baked potato	12,900
<b>BISTECCA AL PEPE</b> Australian striploin with mixed vegetables and black pepper sauce	12,500
<b>POLLO ALLA CACCIATORA</b> Sous-vide chicken escalope with rich tomato sauce, celery, carrots, onions, olives, potatoes	6,300

All prices do not include applicable VAT and 10% service charge.

# TAPAS

A LITTLE TASTE OF SPAIN AND ITALY IN EVERY BITE-SIZED TAPAS  
SELECTED BY OUR ITALIAN HEAD CHEF ROBERTO AND  
OUR SPANISH FOODIE CO-FOUNDER IAN FERNANDEZ

## SMALL PLATES FROM SPAIN

<b>CROQUETA DE JAMÓN / CROQUETA DE MANCHEGO</b> Crispy fried croquette with ham or Manchego cheese	500
<b>PULPO A LA GALLEGA</b> Tender octopus on sliced potatoes, drizzled with EVO oil and sweet paprika	2,100
<b>CANGREJO GRATINADO</b> Crab au gratin with white sauce and cheese	1,900
<b>PATATAS BRAVAS</b> Fried potato chunks smothered in a rich, spicy brava sauce	600
<b>GAMBAS AL AJILLO</b> Sizzling shrimp with EVO oil, garlic and a hint of chili, served in a clay pot	2,200
<b>CALAMARES ALLIOLI</b> Crispy fried calamari with traditional aioli of fresh garlic and EVO oil	1,900
<b>CAZUELITA DE FABADA</b> White bean stew, pork sausage, pork belly, paprika, chorizo	1,800

## SMALL PLATES FROM ITALY

<b>FUNGHI GRATINATI</b> Button mushrooms grated with Parmigiano Reggiano and garlic	900
<b>PARMIGIANA</b> Fried eggplant with tomato sauce, Parmigiano Reggiano and white scamorza	1,400
<b>ARANCINO</b> Deep fried rice ball filled with cheese	900
<b>PROSCIUTTO DI PARMA E PAPAYA</b> Parma ham with cured papaya	1,900
<b>POLPETTE</b> Beef meatballs in rich tomato sauce	1,200
<b>PESCE ALLA CANNELLA</b> Cured marlin, citronette, Dilmah cinnamon powder and microgreens	1,600
<b>CARPACCIO</b> Beef carpaccio with citronette, rocket salad and Parmigiano Reggiano	1,900

## SHARING IS CARING

<b>COLD CUTS PLATTER</b> Mixed imported cold cuts	5,900
<b>FRIED BITES PLATTER</b> Mixed fried goodies (Croquetas, Arancini, Patatas Bravas)	3,800
<b>CHEESE PLATTER</b> Mixed Italian and Spanish cheese platter served with onion jam and honey	5,900

# DESSERTS

## A TRIBUTE TO ITALIAN AND SPANISH DESSERTS

<b>TIRAMISÙ DI AQUA FORTE</b> The famous signature Tiramisu from our flagship restaurant in Galle Fort	2,200
<b>CANNOLI SICILIANI</b> Traditional Sicilian cannoli, ricotta filling, pistachios, candied orange	2,000
<b>CREMA CATALANA</b> Custard with crispy burnt sugar layer on top	2,000
<b>PANNA COTTA</b> Panna cotta, meringue and berries	2,100
<b>GELATO ARTIGIANALE (SCOOP)</b> Homemade Italian gelato (ask your waiter for today's selection)	800

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AQUA  
PAZZA

VINO TAPAS CUCINA





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