



La Cuoca propone – Chef's suggestion

Le Insalate (our salads)

Insalata Sicilia - Insalata Torino - Insalata Caprese

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Our home made pasta served with fresh tomato sauce

Ravioli - Lasagne - Tagliatelle

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Le nostre specialità (our specialties)

- La parmigiana

Baked eggplants, tomato sauce, gratinated with parmigiano cheese

- L'arrosto contadino di maiale al vino bianco

Farmer juicy roast pork with white wine sauce

- Roast beef ai funghi

Farmer roast beef with mushroom sauce and roast potatoes, perfumed with rosemary

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I dolci della cuoca (our signature desserts)



- ANTIPASTI -

Bruschetta al pomodoro ✓	5'200
<i>Grilled bread topped with crushed tomato, basil, garlic and olive oil</i>	
Crostini Fiorentini	5'600
<i>Grilled bread topped with chicken liver cream</i>	
Bollito in salsa verde	6'800
<i>Boiled beef topped with green sauce (persil, basil)</i>	
Agliata algherese con anguille	6'800
<i>Eel with garlic tomato sauce and balsamic vinegar</i>	
Scampi alla griglia	8'600
<i>Grilled river wild prawns with garlic, basil, lime</i>	
Panna cotta ai piselli e verdure al balsamico ✓	6'400
<i>Italian milk cream with green peas, vegetables and balsamic vinegar</i>	
Antipasto italiano ✓	5'800
<i>Baked eggplant, tomatoes, capsicum served with garlic bread</i>	

- MINESTRE -

Minestrone ✓	4'200
<i>Fresh garden vegetables soup</i>	
Lenticchie ✓	4'200
<i>Lentils soup perfumed with thym</i>	
Vellutata di zucca ✓	3'800
<i>Pumpkin cream, whipping cream</i>	



-INSALATE-

Insalata verde od ai pomodori ✓ 4'200

Crunchy green lettuce, served with garlic bread or tomato salad

Insalata mista ✓ 5'400

Crunchy green lettuce, seasonal and garden vegetables served with garlic bread

Insalata caprese ✓ 6'800

Tomatoes, fresh mozzarella -fior di latte-, basil and olive oil

Insalata Torino 6'800

Juicy roast pork with tomatoes, green lettuce, cucumber, carrots, green sauce with vinegar

Insalata Nizza 6'400

Tuna mayonnaise with rice, boiled eggs, anchovies, green lettuce, tomatoes, onion, cucumber, olives, capers and oregano

Insalata Sicilia 6'400

Chicken cutlet with hummus-chickpea cream, eggplant caviar, grilled tomatoes, grilled capsicum, olives, green lettuce

Insalata Milano ✓ 5'800

White radish, carrots, apple, saffron mayonnaise, boiled eggs, green lettuce

Insalata Lecce ✓ 5'800

Tomatoes, cucumber, capsicum, onion, olive, capers, mozzarella,

Insalata America 6'800

Shrimps, avocado, tomatoes, onion, peanuts, olive oil, lemon, green lettuce

Our fresh daily salads are washed with mineral water



PRIMI

Daily home made tagliatelle or gnocchi


- or- your choice of – spaghetti / penne / fusilli

Pasta (spaghetti) aglio, olio, peperoncino  6'400

With garlic, olive oil, chili

Pasta Napoli al sugo di pomodoro  6'800

With classic Italian home made tomato sauce and garden basil

Pasta Sarda al sugo freddo  (cold meal) 8'600

With crushed raw tomatoes salsa, fresh mozzarella -fior di latte- and basil

Pasta Bologna (al ragu` di manzo) 8'800

With typical home made bolognese beef sauce

Pasta Carbonara 9'400

With cream sauce, egg yolk and crispy bacon, garlic and onion

Pasta Liguria (Vegetarian carbonara)  7'600

With carrots, cauliflower, garden vegetables, cream sauce, fine herbs

Pasta Mediterranea  7'600

With tomatoes, eggplant, capsicum, and rosemary

Pasta al ragu` di pesce 9'200

With fresh river fish



PRIMI

Ravioli

Ravioli con gamberi

8'800

With river wild prawns and cream sauce

Ravioli con carne

8'800

With beef served with home made tomato sauce (Napoli style)

Ravioli alla zucca ✓

8'400

With pumpkin, served with cream sauce

Risotti

Risotto Mediterraneo ✓

7'800

With tomatoes, eggplant, capsicum, and rosemary

Risotto Liguria ✓

8'200

With carrots, cauliflower, garden vegetables, cream sauce, fine herbs

Risotto Pescatora

9'600

With fresh river fish and wild prawns

Risotto Milanese ✓

7'800

Saffron risotto



SECONDI

- Ricette della Cuoca-

Lasagne alle verdure



Layered fresh pasta, seasonal vegetables, cheese and bechamel sauce

10'200

Lasagne bolognese

Bolognese beef sauce with fresh tomatoes, bechamel sauce and layered pasta

11'200

Parmigiana



Baked eggplants, tomato sauce, gratinated with parmigiano cheese

10'400

Fettina di pollo al limone, patatine fritte, verdure

Chicken cutlets with lemon sauce, french fries and garden's vegetables

11'400

Involtini di pollo con pancetta, purea di patate, verdure

Chicken cutlets stuffed with bacon and mashed potatoes, vegetables

11'600

Arrosto di maiale contadino al vino bianco, patate arrosto,

*Farmer juicy roast pork with white wine sauce, roast potatoes
perfumed with rosemary*

13'800

Scaloppina al pepe e formaggio

Farmer pork cutlet with cheese, pepper served with home made tagliatelle

12'800

Roastbeef ai funghi

Farmer roast beef with mushroom sauce and roast potatoes, rosemary

14'600

Brasato al Valpolicella

Typical Italian beef stew, red wine sauce, served with mashed potatoes

13'800

Pesce fresco del fiume alla pizzaiola

*Butter fish fillet baked with tomato sauce, capers and olives, served
with home made tagliatelle*

12'600

Pesce fresco del fiume crema e limone

Butter fish fillet baked with lime and cream sauce, served with rice

12'600



PIZZE

- baked in our wood oven-

Foccacia ✓ Olive oil, rosemary, salt	6'600
Pizza Margherita ✓ Tomato sauce, mozzarella -fior di latte-, basil	9'800
Pizza Napoli Tomato sauce, mozzarella, olives, capers, oregano, anchovies	10'800
Pizza alle verdure ✓ Tomato sauce, mozzarella -fior di latte-, grilled vegetables, onion, oregano	10'400
Pizza Bianca ai 3 formaggi ✓ Mozzarella, parmesan, mozzarella -fior di latte-, mushrooms	11'800
Pizza alla Rucola ✓ Tomato sauce, mozzarella, raw tomatoes, rucola, parmesan slides	11'800
Bacon Pizza Tomato sauce, bacon, mozzarella, garlic and onion	12'200
Pizza Myanmar Tomato sauce, mozzarella, chicken or pork curry, mushrooms, oregano	12'400
Pizza al Tonno Tomato sauce, mozzarella, tuna, boiled eggs, onion, oregano	12'800
Pizza Pescatora Tomato sauce, mozzarella, river fresh fish and river prawns, oregano	13'800
Pizza al Salame Milano Tomato sauce, mozzarella, salami (or sausage), oregano	13'600
Brasilian Pizza / Banana Pizza ✓ Banana, whipping cream, sweet condensed milk, mozzarella, cinnamon	10'800



DOLCI

<i>Tiramisù</i>	5'400
<i>Classico with or without rum. / -Strawberry (seasonal)</i>	
<i>Torta al cioccolato fondente</i>	5'600
<i>Chocolate cake served with chocolate or vanilla ice cream</i>	
<i>Crema spuma al cioccolato fondente</i>	5'400
<i>Chocolate mousse</i>	
<i>Set al cioccolato</i>	5'800
<i>Cake, mousse and ice cream</i>	
<i>Tortini : - alla crema al limone</i>	4'400
<i>Tartlet with lemon cream</i>	
<i>- alle mele e cannella</i>	4'400
<i>Tartlet with vanilla cream, apple compote, cinnamon</i>	
<i>- alla frutta</i>	4'400
<i>Tartlet with vanilla cream and fresh fruits</i>	
<i>Panna cotta con crema al limone</i>	5'200
<i>Italian milk cream topped with lemon cream</i>	
<i>Seadas</i>	5'200
<i>Fried Sardinian pie crust pastry with white cheese and honey</i>	
<i>Macedonia di frutta fresca</i>	4'800
<i>Fresh fruit salad</i>	
<i>Gelato al limone e limoncello</i>	5'800
<i>Lemon ice cream and - limoncello - liquor</i>	
<i>Gelati</i>	5'600
<i>Chocolate, vanilla or seasonal fruit ice cream</i>	
<i>Affogato al caffè</i>	5'400
<i>Vanilla ice cream with expresso coffee</i>	



DRINK LIST

FRESH FRUIT JUICE

2'600

Banana Juice

Papaya Juice

Lime Juice

Ginger Juice

Coconut Juice

Pineapple Juice (seasonal)

Watermelon Juice (seasonal)

Avocado Juice (seasonal)

Strawberry Juice (seasonal)

Mango Juice (seasonal)

LASSI

(home made yogurt drink)

2'800

Banana Lassi

Papaya Lassi

Vanilla Lassi

Chocolate Lassi

Strawberry Lassi (seasonal)

Mango Lassi (seasonal)

Pineapple Lassi (seasonal)



SOFT DRINKS

1'800

Coca-Cola / Coca-Zeroc.

Sunkist (orange)

Sprite / Soda water

Tonic water

WATER

'800

*Mineral water
(from Myanmar)*

2'800 (0.5 lt)/3'800 (1lt)

*Sparkling (frizzante) water
Loretana(from Italy)*

BEER

3'400

Myanmar (bt. 64cl)

Mandalay (bt. 64cl)

COFFEE-TEA

2'600

Espresso / Caffè

Assam & Earl Grey Tea

Americano / Cappuccino

Home made herbal Tea

Caffè Latte, Moka

*Green Tea & Hot Ginger,
Lime and Honey*