



La Cuoca propone – Chef's suggestion

Le Insalate (our salads)

Insalata Sicilia - Insalata Torino - Insalata Caprese

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Our daily homemade pasta

Ravioli - Lasagne - Tagliatelle

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Le nostre specialità (our specialties)

- Mozzarella "fior di latte" & Scampi di fiume (antipasto)

Homemade mozzarella, grilled wild Tiger prawns

- La parmigiana

Baked eggplants, tomato sauce, gratinated with parmigiano cheese

- L'arrosto contadino di maiale al vino bianco

Farmer juicy roast pork in a white wine sauce, roasted potatoes, rosemary

- Pesce fresco al limone

Butterfish fillet baked in a lime and cream sauce

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I dolci della cuoca (our signature desserts)



- ANTIPASTI- (STARTERS)

Bruschetta al pomodoro ✓	5'800
<i>Grilled bread topped with crushed tomato, basil, garlic and olive oil</i>	
Bruschetta ai funghi ✓	7'800
<i>Grilled bread topped with mushrooms, basil and cream</i>	
Bollito in salsa tonnata	9'800
<i>Boiled beef topped with tuna mayonnaise sauce</i>	
Scampi alla griglia	11'800
<i>Grilled river wild prawns, garlic, basil, lime</i>	
Antipasto italiano di verdure ✓	7'800
<i>Grilled vegetables: eggplant, tomatoes, capsicum, olives and garlic bread</i>	
Antipasto italiano salame e formaggi	11'800
<i>Salame, cheese (3 kinds), grilled vegetables: eggplant, tomatoes, capsicum, olives</i>	
Melanzane alla milanese ✓	7'800
<i>Fried eggplants in bread crumble, cold tomato sauce</i>	
Mozzarella "fior di latte" ✓	8'800
<i>Homemade mozzarella, one ball (tennis ball size ☺)</i>	
Mozzarella "fior di latte" & Scampi di fiume	12'800
<i>Homemade mozzarella, grilled river prawns, salad</i>	



-INSALATE-

(SALADS)

<i>Insalata verde od ai pomodori</i> ✓ Crunchy green lettuce, served with garlic bread or tomato salad	6'800
<i>Insalata mista</i> ✓ Crunchy green lettuce, seasonal and garden vegetables served with garlic bread	7'800
<i>Insalata caprese</i> ✓ Tomatoes, fresh mozzarella -fior di latte-, basil and olive oil	8'800
<i>Insalata Torino</i> Juicy roast pork with tomatoes, green lettuce, cucumber, carrots, green sauce with vinegar	8'800
<i>Insalata Nizza</i> Tuna mayonnaise with rice, boiled eggs, anchovies, green lettuce, tomatoes, onion, cucumber, olives, capers and oregano	8'800
<i>Insalata Sicilia</i> Chicken cutlet with hummus-chickpea cream, eggplant caviar, grilled tomatoes, grilled capsicum, olives, green lettuce	8'800
<i>Insalata Milano</i> ✓ White radish, carrots, apple, saffron mayonnaise, boiled eggs, green lettuce	7'800
<i>Insalata Lecce</i> ✓ Tomatoes, cucumber, capsicum, onion, olive, capers, mozzarella,	8'800
<i>Insalata America</i> Shrimps, avocado, tomatoes, onion, peanuts, olive oil, lemon, green lettuce	9'800

OUR FRESH DAILY SALADS ARE WASHED WITH PURIFIED WATER



PRIMI ⁽¹⁾

(FIRST COURSE)

Daily homemade tagliatelle and gnocchi

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

<i>Pasta (spaghetti) aglio, olio, peperoncino</i> ✓	8'800
<i>With garlic, olive oil, chili</i>	
<i>Pasta (spaghetti) aglio, olio, peperoncino , gamberetti</i>	10'800
<i>With prawns, garlic, olive oil, chili</i>	
<i>Pasta Napoli al sugo di pomodoro</i> ✓	8'800
<i>With classic Italian homemade tomato sauce and garden basil</i>	
<i>Pasta (Penne) Sarda al sugo freddo</i> ✓ (cold meal)	10'800
<i>With crushed raw tomatoes salsa, fresh mozzarella -fior di latte- and basil</i>	
<i>Pasta Bologna (al ragu` di manzo)</i>	10'800
<i>With typical homemade bolognese beef sauce</i>	
<i>Pasta Carbonara</i>	11'800
<i>With cream sauce, egg yolk and crispy bacon, garlic and onion</i>	
<i>Pasta (Penne) Carbonara al tonno</i>	11'800
<i>With cream sauce, tuna, boiled egg, onion, garlic</i>	
<i>Pasta Liguria (Vegetarian carbonara)</i> ✓	9'800
<i>With carrots, cauliflower, garden vegetables, cream sauce, fine herbs</i>	
<i>Pasta alle Melanzane</i> ✓	9'800
<i>With tomatoes, eggplant and rosemary</i>	
<i>Pasta alla Puttanesca</i> ✓	10'800
<i>With olives, capers and homemade tomato sauce</i>	



PRIMI ⁽²⁾

<i>Pasta (Fusilli) al Ragu` di pesce</i> With river fish and tomato sauce	11'800
<i>Pasta Alfredo</i> ✓ With mushrooms, homemade tomato sauce and cream	10'800
<i>Gnocchi verdi, salsa ai piselli e anacardi</i> Potatoes and watercress gnocchi, green peas & cashew nuts sauce	10'800

AL FORNO (BAKED)

<i>Lasagne alle verdure</i> ✓ Layered fresh pasta, seasonal vegetables, cheese and bechamel sauce	12'800
<i>Lasagne al ragu` di manzo - Bolognese -</i> Typical homemade bolognese beef sauce with bechamel sauce and layered pasta	13'800
<i>Parmigiana</i> ✓ Baked eggplants, tomato sauce, gratinated with parmigiano cheese	12'800

RAVIOLI

<i>Ravioli con gamberi</i> With river wild prawns and cream sauce	12'800
<i>Ravioli con carne</i> With beef served with homemade tomato sauce (Napoli style)	12'800
<i>Ravioli alla zucca</i> ✓ With pumpkin, served with cream sauce	10'800



PRIMI (3)

RISOTTI

<i>Risotto Liguria</i> ✓	9'800
<i>With carrots, cauliflower, garden vegetables, cream sauce, fine herbs</i>	
<i>Risotto Pescatora</i>	12'800
<i>With fresh river fish and wild prawns</i>	
<i>Risotto Milanese</i> ✓	9'800
<i>Saffron risotto</i>	

MINESTRE

<i>Minestrone</i> ✓	5'800
<i>Fresh garden vegetables soup</i>	
<i>Lenticchie</i> ✓	5'800
<i>Lentils soup perfumed with thym</i>	
<i>Vellutata di zucca</i> ✓	6'800
<i>Pumpkin cream, whipping cream</i>	



SECONDI ⁽¹⁾ (MAIN COURSE)

Our meat or fish - "Secondi" (main courses) are served at your
choice with : - Potatoes or tagliatelle or rice
And : - Vegetables or salad

- Ricette della Cuoca-

<i>Fettina di pollo al limone</i> <i>Chicken breast fillet with cream and lemon sauce</i>	15'800
<i>Involtini di pollo con pancetta e pesto genovese</i> <i>Chicken breast fillet stuffed with homemade basil pesto and bacon</i>	16'800
<i>Arrosto di maiale contadino al vino bianco</i> <i>Farmer juicy roasted pork with white wine sauce</i>	17'800
<i>Filetto ai funghi</i> <i>Farmer roasted beef fillet with mushroom cream sauce</i>	18'800
<i>Polpette siciliane al sugo di pomodoro</i> <i>Typical Sicilian beef ball with tomato sauce</i>	16'800
<i>Spezzatino di manzo al Valpolicella</i> <i>Typical Italian beef stew with Valpolicella red wine</i>	18'800
<i>Pesce fresco del fiume alla pizzaiola</i> <i>Butter fish fillet baked with tomato sauce, capers and olives</i>	16'800
<i>Pesce fresco del fiume crema e limone</i> <i>Butter fish fillet baked with lime and cream sauce</i>	16'800



SECONDI (2)

<i>Scaloppina di maiale :</i>	16'800
- <i>Valdostana al formaggio e pepe</i> <i>Farmer pork cutlet with cheese and black pepper</i>	"
- <i>Milanese</i> <i>Farmer pork cutlet with bread crumble</i>	"
- <i>Romana</i> <i>Farmer pork cutlet with bacon</i>	"
- <i>al vino bianco</i> <i>Farmer pork cutlet with white wine</i>	"
- <i>alla panna & Vodka</i> <i>Farmer pork cutlet with cream & vodka</i>	"



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	11'800
Pizza Bianca ai 3 formaggi ✓ Mozzarella, parmesan, mozzarella -fior di latte-, mushrooms	13'800
Pizza alla Rucola ✓ Tomato sauce, mozzarella, raw tomatoes, rucola, parmesan slides	11'800
Bacon Pizza Tomato sauce, bacon, mozzarella, garlic and onion	13'800
Pizza Myanmar Tomato sauce, mozzarella, chicken or pork curry, mushrooms, oregano	13'800
Pizza al Tonno Tomato sauce, mozzarella, tuna, boiled eggs, onion, oregano	13'800
Pizza Pescatora Tomato sauce, mozzarella, river fresh fish and river prawns, oregano	14'800
Pizza al Salame Milano Tomato sauce, mozzarella, salami (or sausage), oregano	13'800
Brasilian Pizza / Banana Pizza ✓ Banana, whipping cream, sweet condensed milk, mozzarella, cinnamon	10'800

All our prices are quoted in Myanmar kyats. + 5% g'vnt tax & 5 % service charge



DOLCI

(DESSERT)

<i>Tiramisù</i>	5'800
<i>Classico with or without rum. / Strawberry (seasonal)</i>	
<i>Torta al cioccolato fondente</i>	6'800
<i>Chocolate cake served with vanilla ice cream or flambé</i>	
<i>Crema spuma al cioccolato fondente</i>	6'800
<i>Chocolate mousse</i>	
<i>Set al cioccolato (2 people)</i>	8'800
<i>Cake, mousse and ice cream</i>	
<i>Tortini : - alla crema al limone</i>	5'800
<i>Tartlet with lemon cream</i>	
<i>- alle mele e cannella</i>	5'800
<i>Tartlet with vanilla cream, apple compote, cinnamon</i>	
<i>- alla frutta</i>	5'800
<i>Tartlet with vanilla cream and fresh fruits</i>	
<i>Panna cotta con crema al limone</i>	5'800
<i>Italian milk cream topped with lemon cream</i>	
<i>Seadas</i>	5'800
<i>Fried Sardinian pie crust pastry with white cheese and honey</i>	
<i>Macedonia di frutta fresca</i>	5'800
<i>Fresh fruit salad</i>	
<i>Gelato al limone e limoncello della casa</i>	6'800
<i>Lemon ice cream and homemade - limoncello - (typical Italian liquor)</i>	
<i>Gelati</i>	5'800
<i>Chocolate, vanilla or seasonal fruit ice cream</i>	
<i>Affogato al caffè</i>	5'800
<i>Vanilla ice cream with expresso coffee</i>	

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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-zero c. / SunKist (orange) / Sprite / Soda water /
Tonic water (2'200)*

Italian soda : passion fruit, kiwi, mint, ice- lemon tea 3'800

WATER

Purified water (Alpine –from Myanmar) - 1'000 (1. lt.)

*Ferrarelle sparkling mineral water - 2'800 (0.33 cl.)
(from Italy) 3'800 (0.75 cl.)*

BEER

Bottle : -Myanmar (64cl - 3'400) - Heineken (64cl- 3'900)

*Draft : Myanmar Premium – 100% malt (33 cl) 1'600
Tiger (33 cl) 1'200
ABC dark (33 cl) 1'600*

COFFEE

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TEA

2'400

2'400

Espresso / Caffè / Caffè Americano /

*Our own garden herbal Tea
Assam / Earl Grey Tea /
Green Tea /*

2'800

Cappuccino/ Caffè Latte/ Caffè Mocha /