



PRIMI PASTA

AGNOLLOTTI DI MANZO 25.9

homemade sausage agnolotti served with mushroom cream sauce drizzled with demi glaze
Upsize 12 pieces 29.9

PACCHERI ALLA POMODORO E BURRATA (V) 24.9

tube shaped pasta tossed in tomato sauce, basil, grana padano, topped with creamy burrata cheese

LINGUINE ALLE COZZE 25.9

fresh Buchot mussels in garlic cream sauce with grated lime zest

RISOTTO DI AMALFI 26.9

carnaroli risotto cooked in shellfish broth, served with poached Buchot mussels, clams, scallop, cherry tomato

GNOCCHI AL TARTUFO E FUNGHI 25.9

homemade potato dumplings with button mushroom, black truffle cream sauce topped with fresh black truffle

SPINACI TAGLIATELLE CON GAMBERI ZAFFERANO 25.9

spinach ribbon pasta sauteed with prawns in creamy saffron sauce topped with fresh rocket salad & cherry tomato



CASERECCI ALLA BOSCAIOLA CON MANZO



PACCHERI ALLA POMODORO E BURRATA



RISOTTO DI AMALFI

LINGUINE PESCATORA 28.9

fresh Buchot mussels, little neck clams, medley of seafood in light tomato sauce

add squid ink sauce 3.9 change pasta to squid ink chitarra 1.9

CASERECCI ALLA BOSCAIOLA CON MANZO 25.9

sirloin beef strips with button mushroom in veal jus sauce

GRANCHIO AL NERO 26.9

squid ink chitarra pasta A.O.P. style with fresh crabmeat, cherry tomato & topped with citrus zest

BEEF LASAGNA 20.9

layers of pasta sheet with beef bolognese, bechamel, mozzarella, grana padano

GNOCCHI ALLA GORGONZOLA 24.9

homemade potato dumplings with gorgonzola cheese sauce topped with caramelised walnut

RAVIOLI RICOTTA E SPINACI (V) 24.9

ravioli stuffed ricotta & spinach cooked in sage butter sauce topped with fresh truffle

LA KUCINA CLASSICS

Carbonara 22.9

Bolognese 19.9

Granchio 23.9

Arrabbiata 17

Aglie Olio Peperoncino 15

all served with spaghetti

*tax and service charges apply

Kucina

italian restaurant



KID'S MENU 12.90

comes with a juice and a gelato

(For kids 10 years old and below only)



CHICKEN SAUSAGE PIZZA

Tomato & Mozzarella with
homemade chicken sausage



TOMATO MEATBALL PASTA

Spaghetti with beef meatball in
tomato sauce



POLLO MILANESE WITH FRIES

Breaded chicken with fries

Choice of Juice

Orange

Apple

Mango

Choice of Gelato

Vanilla

Chocolate

tax & service charges apply

WHOLE CAKES FOR SPECIAL OCCASIONS

all cakes must be pre-ordered 3 days in advance

CHOCOLATE OLIVE OIL CAKE

6" serves 6-8 pax 38

8" serves 8-10 pax 52

HAZELNUT PRALINE MOUSSE CAKE

6" serves 6-8 pax 55

8" serves 8-10 pax 75

STRAWBERRY PISTACHIO CHANTILLY

6" serves 6-8 pax 45

8" serves 8-10 pax 65

PROFITEROLE TOWER

Small 3-4 pax 42

Large 10-15 pax 68

TIRAMISU

6" serves 6-8 pax 40

8" serves 8-10 pax 65



STRAWBERRY TART



PROFITEROLE TOWER



APPLE TART

*tax and service charges apply



PIZZA

LA BARCA FUNGHI E TARTUFO 28.9

cream, truffle pate, button mushrooms, mozzarella, smoked scamorza

POLLO BIANCA 25.9

cream, mozzarella, grilled chicken, bocconcini, cherry tomato, rocket salad, grana padano & anchovy aioli

MARGHERITA DI BOCCONCINI 20.9

tomato, mozzarella, basil, cherry tomato, mini mozzarella balls

KUCINA 22.9

arrabbiata sauce, mozzarella, beef salami, turkey bacon, jalapeno

PIZZOTTO 22.9

tomato, mozzarella, turkey bacon, turkey ham, button mushrooms, egg

CAPONATA (V) 23.9

tomato, mozzarella, caponata, pinenuts, ricotta cheese

MARE NERO 27.9

squid ink base, mozzarella, prawns, squid, little neck clams, Buchot mussels, crabmeat, cherry tomato

QUATTRO FORMAGGI (V) 25.9

cream, mozzarella, grana padano, gorgonzola, smoked scamorza

TONNO E CIPOLLA 22.9

tomato, mozzarella, tuna flakes, red onion, capers, olive, chilli

CARNIVORA 23.9

homemade sausage, turkey bacon, turkey ham, beef salami, tomato, mozzarella



POLLO BIANCA



LA BARCA FUNGHI E TARTUFO



MARE NERO

*tax and service charges apply



ANTIPASTI (APPETISER)

KUCINA ANTIPASTO 23.9

assortment of cold cuts, grilled vegetables, artichoke, olives, caper berry, stuffed capsicum

INSALATA DI POLPO 20.9

citrus marinated grilled octopus tentacles with juicy cherry tomato, crunchy rocket salad

INSALATA MISTA 11.9

mesclun salad, carrot, celery, olive, shallot, boiled egg, served in balsamic dressing

add grilled chicken 4

add tuna flake 2

no charge if change to Caesar dressing

BURRATINA 19.9

125g silky & creamy burrata cheese, crunchy rocket salad, tomato medley, olives, caper berry, basil pesto

DUO KUCIZZINO BRUSCHETTA 14.9

(comes with 2 toppings)

first toppings - Juicy cherry tomato, fresh ricotta, black olive, shallot, drizzled with balsamic reduction

second toppings - homemade Sicilian caponata, straciatella cheese, pinenuts, drizzled with balsamic reduction



INSALATA DI POLPO



DUO KUCIZZINO BRUSCHETTA



BURRATINA

FRITTI (FRIED)

TRUFFLE FRIES 15.9

straight-cut fries smothered in aromatic white truffle oil, grana padano, topped with black truffle pate

ARANCINI 11.9

breaded saffron rice balls stuffed with rich beef ragu, stretchy mozzarella, grana padano & served with arrabbiata sauce

FRITTO MISTO 19.9

mix of deep fried tender calamari, silverfish, prawn, served with arrabbiata sauce & anchovy aioli

POLPETTE 14.9

deep fried homemade wagyu meatballs in arrabbiata sauce & gratinated with smoked scamorza

ZUPPA (SOUP)

SOUP OF THE DAY 9

* additional arrabbiata, black olive tapenade sauce
1.50 per serving

PANE (BREAD)

BREAD BASKET 8.9

homemade Kucizzino bread, baguette, breadsticks served with arrabbiata & olive tapenade sauce

*tax and service charges apply