

Starters

Antipasto dello chef €18.00

A mixed platter to be enjoyed as a starter to share. Please ask your server for this week's selection. (For 2)

Fried goat cheese (v) €11.00

Local goat cheese coated with panko bread crumbs, fried and served with pistachio di Bronte puree.

Bruschetta with stracciatella & fresh tomatoes (v) €8.95

Toasted local bread topped with stracciatella cheese, chopped tomatoes and basil.

Calamari Fritti €12.50

Crispy deep fried calamari sprinkled with spicy squid salt, served with a side of chili mayo, grilled lemon wedge.

Rabbit liver parfait €12.50

Rabbit liver parfait with crispy fried kidneys, parsley butter and croutes.

From the pizza oven

Bruschetta €8.50

Our delicious pizza base drizzled with olive oil, topped with chopped tomatoes and fresh basil chiffonade.

*Add mozzarella for an extra €1.50
Add rucola for an extra €1.00*

La Prima donna €12.50

Our delicious pizza base spread with basil pesto, stracciatella cheese, topped with rucola and chopped tomatoes.

Add mozzarella, parmesan shavings or Parma ham for an extra €2.50 each ingredient.



*"There is no sincerer love than
the love of food."*

George Bernard Shaw



Please allow sufficient time as all our food is cooked to order

Gluten free food: Please keep in mind that all our gluten free food is cooked in the same kitchen as the rest of the food containing gluten; however caution is taken. We use separate containers and utensils. We are not responsible for cross contamination.



Rice, Wheat & Grains

All our pasta is served al dente

Risotto Guanciale €15.50

Locally sourced pork cheeks, braised overnight, added to creamy Arborio rice with sautéed onions, confit garlic oil, fresh thyme, local mushrooms, all flamed with port. Finished with a touch of mascarpone, jus, spinach and parmesan shavings.

Spaghetti Carbonara €12.50

Our own take on this classic dish. Al dente spaghetti is tossed in an emulsion of seared pancetta, pecorino, crushed black pepper, parsley and white wine. To finish, the pasta is topped with a poached egg yolk with cracked black pepper, pecorino and freshly chopped parsley.

Traditional Spaghetti

Rabbit €13.50

A dish passed on from generation to generation. Local fresh rabbit is slow cooked in dark ale, dusted with our secret seasoning. Once ready it is picked off the bone; sautéed with onions, confit garlic oil, tomato sauce, parsley and a handful of peas.

Fettuccine Bolognese €13.50

A timeless classic of fresh in house ground beef, cooked in minced garlic, onion, carrots, celery and reduced with red wine. With a touch of tomato sauce to finish.

Garganelli Farouk €13.95

House speciality. Garganelli, mild curry powder, tossed with onions, garlic, mushrooms, prawns, flamed with anisette. Tomato sauce, spinach and a touch of cream added at the very end.



“Spaghetti can be eaten most successfully if you inhale it like a vacuum cleaner”

-Sophia Loren



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Mains & Grills

Traditional local Rabbit

€17.95

Locally sourced rabbit, traditionally cooked with sautéed onions, fresh garlic, chopped parsley flamed with white wine and beer; just to make it tipsy. Served with a side of fries.

Or for a little extra try another traditional way to have rabbit; A stew with peas, boiled potatoes and tomato sauce. (extra €3.00)

Cotoletta di maiale €19.50

Fresh local pork loin, battered thin, coated in bread crumbs and fried. Served with grilled lemon wedge, dressed with rosemary salt and fresh chopped tomato. Served with mashed potato and rucola.

B.B.Q. Pork Ribs €19.95

Pork loin ribs, coated with our own secret in house seasoning and slow cooked for 12hours. Covered in our b.b.q. sauce, served with a side of fries and salad.

Chicken Pocket €22.50

Local chicken breast stuffed with mozzarella di stracciatella, fresh herbs, wrapped with Parma ham. Served with roast potatoes and salad.

Tagliata di manzo €28.50

Prime beef fillet, char grilled and cooked to your liking. Served thinly sliced with a side of roast potatoes, cherry tomatoes, rucola & parmesan shavings.

The Supreme Burger €14.95

Not for girls!

Pure ground three cut beef patty, lightly seasoned with salt and pepper, char grilled and served medium well. Topped with caramelized onions, smoked pancetta, mozzarella, fried runny egg, sliced tomatoes, skinny onion rings and skinny fries.

Lobster & Prawn burger

€18.95

Cuccagna's signature burger, tender lobster and tiger prawns are hand cut and simmered with coconut milk. Then hand shaped into patties coated with bread crumbs and fried; topped with a king prawn just for show. Served with a side of fries and chili mayo.

Calamari Fritti €22.50

Crispy deep fried calamari sprinkled with spicy squid salt, served with a side of chili mayo, grilled lemon wedge and crispy fries.

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Pizza

MARGHERITA €8.95

Tomatoes, mozzarella, basil, oregano.

NAPOLETANA €9.95

Tomatoes, mozzarella, anchovies.

FUNGHI €10.95

Tomatoes, mozzarella, local mushrooms, oregano.

SICILIANA €10.50

Tomatoes, tuna, onions, anchovies, olives.

LOMBARDIA €12.95

Tomatoes, mozzarella, stracciatella, spinach, peppers, marrows, aubergines.

CAPRICCIOSA €11.50

Tomatoes, mozzarella, eggs, mushrooms, ham, olives, artichoke hearts, oregano.

CALZONE €11.50

Tomatoes, mozzarella, ham, egg, brushed with herb oil.

MALTESE €12.95

Tomatoes, mozzarella, maltese sausages, maltese cheeselets, oregano.

DIAVOLA €12.50

Tomatoes, cooked parmesan, onions, salami calabrese, red pepper, oregano.

MEZZA LUNA €13.50

Stracciatella, spinach, mozzarella, roasted tomatoes, black olives, ricotta.

FRENCH GOAT CHEESE €14.95

French goat cheese, hint of mozzarella, black olives, asparagus.

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QUATTRO FORMAGGI €14.50

Tomatoes, Pecorino pepato, stracciatella, , maltese goat cheese, parmesan shavings, sesame seeds, oregano.

AL SALMONE E MASCARPONE €12.95

Tomatoes, herbed mascarpone, mozzarella, home-cured salmon.

CUCCAGNA €11.50

Tomatoes, mozzarella, parmesan, parma ham.

HOUSE SPECIAL €13.95

Parma ham, hint of mozzarella, stracciatella, parmesan shavings, fresh tomatoes, balsamic reduction, herb oil & rucola.

CARBONARA €13.50

Hint of mozzarella, pecorino, parmesan, pancetta, runny egg, cream cheese, finished with a sprinkle of parsley.

MISTA €13.50

Tomatoes, parma ham, salami calabrese, peppered fillet carpaccio, parmesan shavings, rucola.

Extra Ingredients €2.25

Small pizzas: same ingredients, same price

Removed items will not be refunded and extra items are charged

GLUTEN FREE PIZZAS AVAILABLE € 2.50 extra

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