

CUCINARE A CASA

* **Menu** * Our Food Is Made with Love

Appetizers

INSALATA RUSSA

INGREDIENTS

Carrots - Peas - Potatoes - Eggs -
Extra virgin olive oil - Apple cider
vinegar - Fine salt - Black pepper
to taste - FOR THE MAYONNAISE -
Egg yolks - at room temperature -
Sunflower seed oil - Lemon juice -
Vinegar - Black pepper to taste -
Fine salt to taste

\$ 9.00

ANTIPASTO DELLA CASA

INGREDIENT

Prosciutto - Salame - Formaggio

\$ 9.00

MIXED SALAD

Salad, Olives, Tomatoes, Cucumber.

VG

\$ 9.00

Makes
-EVERYTHING-
better

BRUSCHETTA DI POMODORO

INGREDIENTS

Homemade bread - Cluster
tomatoes - ripe - Basil 8 leaves -
Oregano to taste - Extra virgin
olive oil to taste
Fine salt to taste - Black pepper to
taste

\$ 9.00

MELON AND PROSCIUTTO

Melon and Prosciutto

\$ 9.00

Pasta

★ SPAGETTI ALLA CARBONARA

INGREDIENTS

Spaghetti - Guanciale - Egg yolks -
Pecorino Romano cheese -
Parmigiano cheese - Black pepper
to taste - Salt to taste.

VG

\$ 12.00

★ PENNE ALL'ARRABIATA

INGREDIENTS

Penne Rigate pasta - Peeled
tomatoes - drained - Garlic 1 clove
- Dried chili pepper - small -
Parsley to taste - Extra virgin olive
oil to taste - Fine salt to taste

SP

\$ 12.00



★ SPAGHETTI AMATRICIANA

INGREDIENTS

Spaghetti - Peeled tomatoes -
Guanciale - Pecorino Romano
cheese - for grating - Fine salt to
taste
Extra virgin olive oil to taste -
Fresh chili pepper 1 - White wine.

\$ 12.00

LASAGNA BOLOGNESE

INGREDIENTS.

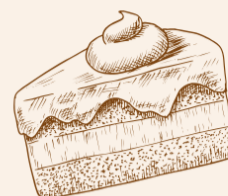
Beef - (minced, coarsely ground
and mixed) - Carrots - Yellow
onions - Tomato puree - Extra virgin
olive - Black pepper to taste -
Pancetta bacon - Celery - Red wine
-Vegetable broth to taste - Fine
salt to taste.

FOR THE BÉCHAMEL SAUCE

Butter - Flour 00 - Whole milk -
Fine salt 1 pinch - Nutmeg to taste
TO SEASON

Butter to taste - Parmigiano
Reggiano DOP cheese.

\$ 14.00



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Pasta

★ SPAGHETTI CACIO E PEPE

INGREDIENTS

Spaghetti - Black pepper to taste -
corns - Pecorino Romano cheese -
medium seasoning, to be grated -
Fine salt to taste

\$ 12.00

★ CANNELLONI

INGREDIENTS

INGREDIENTS FOR THE EGG PASTA
Flour 00 - Eggs - medium - FOR
THE BÉCHAMEL SAUCE - Whole milk
- Butter - Flour 00 3 - Nutmeg to
taste - Fine salt 1 pinch
FOR THE FILLING

Sausage - Pork - ground -
Parmigiano Reggiano DOP cheese -
grated - Extra virgin olive oil to
taste - Onions - Celery 2 oz -
Carrots - Red wine - Fine salt 1
pinch - Black pepper 1 pinch -
Tomato puree -

FOR SPRINKLING

Parmigiano Reggiano DOP cheese -
grated

\$ 14.00

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SPAGHETTI AND MEATBALLS

INGREDIENTS

Spaghetti - Tomato puree - Shallot
- Garlic - Extra virgin olive oil -
Fine salt to taste

FOR MEATBALLS

Pork - minced - Luganega sausage -
Mortadella - in a single slice -
Wholegrain - stale and crust-free -
Parmigiano Reggiano DOP cheese
Parsley - finely chopped - Eggs - (1
medium one approx.) - Nutmeg to
taste - Black pepper to taste - Fine
salt to taste

\$ 16.00

RICOTTA AND SPINACH RAVIOLI

INGREDIENTS

INGREDIENTS FOR RAVIOLI

Flour 00 - Eggs - (about 2 eggs and
1 yolk) - Semolina to taste - for
dusting

FOR THE FILLING

Spinach - Cow's milk ricotta cheese
- Parmigiano Reggiano DOP cheese
- to be grated - Nutmeg to taste -
Fine salt to taste - Black pepper to
taste

\$ 14.00



Second dish

ARANCINI

INGREDIENTS

Saffron - Butter - Vialone nano rice
- Fine salt - Water - Caciocavallo
cheese - (grated)

FOR THE RAGÙ FILLING

Fine salt to taste - Black pepper to
taste - Onions - Butter - Pork -
Extra virgin olive oil to taste
Tomato puree - Peas - Caciocavallo
cheese - Red wine

FOR THE HAM FILLING

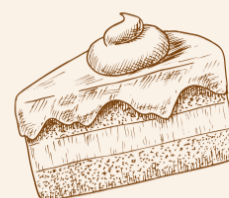
Cooked ham - Mozzarella cheese -
FOR THE BATTER

Flour 00 - Fine salt - Water

FOR BREADING AND FRYING

Breadcrumbs to taste - Vegetable
oil to taste

\$ 15.00



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Second dish

* * *

BAKED SAUSAGE AND POTATOES

INGREDIENTS

Luganega sausage - Potatoes -
Extra virgin olive oil - Fine salt to
taste - Black pepper to taste -
Peeled tomatoes
Oregano to taste - Rosemary to
taste

\$ 15.00

EGGPLANT PARMIGIANA

INGREDIENTS

Black eggplants
Tomato puree
Fior di latte mozzarella cheese
Parmigiano Reggiano DOP cheese -
grated - Yellow onions - Basil to
taste - Extra virgin olive oil to
taste
Black pepper to taste - Fine salt to
taste

FOR FRYING

Peanut seed oil to taste

\$ 15.00

Makes
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MOZZARELLA AND TOMATO SUPPLÌ

INGREDIENTS

Carnaroli rice - Yellow onions -
Tomato puree - Vegetable broth -
(already salted) - Mozzarella
cheese - (for pizza) - Grana Padano
DOP cheese - grated - Extra virgin
olive oil to taste - Fine salt to taste
- Black pepper to taste

FOR BREADING AND FRYING

Eggs - Breadcrumbs - Corn oil to
taste

\$ 16.00

POTATO PARMIGIANA

INGREDIENTS

Potatoes - Cooked ham - Provola
cheese - Parmigiano Reggiano DOP
cheese - Fine salt to taste
Black pepper to taste - FOR THE
BÉCHAMEL SAUCE - Whole milk -
Butter - Flour 00 - Nutmeg to taste
Black pepper to taste - Fine salt 1
pinch

\$ 15.00

Desserts

* * *

ICE CREAM

INGREDIENTS

Coconut milk - with less than 18%
fat - Almond milk - Brown sugar -
Dark chocolate

\$ 9.00



CRÈME CARAMEL

INGREDIENTS

Whole milk - Heavy cream - Sugar -
Eggs - Egg yolks - (about 1
medium) - Vanilla bean

FOR THE CARAMEL

Sugar

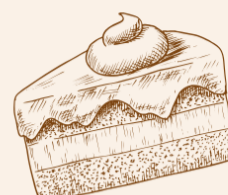
\$ 9.00

TIRAMISU

INGREDIENTS

Heavy cream - Mascarpone cheese -
Coffee - Ladyfingers - Unsweetened
cocoa powder to taste - Powdered
sugar

\$ 9.00



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