

# La Cucina

AUTHENTIC ITALIAN CUISINE

Enjoy authentic ingredients, beautiful recipes,  
cooked and served with passion at La Cucina.

## Nibbles

**Bocconcini (V)** 8  
Fried mozzarella balls with marinara sauce

**Arancini di Riso alla Nduja** 8  
Crispy rice balls filled with spicy nduja,  
mozzarella & tomato

**Olives (VG)** 6  
Queen olives marinated with chilli

**San Daniele con Crostini al Tartufo** 18  
San Daniele ham with truffle crostini  
& whipped ricotta

**Pane all'Aglio Affumicato (V)** 9  
Smoked garlic bread with mozzarella

## Contorni

**Rucola e Parmigiano** 6  
Rocket & parmesan salad, balsamic dressing

**Patate al Burro e Aglio (V)** 6  
Roast potatoes with garlic butter & parsley

**Carpaccio di Pomodori (VG)** 6  
Greenhouse tomato carpaccio & fresh leafy salad

**Verdure Arrosto (V)** 6  
Roasted Mediterranean vegetables with  
basil pesto

## Piccoli piatti

**Minestrone** 10  
Summer minestrone soup, fregola pasta,  
parmesan & basil cream

**Melanzana Affumicata (VG)** 12  
Aubergine dip with pomegranate, tahini,  
garden mint, pine nuts & olive oil focaccia

**Buffalo Mozzarella (V)** 14  
Fife buffalo mozzarella, green house  
tomato carpaccio & olive oil

**Bruschetta (V)** 12  
Grilled ciabatta with mushrooms  
& fontina cheese

**Capesante** 22  
West coast scallops, salsa verde  
& charred lemon

**Calamari Fritti** 14  
Fried crispy squid with chilli mayonnaise  
& garden parsley

**Carpaccio di Manzo** 15  
Thinly sliced Tweed Valley beef carpaccio,  
rocket & parmesan shavings

**Burrata con Asparagi (V)** 18  
Burrata with charred Wye Valley asparagus,  
aged balsamic & lemon oil

## Secondi

**Ragu di Maiale** 25  
Slow-cooked pork ragout, tomatoes, herbs  
& spices with with paccheri pasta & parmesan

**Tagliatelle ai Funghi (V)** 25  
Tagliatelle with mushrooms, black truffle,  
hazelnut, cream & pecorino sauce

**Linguine ai Gamberi** 30  
Prawn linguine with cherry tomatoes, chilli,  
garlic, lemon & garden parsley

**Branzino** 29  
Sea bass fillet, Italian oven-roasted  
vegetables & basil pesto

**Agnello al Peperoncino** 30  
Braised Black Isle lamb shoulder & chilli pesto,  
chickpeas with tomato & saffron sauce

**Filetto di Manzo** 45  
Tweed Valley beef fillet, artichoke purée,  
crispy potatoes & black truffle sauce

**Ossobuco** 35  
Slow cooked Ayrshire Rose veal shanks,  
smoked creamy polenta & salsa verde

**Risotto al Granchio** 30  
East Neuk crab risotto with fennel, onions,  
saffron & basil mascarpone

**Pollo all'Arrabbiata** 28  
Corn-fed chicken breast, spaghetti pasta  
tossed in homemade arrabbiata sauce,  
tomato, red chilli & fresh herbs

## Pizza

Our homemade pizza dough is proofed for 24 hours,  
hand stretched, topped and cooked to order.

**Piccante** 20  
Tomato, mozzarella, spicy nduja sausage  
& ventricina salami

**Bianca** 20  
Fife Buffalo mozzarella, cherry tomatoes,  
San Daniele ham, rocket & parmesan

**Quattro Formaggi** 20  
Mozzarella, taleggio cheese, gorgonzola  
& parmesan

**Salsicce** 20  
Tomato, mozzarella, Italian fennel sausage,  
oregano & fresh basil

**Gamberi** 20  
Tomato, mozzarella, chilli oil prawns,  
rocket & parmesan

**Contadina (V)** 20  
Tomato, mozzarella, Italian oven roasted  
vegetables & basil pesto

**Margherita (V)** 16  
Tomato, mozzarella, oregano,  
olive oil & fresh basil

**Toppings (each)** 2.5  
Ham, mushroom, tomato, onion,  
olives & more

Please inform your server of any food  
allergies or dietary concerns.



At La Cucina we serve authentic Italian food prepared by our  
team of talented chefs. When in season, we use fresh tomatoes,  
vegetables and herbs from our on-site gardens and greenhouses  
to create a delicious menu for you to enjoy. We are proud  
to support local farmers and suppliers and source our produce  
from Scotland where possible. We are happy to provide full  
details of products used, allergens, substances and nutrition.

A discretionary 10% service charge will automatically  
be added to your bill.