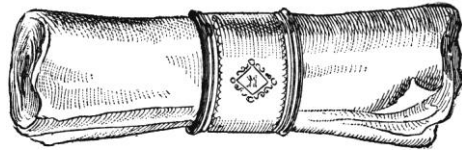


U M A C U C I N A



SHARED PLATES

I

ARANCINI / Arborio rice, mushroom, thyme, scarmoza cheese, basil pesto / 90

II

BRUSCHETTA / Tomato, basil, olives, straccliatella / 90

III

SICILIAN TUNA GREMOLATA / Vegetable crudities and grissini / 100

IV

AFFETTATI MISTI / Cured Italian meats, homemade terrine, chicken liver pate, olives, pickles / 110

V

MEATBALLS AL FORNO / Angus beef, tomato passata, parsley / 110

FIRST PLATES

I

MINISTRONE / Seasonal garden vegetables soup and herbs / 85

II

ROMAIN HEARTS / Parmesan, capers, prosciutto breadcrumbs, anchovies, green goddess / 95

III

YELLOW FIN TUNA CRUDO / Lemon, olives, artichokes, sundried tomato, green beans / 95

IV

GRILLED OCTOPUS / Romaine lettuce, soy beans, red chili, lemon, chili / 130

V

BURRATA MOZZARELLA / Sweet and Sour tamarillo, fire-roast peppers, almonds / 140

VI

FRITTO MISTO DI MARE / Fried market seafood, lemon aioli / 150

VII

TONKUZEN BEEF CARPACCIO / Marinated mushrooms, pine nuts, Reggiano Parmigianino, arugula, truffle oil / 180

PASTA AND RICE

I

RAVIOLI / Spinach and ricotta, roast cherry tomatoes / 130

II

TORTELLINI / Sweet potato, goat's cheese, tiger prawns, pine nuts, raisins, parmesan / 140

III

BLACK INK LINGUINE / Sautéed squids in ink, speck, chili, coriander, pangrattato / 150

IV

CARNAROLLI RICE / Shelled blue crab, fennel, tomato, dill / 150

V

SPAGHETTI / Alla carbonara, pancetta, pecorino, speck, black pepper / 150

VI

RIGATONI / Slow cooked lamb, artichokes, green olives, mint / 160

VII

BUCATINI / Bolognese style beef ragu, tomato, parsley, parmesan / 170

PIZZA

I

MARGHERITA / Tomato, fior di latte, basil
100 small / 120 regular

II

FORMAGGIO / Fior di latte, gorgonzola, taleggio, pecorino, rosemary, Sweet onion, walnuts
100 small / 170 regular

III

RICOTTA e SPINACI / Spinach, red chili, anchovies, tomato
100 small / 170 regular

IV

SALSICCIA / House made pork & fennel sausage, fior di latte, sweet fennel, parsley
100 small / 170 regular

V

TONNO FRESCO / Tuna crudo, tomato, roasted peppers, red onions, olive, arugula
100 small / 170 regular

VI

POLPETTA / Meatballs, tomato, fior di latte, oregano, parmigiana
100 small / 180 regular

VII

TARTUFO / Fior di latte, fontina, truffle salsa, radicchio
120 small / 180 regular

MAIN PLATES

I

EGGPLANT PARMIGIANA / Mozzarella cheese, tomato pasatta, basil, parmesan crumbs / 120

II

CHICKEN DIAVOLA / zucchini, black olive, lemon garlic puree / 195

III

MAHI - MAHI / Garden green beans, pistachio nuts, lemon butter sauce / 195

IV

RED SNAPPER / Tuscan Kale, lemon, capers and olives / 195

V

ROSEMERY SUCKLING PIG / Apple jelly, shaved fennel, green lentils / 230

VI

OLIVE CRUMBED LAMB CUTLET / Sweet and sour pumpkin caponata, pine nuts, tomato jus / 250

VII

TWICE COOKED BEEF SHORT RIB / Sweet and sour garden beets, gorgonzola butter / 300

ON THE SIDE

I

ARUGULA / Red radish, parmesan, lemon / 55

II

BRAISED KALE / Garlic, chili, lemon / 55

III

CHERRY TOMATOES / Cucumber, red onion, capers, olives, mint / 55

VI

FRIED LITTLE POTATOES / Balsamic, parmesan, aioli / 55

V

GRILLED VEGETABLES / Seasonal selection, basil pesto / 55

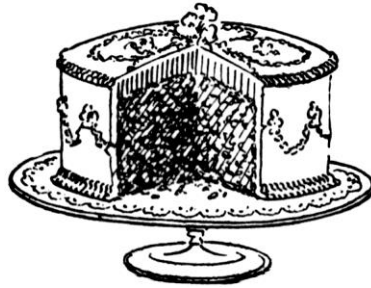
VI

POLENTA CHIPS / Thyme, sea salt, parmesan / 55

VII

ROAST CAULIFLOWER / Walnuts, capers, grapes, radicchio / 55

U M A C U C I N A



D E S S E R T

I

HOUSE MADE GELATO, SORBETO/ PER SCOOP / 30
Ask your server for today's flavors

II

GRANITA / Watermelon, hibiscus poached strawberry, Sambuca cream / 45

III

AFFOGATO/ Espresso coffee, almond biscotti / 75

IV

CHOCOLATE NEMESIS / Golden flourless chocolate cake, whipped cream / 75

V

SEMIFREDDO/ White chocolate, passionfruit, mango, ginger crumbs / 75

VI

TIRAMISU/ Mascarpone custard, whipped cream, rum, coffee, drunken ladyfingers / 75