

STARTERS

BRUSCHETTA DI POMODORI 13.50

toasted bread with tomato relish,
heirloom tomatoes, basil (V)

PANE PIZZA AL ROSMARINO 9.00

pizza bread with rosemary dressing (V)

MOZZARELLA DI BUFALA CAPRESE 19.50

buffalo mozzarella Campana DOP, heirloom
cherry tomatoes, basil oil, black olives paste (V)

BURRATA PUGLIESE (250g) 33.50

burrata cheese from Puglia, wild rocket salad,
heirloom cherry tomatoes, basil (V)

CALAMARI FRITTI 22.00

Mediterranean fried squid,
home-made mayonnaise & chilli sauce

CARPACCIO DI WAGYU 22.00

wagyu beef carpaccio with confit rhubarb,
quail pochet eggs and parmesan mayonnaise

ANTIPASTO MISTO 35.00 small 55.00 big

Italian cold cuts & cheeses,
grilled vegetables, pizza bread

PIATTO DI SALUMI MISTI 35.00 small 55.00 big

mix Italian cold cuts platter, pizza bread
- extra buffalo mozzarella Campana DOP 16.00
- extra burrata from Puglia (300g) 29.00

PROSCIUTTO DI PARMA E MELONE 18.00

Parma ham, rocked melon

SALADS | SOUPS

INSALATA MISTA 14.00

Italian selection of green leaves,
heirloom tomatoes (V)

INSALATA CAESAR 19.00

grilled chicken or smoked salmon, lettuce,
shaved parmesan, quail eggs, sesame breadstick

ZUPPA DEL GIORNO 15.00

vegetarian soup of the day (V)

GUAZZETTO DI COZZE 21.00

peppery Mediterranean black mussels,
bouillabaisse, herbal and garlic breadcrumbs

SIDE DISHES

ROASTED POTATOES (V) 9.00

MASHED POTATOES (V) 10.00

POTATOES FRIES (V) 7.00

GRILLED VEGETABLES (V) 10.00

COUSCOUS SALAD (V) 10.00

SICILIAN VEGETABLES CAPONATA (V) 10.00



PIZZA

our light and fragrant dough has a mix of 7
stone-ground flours, indirect dough
cold-matured for over 70 hours,
high hydration over 70%

DIAVOLA 25.00

tomato sauce, mozzarella, salami, fresh chilli

CAPRICCIOSA 25.00

tomato sauce, mozzarella, mushroom, Italian roasted
ham, artichoke, hard boiled egg, salami

CRUDO E RUCOLA 25.00

tomato sauce, mozzarella, Parma ham, rocket

SOLEPOMODORO 25.00

mozzarella, Italian semi-sun-dried tomatoes, cream,
roasted potato, onion, Italian sausage

RUSPANTE 25.00

mozzarella, cream, mushroom, roasted potatoes,
onion, chicken

HAWAIIAN 25.00

tomato sauce, mozzarella, Italian roasted ham,
charcoal marinated pineapple

CALZONE TRADIZIONALE 25.00

tomato sauce, mozzarella, mushroom, egg,
Italian roasted ham

MARGHERITA 19.00

tomato sauce, mozzarella, basil (V)

IL CONTADINO 24.00

tomato sauce, mozzarella, mixed grilled vegetables (V)

LA BUFALINA 26.00

tomato sauce, buffalo mozzarella DOP, basil (V)

4 FORMAGGI 25.00

mozzarella, fontina, gorgonzola, emmental (V)

IL PESCATORE 25.00

tomato sauce, mozzarella, mixed seafood

REGOLARE 25.00

tomato sauce, mozzarella, prawns, gorgonzola,
Italian sausage

MAKE YOUR OWN PIZZA

cold cuts, chicken, seafood 7.50 each
all other toppings 3.50 each

CUGINI'S SIGNATURES

FEGATO GRASSO 25.00

foie gras, pan brioche, Passito wine reduction,
mango salad, pistachio crumbs

CONCHIGLIE AL PESTO GENOVESE 27.00

Italian basil, pine nuts, potato cream (V)

SPAGHETTO BOTTARGA E GAMBERI 27.00

Sardinian mullet roe, prawns,
extra virgine olive oil, garlic, chilli

HOME-MADE FETUCCINA AL NERO 28.00

squid ink fettuccine, baby squid, peas,
Sardinian mullet roe

HOME-MADE RAVIOLI AL TARTUFO 30.00

black winter truffle & potato, parmesan,
walnuts, truffle butter sauce (V)

RISOTTO ALLA SICILIANA 35.00

Canadian lobster carnaroli "cru" risotto with fresh
asparagus, smith apples, lobster emulsion, celery cress

MAIALINO DA LATTE ARROSTITO 42.00

"26 hours" slow roasted Iberico suckling piglet
marinated with mustard & herbs

LA PASTA FRESCA

HOME-MADE PASTA OF THE DAY

(check out the board for available options)

CLASSIC PASTA

25.00 each

CARBONARA - AMATRICIANA -
MIX SEAFOOD - VONGOLE -
AGLIO OLIO - ARRABBIATA - POMODORO

(add 3.00 for our handmade tagliatelle)

CHARCOAL GRILL

From the Land

MIXED PLATTER

96.00 small 187.00 large

rib-eye steak, Italian sausages, lamb chop,
secreto Iberico, condiments

RIB-EYE STEAK (250g) 55.00

200 days grass fed Australian Angus

YELLOW CORN-FED SPRING CHICKEN 33.00

spicy marinated

LAMB CHOP 45.00

Welsh milk-fed

SECRETO IBERICO PORK 39.00

black Iberian pig fillet

ITALIAN SAUSAGES 28.00

chicken, pork, wagyu beef

From the Sea

MIXED PLATTER

96.00 small 187.00 large

sea bream, Carabineros prawn,
calamari, black mussels, condiments

MEDITERRANEAN SEA BREAM 43.00

400-600 grams

CARABINEROS PRAWN 18.00 each

Spanish red prawn

MEDITERRANEAN CALAMARI 29.00

wild catch Mediterranean squid

Vegan Lover

MIXED VEGETABLES 25.00

lemon dressing, aged balsamic vinegar (V)

DESSERTS

TIRAMISU 16.00

mascarpone, eggs, cocoa sponge cake, coffee, marsala

SEMIFREDDO AL PISTACCHIO 16.00

semi-frozen pistachio from Bronte Sicily,
pistachio crumble, chocolate sauce

PANNA COTTA 15.00

white chocolate base, raspberry coulis,
fresh mix berries

TORTINO AL CIOCCOLATO 17.00

valrhona 72 couverture chocolate lava cake,
almonds crumble, home-made vanilla ice cream

AFFOGATO 15.00

home-made vanilla ice-cream, coffee, rum

GELATO ARTIGIANALE 7.00

home-made ice-cream (ask for available flavours)

SELEZIONE DI FORMAGGI 21.00

selection of Italian cheese



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All prices are subject to GST and 10% service charge
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