



Welcome

About us

They say the best restaurants are found in side streets. Open in 1992, this family run gem is where tradition, quality and passion have not diminished with time.

OUR POLICY: *Let the Ingredients Be the Centrepiece.*

This is why we source 80% of the menu from local farmers, butchers and fishermen. Working with the season not around it, we create dishes upon what is available to us. We are proud of our low carbon footprint and the ingredients that we choose to present to you.

BEFORE YOU DINE.

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

Please inform your server if you are allergic to any of the following ingredients listed on the allergen guide as declared by the Commission Delegated Regulation No. 78/2014 of the EU food information for consumers Regulation (EU FIC).

Allergen Guide:



www.cuccagnamalta.com



ASSAGGINI

BRUSCHETTA POMODORO (V) 🍷🍴	€7.95	FRIED LOCAL CHEESE (V) 🍷🍴🍴🍴	€8.95
<i>Grilled ciabatta bread topped with chopped fresh tomatoes, basil and infused olive oil.</i>		<i>Local cow's milk cheeselets, breaded and fried, served with home-made pear and bajtra liquor jam.</i>	
CARCIOFI E BUFALA (V) 🍷	€14.50	CROQUETTES 🍷🍴🍴🍴	€12.50
<i>Marinated artichokes, bufala di Piemonte mixed leaf, basil oil, basil, sundried cherry tomatoes.</i>		<i>Fluffy potato bites with braised picked rabbit meat and mozzarella; Coated with bread crumbs, quinoa and fried.</i>	
CALAMARI FRITTI 🍷🍴🍴🍴	€11.95	POLPO AL AGLIO 🍷🍴🍴🍴	€13.50
<i>Crispy fried squid slightly dusted with spicy squid salt, served with chili mayo.</i>		<i>Local octopus sautéed with onions, garlic, olives, capers, chopped tomatoes, lemon zest, white wine, anchovy butter, fresh herbs.</i>	
FRITTELLE DI NEONATA & RICOTTA 🍷🍴🍴🍴	€11.50	CARPACCIO DI FILLETTO DI MANZO 🍷🍴	€13.50
<i>White bait fritters, anchovy butter, mixed leaf, orange segments, rosemary-honey ricotta.</i>		<i>Thinly sliced seared beef fillet carpaccio with an apple and fennel slaw, parmesan crisps, asparagus.</i>	
TRADITIONAL LOCAL RABBIT LIVER	€10.50	ARANCINI CON RAGU 🍷🍴🍴	€10.95
<i>Pan seared with onions, garlic, parsley, wine, local beer and rabbit jus.</i>		<i>Homemade bite size rice balls filled with beef ragu, mozzarella, breaded and fried. Served with a side roasted tomato sauce.</i>	

DALLA PIZZERIA

CIAMBELLA 🍷🍴	€12.50	FOCACCINA 🍷🍴	€12.50
<i>A doughnut shaped pizza filled with fresh ricotta, mozzarella, salami Milano and sesame seeds.</i>		<i>Our unique thin crust topped with mozzarella, parmeggiano, shavings and fresh chopped tomatoes.</i>	

INSALATA

LA CUCCAGNA CAPRESE 🍷🍴	€14.95
<i>Fresh tomatoes, Mozzarella di bufala, Parma ham di San Daniele, rucola, olive oil, basil, bread tuile.</i>	
SEABASS 🍷	€14.95
<i>Seared wild seabass fillet on a bed of mixed leaf, cucumber, tomatoes, green peppers, artichokes, lemon zest and herb oil.</i>	
CHICKEN 🍷🍴🍴	€15.50
<i>Local free range chicken breast glazed with honey and mustard, mixed salad leaf, tomatoes, apples, local goat cheese and flaked almonds.</i>	



PASTA

ALL OUR PASTA IS SERVED AL DENTE

SPAGHETTI ARRABIATA (v)  <i>Onions, garlic, fresh chillies, red wine, parsley, tomato sauce, parmesan.</i>	€11.50	SPAGHETTI RABBIT  <i>Local fresh rabbit, onions, garlic, parsley, tomato sauce, peas.</i>	€13.50
SPAGHETTI OCTOPUS  <i>Fresh local octopus tossed with onions, garlic, chopped tomatoes, capers, olives, lemon zest, orange zest, white wine, fresh herbs.</i>	€16.95	GARGANELLI FAROUK  <i>Sautéed onions, mushrooms, mild curry, prawns, spinach, flamed with local anisette, touch of cream and tomato sauce.</i>	€13.95
SPAGHETTI CARBONARA  <i>Crisp guanciale tossed with pecorino and egg yolks. Topped with a poached peppered egg yolk.</i>	€14.50	GARGANELLI POLLO  <i>Penne shaped pasta, tossed with onions, bacon, mushrooms, porcini, chicken, rosemary, white wine, finished with truffle paste and cream.</i>	€13.95
FETTUCCINE MALTESE SAUSAGE  <i>Artisan local Maltese sausage, onions, garlic, local mushrooms, porcini, spinach, a touch of chili, flamed with port, jus, sage and rosemary.</i>	€14.95	FETTUCCINE BOLOGNESE  <i>A timeless classic of fresh in – house ground beef, cooked with hand chopped garlic, carrots, celery, onions, reduced with red wine and finished with a touch of tomato sauce.</i>	€13.50

STUFFED PASTA

RAVIOLI RIOTTA (v)  <i>Home-made ravioli filled with local sheep ricotta, tossed in tomato sauce and fresh herbs.</i>	€12.50	TORTELLACCI VEAL  <i>Home-made tortelloni tossed in a port reduced jus, asparagus and rosemary.</i>	€14.50
Gluten free Ricotta Ravioli Available  €13.95			

RISOTTO

MUSHROOM (v)  <i>Local mushrooms mixed with porcini tossed with onions, garlic, rosemary, flamed with brandy, finished with pecorino, white truffle paste, butter and white truffle oil.</i>	€12.95	GAMBERI ROSSI  <i>Creamy Arborio rice, onions, garlic, fresh tomatoes, local red prawns, lemon zest, white wine, herbs, prawn bisque.</i>	€18.50
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*La Cuccagna
Tradizionale*

Curious to try Our local Cuisine?

THEN TRY OUR TRADITIONAL LOCAL RABBIT

€25 per person

STARTER

½ Spaghetti rabbit

Or

Fried gbejna (goat cheese)

MAIN

Fried rabbit and chips

Or

Rabbit stew (extra 2.50)

DESSERT

Imqaret (date cakes)



SECONDI

TRADITIONAL FRESH LOCAL RABBIT

€19.95

Locally sourced fresh rabbit, traditionally cooked with onions, garlic, parsley, local stout beer, wine and rabbit jus. Served with fries.

For a little extra try it as a stew with tomato sauce, peas and potatoes. €2.50

CHICKEN SALTIMBOCCA

€24.50

Chicken breast sliced and layered with mozzarella, Parma ham, basil, sage, oregano, cooked in white wine and butter sauce; wrapped with Parma ham and baked. Served with roast potatoes, anchovy spinach and chicken jus.

B.B.Q. RIBS

€19.95

Pork loin ribs, gently cooked for 16hours sous vide, coated with our special rub. Served with B.B.Q. sauce and fries.

VEAL COTOLETTA MILANESE

€22.95

Thin veal cutlet, breaded, fried and served with fries, rucola, parmigiano shavings and fresh lemon..

ARGENTINEAN RIBEYE approx. 350g

€24.95

Grilled to your liking served with a small mixed salad and fries.

Add extra peppercorn sauce or mushroom cream sauce for an extra €2.50

CUCCAGNA SUPREME BURGER

€15.50

Prime beef patties made in house, fried onions with red wine, collar bacon, American cheese, sunny side up egg, lettuce, sliced tomatoes. Served in a warm brioche bun and fries.

SAUCES

Creamy peppercorn 	€2.95
Truffle mushroom cream 	€2.95
Port jus	€2.95
Chili Mayo 	€1.95
Honey mustard	€1.95

SIDES

Mixed salad	€2.95
Rucola salad	€3.50
Seasonal vegetables	€3.95
Roast potatoes	€3.50
Fries	€3.75
Sweet potato fries	€3.75



PIZZA

Our Pizza Base is Vegan

MARGHERITA  	€8.50
<i>Tomatoes, mozzarella, basil, oregano.</i>	
GOZITANA   	€13.50
<i>Mozzarella, potatoes, fresh tomatoes, anchovies, tuna, olives, capers, onions, parsley</i>	
FUNGHI (v)  	€10.95
<i>Tomatoes, mozzarella, local mushrooms, oregano.</i>	
SFIZIOSA   	€15.50
<i>Mozzarella, porcini mushrooms, local mushrooms, Maltese sausage, oregano, thyme, grana shavings.</i>	
SICILIANA   	€10.95
<i>Tomatoes, tuna, onions, anchovies, olives.</i>	
MARINARA    	€14.95
<i>Tomatoes, mozzarella, cooked parmesan, octopus, shrimps, calamari, zucchini, chopped fresh tomatoes.</i>	
LOMBARDIA (v)  	€11.50
<i>Tomatoes, mozzarella, spinach, zucchini, peppers, broccoli, black olives, artichokes, fresh tomatoes, herbed seasoning.</i>	
CAPRICCIOSA   	€10.95
<i>Tomatoes, mozzarella, local mushrooms, ham, eggs, olives, artichoke hearts, oregano.</i>	
CALZONE   	€10.00
<i>Tomatoes, mozzarella, ham, eggs.</i>	
MALTESE  	€12.50
<i>Tomatoes, mozzarella, Maltese sausage, Maltese goat cheese, oregano.</i>	
DIAVOLA   	€11.95
<i>Tomatoes, cooked parmesan, onions, salami Calabrese, red pepper, oregano</i>	
QUATTRO FORMAGGI (v)  	€13.95
<i>Tomatoes, pecorino, bufala mozzarella, Maltese goat cheese, parmesan shavings, sesame seeds, oregano.</i>	
FRENCH GOAT CHEESE (v)  	€14.95
<i>French goat cheese, hint of mozzarella, black olives, asparagus.</i>	
CUCCAGNA  	€11.50
<i>Tomatoes, mozzarella, parmesan, Parma ham.</i>	



HOUSE SPECIAL 🍕 🍴	€14.50
<i>Hint of mozzarella, bufala mozzarella, Parma ham, rucola, chopped tomatoes, parmesan shavings, balsamic glaze.</i>	
CARBONARA 🍕 🍴 🥚	€13.50
<i>Mozzarella, pecorino, parmesan, guanciale, egg yolk.</i>	
MISTA 🍕 🍴	€13.95
<i>Tomatoes, salami Calabrese, beef fillet carpaccio, Parma ham, rucola, parmesan shavings.</i>	
MEAT BEAST 🍕 🍴 🍖	€14.50
<i>Tomatoes, mozzarella, salami Calabrese, Maltese sausage, minced beef.</i>	
AL POLLO 🍕 🍴	€13.50
<i>Tomatoes, mozzarella, chicken, corn, onions, B.B.Q. Sauce.</i>	

Any Extra ingredients will be charged & removed items are not refunded

Vegan, lactose free cheese available for an extra €3.50

Keto Pizza Base €2.95 🍴 🥚

Free from Gluten Base €2.50



#cuccagnaofficial