



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:





STARTERS

Sharing a starter is a good ice breaker!

ANTIPASTO



€12.50 / €19.95

A selection of cured hams and cheeses.

FRIED LOCAL CHEESE



€8.95

Local cow's milk hard cheese, breaded and fried. Served with a side of honey mustard.

CALAMARI FRITTI



€11.95 / €19.95

Crispy fried calamari dusted with a slightly spicy squid salt and a side of chili mayo sauce.

OCTOPUS IN GARLIC



€12.95 / €24.00

Fresh local octopus tossed with garlic, onions, touch of chili, olives, lemon, capers and parsley.

TRADITIONAL RABBIT LIVER



€10.50 / €16.95

Fresh local rabbit liver cooked the traditional way, pan seared with garlic, parsley, finished with wine and rabbit jus.

Make sure you check out the Chef's Menu

Our Head chef is always coming up with a variety of unique and mouth-watering dishes to please anyone's palate.

Created with passion, using the freshest of seasonal produce, our focus is to create simple good food. As our chef loves to say "let the ingredients speak for themselves."



LE FOCACCE

Our Pizza dough is vegan, go on then, give it a try!

TOMATO BRUSCHETTA



€8.50

Our delicious pizza base drizzled with olive oil, topped with peeled chopped tomatoes and fresh basil chiffonade.

PRIMA DONNA



€10.50

A must try! Our pizza base spread with pesto and mozzarella, topped with local rocket and peeled chopped tomatoes.

FOCCACINA



€7.95

Our delicious base drizzled with olive oil, garlic, fresh rosemary, pecorino and rock salt.

BURRATINA



€12.50


Our delicious base with a tomatoes, rucola & a fresh burratina. Spread it ,add some extra virgin olive oil and balsamic vinegar for best results!

Add extra:

Rucola €1.00

Parma ham €2.50

Salami spianata  €2.50

Parmesan shavings  €2.50

Vegan Mozzarella  €3.50

Mozzarella  €1.50

“Yesterday I wanted Pizza.

Today I am eating Pizza.

Follow your Dreams!!” – Annon



SALADS

LA CUCCAGNA CAPRESE



€14.95

Tomato salad, Mozzarella di bufala, Parmaham di San Daniele, rucola, olive oil, basil.

SEABASS SALAD

€13.95

Seared seabass on a bed of mixed salad leaf, cucumber, chopped tomatoes, olives, green peppers, artichoke hearts, lemon zest and a drizzle of herb oil.

CHICKEN SUPREME SALAD



€14.95

Corn fed chicken breast, mixed salad leaf, apples, chopped tomatoes, local goat cheese, cucumber, crushed roasted almonds, drizzled with honey and whole grain mustard dressing.



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)



We pride ourselves with our fresh home-made egg pasta.

We also have pasta di Gragnano which is a vegan pasta for an extra €2.00

You can also opt for vegan cheese for an extra €2.75

PASTA

SPAGHETTI ARRABIATA



€11.50

Spaghetti tossed with garlic, onions, fresh chilies, flamed with red wine, sprinkled with parsley, finished with tomato sauce and parmigiano.

FETTUCCINE WITH PESTO DI TRAPANI



€12.50

Fettuccine tossed with an almond pesto, chopped tomatoes, parmesan and finished with a touch of cream.

GARGANELLI FAROUK



€13.95

A staple dish, a house speciality! Onions, mushrooms and prawns are tossed with mild curry, flamed with local aniseed liquor, finished with a touch of tomato sauce and cream.

SPAGHETTI RIZZI



(Upon availability)

€16.50

Spaghetti with sea urchin, onions, garlic, chopped fresh tomatoes, white wine, herbs, fish stock and a touch of shellfish bisque.

SPAGHETTI OCTOPUS



€16.95

Pasta di gragnano tossed with onions, tomatoes, pitted olives, garlic, local octopus, white wine, lemon & herbs.

GARGANELLI POLLO



€13.50

Penne shaped pasta, sautéed onions, garlic oil, bacon, mushrooms, chicken, fresh rosemary, white wine, finished with a touch of white Truffle paste and cream.

SPAGHETTI CARBONARA



€13.50

Crisp guanciale, tossed with a pepper-pecorino cheese emulsion, chopped parsley and egg yolk, topped with a poached pepper crusted yolk.

FETTUCCINE MALTESE SAUSAGE



€14.50

Fresh fettuccine sautéed with onions, confit garlic, local artisan maltese sausage, local mushrooms, baby spinach, a touch of chili and flamed with port, fresh sage and rosemary



FETTUCINE BOLOGNESE



€13.50

A timeless classic of fresh in-house ground beef, cooked with minced garlic, carrots, celery, reduced with red wine and finished with a touch of tomato sauce.

RAVIOLI RICOTTA



€12.50

A Maltese favourite! Home-made Ravioli filled with local ricotta cheese tossed with tomato sauce & parsley.

SPAGHETTI RABBIT



€13.50

Local fresh rabbit meat sautéed with onions and garlic oil, parsley, peas, white wine and tomato sauce.

RISOTTO

MUSHROOM



€12.95

Local mushrooms tossed with onions, garlic, porcini, rosemary, flamed with brandy, finished with a touch of cream, truffle oil and aged parmesan.

GAMBERI



€15.95

Creamy Arborio rice, spring onions, garlic oil, tiger prawns, lemon zest, chopped tomatoes, fresh herbs and prawn bisque.

PORK CHEEK



€15.50

Local pork cheeks, with onions, garlic, fresh thyme, mushrooms and spinach, flamed with port, finished with in house jus, parmesan, cream and butter.



MAINS

SEAFOOD

Please ask your server for the Catch of the Day

POULTRY & OTHER

TRADITIONAL FRESH LOCAL RABBIT



€19.95

Locally sourced fresh rabbit, traditionally cooked with sautéed onions, garlic, chopped parsley, stout beer and white wine; just enough to make it tipsy. Served with a side of fries.

For a little extra try another traditional way to have rabbit and that's as a stew. With potatoes, peas and tomato sauce. Extra €2.00

CORNFED CHICKEN SUPREME



€19.95

Tender chicken breast bone in, cooked sous vide, finished with rosemary jus. Served with mashed potatoes and seasonal vegetables.

CHICKEN POCKET



€21.50

Stuffed chicken breast filled with mozzarella and wrapped with Parma ham and roast potatoes.

PORK

B.B.Q. RIBS

€19.95

Pork loin ribs, gently cooked for 12 hours, coated with our secret rub. Served covered with our in house B.B.Q. Sauce and fries.



BEEF

VEAL COTTOLETTA MILANESE



€21.95

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

Approx. 350g PRIME ARGENTINEAN RIBEYE



€24.95

One of the juiciest ribeye on the market. Grilled to your liking and served with chips and salad. You can also have it as a tagliata.

BURGERS

LA CUCCAGNA SUPREME BURGER



€14.95

Prime beef patties made in house, caramelized onions, bacon, mozzarella, sunny side up egg, lettuce, tomatoes, served in a brioche bun and a side of fries.

Sauces

Creamy peppercorn sauce

€2.95



Creamy mushroom sauce

€2.95



Port jus

€2.95

Chili mayo

€1.95



Honey mustard

€1.95

Sides

Mixed side salad

€2.95

Rucola salad

€3.50

Seasonal vegetables

€3.95



Roast potatoes

€3.50

























Fries

€3.75



PIZZA

Our pizza base is vegan

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|---|---------------|
| Margherita   | €8.50 |
| <i>Tomatoes, mozzarella, basil, oregano.</i> | |
| Napoletana   | €9.50 |
| <i>Tomatoes, mozzarella, anchovies.</i> | |
| Funghi   | €10.95 |
| <i>Tomatoes, mozzarella, local mushrooms, oregano.</i> | |
| Siciliana  | €10.95 |
| <i>Tomatoes, tuna, onions, anchovies, olives.</i> | |
| Lombardia   | €11.50 |
| <i>Tomatoes, mozzarella, spinach, peppers, marrows, aubergines.</i> | |
| Capricciosa   | €10.95 |
| <i>Tomatoes, mozzarella, eggs, mushrooms, ham, olives, artichoke hearts, oregano.</i> | |
| Calzone   | €10.00 |
| <i>Tomatoes, mozzarella, ham, egg.</i> | |
| Maltese   | €12.50 |
| <i>Tomatoes, mozzarella, maltese sausage, maltese cheeselets, oregano.</i> | |
| Diavola   | €11.95 |
| <i>Tomatoes, cooked parmesan, onions, salami calabrese, red pepper, oregano.</i> | |
| Mezza Luna   | €11.50 |
| <i>Mozzarella, ricotta, fresh tomatoes, black olives, spinach.</i> | |
| Quattro Formaggi    | €13.95 |
| <i>Tomatoes, pecorino pepato, bufala mozzarella, maltese goat cheese, parmesan shavings, sesame seeds, oregano.</i> | |
| Al Salmone   | €12.95 |
| <i>Tomatoes, mozzarella, cooked parmesan, home cured salmon.</i> | |



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| French Goat cheese   | €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, tomato concase, parmesan shavings, balsamic glaze.</i> | |
| Carbonara    | €12.95 |
| <i>Hint of mozzarella, pecorino, parmesan, guanciale, runny egg, parsley.</i> | |
| Mista   | €13.95 |
| <i>Tomatoes, parma ham, salami calabrese, fillet carpaccio, parmesan shavings, rucola</i> | |
| Meat Beast   | €14.50 |
| <i>Tomatoes, mozzarella, salami calabrese, maltese sausage, pork mince</i> | |
| Al Pollo   | €13.50 |
| <i>Tomatoes, mozzarella, chicken, corn, onions and BBQ sauce</i> | |

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

Vegan, lactose free cheese available for an extra €3.50

#Lacuccagnaofficial



WAIT!

*Before you leave,
YOU just have to*

*Try our
Home-Made
Desserts!*



Instagram

