



Parties & Private Dining
A space fit for every occasion

Cucina Soho is a warm and sumptuous setting for any party. We can accommodate up to 120 persons seated in the restaurant, and 80 persons seated in the garden. Our feasting menus are changed with the seasons - and we delight in designing individual menus on special request.

Weddings
Cucina Soho is a licensed wedding location.

Summer | Spring 2022

Canapes

10 for a selection of three
2,50 per additional choice

Mixed olives | smoked almonds | pistachios
Focaccia | extra vergine olive oil | balsamic vinegar
Tuna tartare | orange | capers | pine nut
Ricotta | bottarga | pane carasau
Parma ham | stracchino
Raw veal | crostini
Almond | tomato | bruschetta
Roasted peppers | anchovies
Ravioli | ricotta | mint

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Salumi and formaggi platters

Salumi 12,50 pp

Platters of prosciutto di Parma, capocollo Toscano finocchio, salame al Chianti, mortadella

Formaggi 12,50 pp

Platters with a selection of handmade cheeses, from the soft and sublime to the unparalleled strength only achieved with long aged sheep's cheese and in between. Served with crackers, focaccia, pane carasau, honey and fruit.

Mixed platters of Salumi and Formaggi 12,50 pp

Mixed platters with a selection of cured meats, salami, prosciutto and handmade cheeses. Served with crackers, focaccia, pane carasau, honey and fruit.

Italian Feast

menu 55 pp.

Antipasti

Cured meats & nduja on bruschetta

Coppa & Prosciutto

Ribiola, Pecorino Sardo, Gorgonzola and walnuts

Grilled radicchio & balsamic vinegar, marinated grilled peppers & caponata

Baskets of focaccia & grissini

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Primo

Spaghetti with lobster, mussels, clams & tomato

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Riposo

Sgroppino

—

Secondo

Porchetta with grapes, roasted potatoes & fennel

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Dolce

Tiramisu

Italian Classic

menu 40 pp

Antipasto misto di verdure
Grilled marinated peppers
Aubergine with tomato, chili and mint
Young broad beans with ricotta and lemon
Buffalo mozzarella
Focaccia & grissini

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Pork chop marinated with honey and rosemary
or
Sea bream with fennel, lemon and capers
or
Ravioli with ricotta, garden peas and mint

Chickpeas, chili, mint & tomato
Heirloom tomatoes & pickled onions

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Tiramisu
or
Panna cotta
or
Ricotta tart

Cucina Soho

menu 45 pp

Raw & cooked broad beans, ricotta, lemon and mint

or

Crudo of halibut, rosemary and orange zest

or

Porco tonnato

—

Orecchiette with garden peas en pecorino

Linguine cacio & pepe

—

Grilled polenta with morel mushrooms

or

Pork cheeks with wine, fennel and bay leaves

or

Tarbot with tomatoes, olives and basil

Roasted potatoes and wild garlic

Heirloom tomatoes & pickled onions

—

Taleggio latte crudo, crackers & honey

or

Rice pudding with rhubarb & strawberries

or

Hazelnut & pistachio ice-cream

Primavera

menu 38 pp

Focaccia di Recco
with stracchino & anchovies

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Trofie with Pesto Genovese
with potato & green beans

—

Stufato di Pesce napoletano
Neapolitan fish stew

—

Camogliese
Little choux puffs, stuffed with choco-rum ganache

Drinks and wines

Aperitivo

Vermouth spritz | Vermouth Orange Naturale | San Pellegrino 8
Garibaldi | Campari | fresh orange jus 6
Virgin Garibaldi | San Bitter | fresh orange jus 6
Rossini | strawberry | prosecco 8
Gin | tonic 12

Negroni

Classic Negroni 10
Negroni sbagliato 10
Negroni del Professore 10
White Negroni 10

Soft & water

San Pellegrino 6
Acqua Panna 6
Soft drinks from 4

House wines

Sparkling

Oliveda | Cava brut Jove | Catalunya SP 25
Dehours | Grande Réserve | Champagne FR 60
Terre dei Buth | Prosecco frizzante | Veneto IT 30
Camillo Donati | Lambrusco Maestri 2019 | Emilia-Romagna IT 39

White

Villa Castello | Chardonnay Terre di Chieti 2020 | Abruzzo IT 22⁵
Tenuta de Angelis | Falerio 2020 | Marche IT 25
Monte del Fra | Custoza 2020 | Veneto IT 30
Masseria Frattasi | Falanghina Taburno 2020 | Campania IT 35

Rosé

Monte del Fra | Bardolino Chiaretto 2021 | Veneto IT 30

Red

Villa Castello | Sangiovese Terre di Chieti 2020 | Abruzzo IT 22⁵
Cantine Due Palme | Primitivo del Salento Don Cosimo | Puglia IT 27⁵
Monte del Fra | Bardolino 2020 | Veneto IT 30
Salcheto | Chianti Biskero 2020 | Toscana IT 35
Caruso e Minini | Nero d'Avola 2020 | Sicilia IT 35

