



**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.

Autumn | Winter 2022-2023

## 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 | burrata  
Raw veal | crostini  
Almond | tomato | bruschetta  
Roasted peppers | anchovies  
Ravioli | porcini | pecorino

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## Salumi e 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

Porco tonnato

Coppa & Prosciutto

Robiola, Pecorino Sardo, Gorgonzola and walnuts

Grilled radicchio & balsamic vinegar, marinated grilled peppers &  
caponata

Baskets of focaccia e grissini

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Primo

Spaghetti with lobster

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Riposo

Sgroppino

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Secondo

Venison cheeks braised in Barolo  
polenta & porcini

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Dolce

Tiramisu

## Italian Classic

menu 40 pp

Antipasto misto di verdure  
Grilled marinated peppers  
Aubergine with tomato, chili and mint  
Ricotta, pistachio & lemon  
Burrata with roasted pumpkin & treviso  
Focaccia & grissini

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Roasted pork neck, pumpkin & chestnuts  
Sea bream with tomato, capers & leccino olives  
Ravioli with cep mushrooms & pecorino

Oven roasted potatoes  
Green mixed salad

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Tiramisu  
Creamy rice with figs  
Yoghurt panna cotta

**Cucina Soho**  
menu 48 pp

Ricotta, pistachio & lemon  
Crudo of swordfish, rosemary and orange zest  
Porco tonnato

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Orecchiette with pumpkin, chestnuts & provolone  
Ravioli with cep mushrooms & pecorino

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Grilled polenta with ragout of cep mushrooms  
Pork cheeks with Chianti & roasted carrots  
Tarbot with tomatoes, olives and basil

Oven roasted potatoes  
Mixed green salad

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Taleggio latte crudo, crackers & honey  
Rice pudding with poached figs  
Honey-nougat ice cream

**Menu di Natale**  
menu 30 pp

Focaccia & grissini  
Extra vergine olive oil & balsamic vinegar  
Olives, pistachio & smoked almonds

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Antipasti misto  
selection of cured meats, pickled fish & marinated vegetables

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Orecchiette with vension ragu  
Swordfish with salmoriglio (piquant oregano sauce)  
Grilled treviso with walnuts, balsamico & gorgonzola  
Roast potatoes & pumpkin with sage

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Creamy rice pudding  
poached figs & caramelized nuts

Drankenarrangement bij het menu 18 pp  
3 glazen wijn, bier, of frisdrank  
½ fles mineraalwater  
koffie of thee

Menu met het drankenarrangement 48 totaal pp

## Aperitivo

Chardonnay, Sauvignon Blanc of Merlot 0,0%   Alain Milliat	6
Virgin Garibaldi   Sanbitter   Verse jus d'orange	6
Garibaldi   Campari   Verse jus d'orange	8
Vermouth Spritzer   Vermouth Cos Naturale Rosso   Soda	10

## Bier

Birra Moretti   Pilsener 4,6%	6
Birra Ichnusa   Pilsener 4,7%	6

## Cucina Soho wijn selectie

producent | wijn | regio 125 - 375 - 750 ml

## Mousserend

Oliveda   Cava brut Jove   Catalunya SP	6	30
Jean-Philippe Troussel   Terre d'Histoire   Champagne FR		70
Terre dei Buth   Prosecco frizzante   Veneto IT		30
Camillo Donati   Lambrusco Maestri 2019   Emilia-Romagna IT		39

## Wit

Weingut Zähringer   Gutedel 2019   Baden DE	5 - 13 - 25
Monte del Fra   Custoza 2021   Veneto IT	6 - 16 - 30
Feudo   Arancio Grillo 2021   Sicilia IT	7 - 18 - 35
Monte Tondo   Soave Mito 2020   Veneto IT	7 - 18 - 35
Masseria Frattasi   Falanghina Tabuno 2021   Campania IT	8 - 21 - 40
Valli Unite   Bianchino 2020   Piemonte IT	29
Collefrisio   Vigna Quadra Pecorino 2021   Abruzzo IT	38
Gabbas   Vermentino di Sardegna Manzanile 2020   Sardengna IT	39
Monte Tondo   Soave Casette Foscari 2018   Veneto IT	45
Weingut Beurer   Riesling Schilfsandstein 2019   Württemberg DE	48
Estelle Philippe   Macon Viré-Clessé Virolis 2018   Bourgogne FR	52

## Rosé

Monte del Fra   Bardolino Chiaretto 2021   Veneto IT	6 - 16 - 30
Tenuta delle Terre Nere   Etna Rosato 2021   Sicilia IT	49
Proprietà Sperino   Rosa del Rosa 2021   Piemonte IT	55

## Rood

Cantine Due Palme   Levro Negroamaro 2021   Puglia IT	4 - 11 - 20
Weingut Zähringer   Spätburgunder 2020   Baden DE	5 - 13 - 25
Monte del Fra   Bardolino 2020   Veneto IT	6 - 16 - 30
Salcheto   Chianti Biskero 2020   Toscana IT	7 - 18 - 35
Caruso e Minini   Nero d'Avola 2020   Sicilia IT	8 - 21 - 40
Valli Unite   Uvaggio 2018   Piemonte IT	29
Caruso e Minini   Frappato- Nero Mascalese 2019   Sicilia IT	35
Borgo di Colloredo   Rosso Campo in Mare 2017   Molise IT	35
Tenuta Giuliano   Montepulciano d'Abruzzo 2019   Abruzzo IT	40
Filadoro   Irpinia Aglianico 2017   Campania IT	45
Le Ragnaie   Troncone 2016   Toscana IT	45

