

Welcome to la cucina.

We are cooking a variety of traditional Italian dishes
– highlighting northern Italian cuisine.

The featured dishes are specially selected by Sam Sanfratello, our Italian chef to reflect his passion for Italian cuisine.
The menu contains classical antipasti, fresh pasta, rustic classical pizza from our stone oven, handmade lasagne and much more.
To sum it all up, threesixty la cucina brings a piece of Italy to Stockholm!

Sharing Antipasti

Grilled pumpkin with honey / Marinated olives / Prosciutto and parmesan/ Marinated artichoke /Marinated grilled pepper, zucchini and eggplant /
Garlic and basil marinated tomatoes/ Mixed salads: Arugula, iceberg and spinach / Basil and garlic dressing

Uno/One: 100 Due/Two: 185 Quattro/Four: 360

Pizza

All Pizzas are freshly made in our majestic stone oven. All are served with a traditional Italian Tomato sauce and our Mozzarella Cheese blend.

Maccio Mushroom, Onion, Lardo Ham, Ground Beef, Garlic & Chili	135
Italia Parma Ham, Gorgonzola Cheese & Arugula Salad	140
Vegeteriana Mushroom, Marinated Pepper, Zucchini, Egg Plant & Grilled Artichoke	120
Sardegna Mixed Peppers. Fresh Seafood, Garlic & Chili	150
Pollo della Cucina Marinated Chicken, Goat Cheese, Spinach, Sundried Tomatoes & Roasted Pine nuts	140

Pasta

We only serve fresh pasta. Parmesan cheese is served on the side.

Risogni all Frutti di Mare Tiger Prawns, Octopus, Blue Mussels, Scallops, Tomatoes, Garlic, Peperoncino & White Wine	170
Pappardelle con Polpette di Vitello Veal meatballs flavored with Garlic, Lemon, Oregano & Creamy Tomato Sauce	160
Spaghetti alla Carbonara Panchetta, Pecorino Romano, Egg & Cream	145
Rigattoni alla Salsiccia con Peperoncino Salsiccia, Peperoncino, Rosemarin, Green Beans, White Wine & Cream	155
Lasagne al Forno Ground Beef, Tomato Sauce, Béchamel Sauce & Fresh Herbs	160

Main

Our Italian Favorites.

Filetto del Romarino alla Marsalla Vino Marinated Beef Fillet, Rosemary Potatoes, Green Beans & Marsalla Sauce	265
Branzino all Acqapazza Sea bass, Radicchio, White Wine & Lemon Sauce	250
Involto di Pollo alla Tattiana Grilled Chicken breast stuffed with Mozzarella, Garlic & Sundried Tomatoes Risotto, Sage jus	230

Sweets

Tiramisu Sam's own Tiramisu flavored with Sambuca	105
Pannacotta alla Budino di Ricotta Pannacotta flavored with Ricotta & Wild Berries Sauce	95
Torta croccante al Gelato Crispy Ice cream Tort	90

White Wine

07 San Vincenzo Anselmi, Veneto IGT, Italy	340
08 Manifesto (Organic) Nordic Sea Winery, Sicily, Italy	90/315
08 Masi Masianco Masi, Venecia, Italy	95/345
07 Pradalupo Roero Arneis Fontanafredda, Piemonte, Italy	395
07 Mezzacorona Pinot Grigio Riserva Mezzacorona, Trentino, Italy	395

Red Wine

07 Libera Barbera d'Asti DOC Libera, Piemonte, Italy	445
08 Il Conte Montepulciano d'Abruzzo (Organic) Nordic Sea Winery, Abruzzo, Italy	90/315
06 Nipozzano Riserva Chianti Rufina DOCG Marchesi de' Frescobaldi, Tuscany, Italy	495
06 Umani Ronchi Jorio Umani Ronchi, Marche, Italy	375
05 Rosso di Montalcino Castello Banfi, Montalcino, Italien	125/460

Beer

Peroni Nastro Azzurro 33cl	58
Nils Oscar God Lager 35cl	58
Bishops finger 50cl	77
Innis & Gunn Ale 33cl	69
Sierra Nevada Pale Ale 35cl	80
Flying Dog Snake Dog India Pale Ale 35,5cl	90
Pelforth Brune Brown Ale 25cl	58

Italian liquor

Grappa Fiore di Vite	80/120
Grappa Dalla Cia Pinot Noir/Chardonnay	120/180
Limoncello di Capri	80/120

Water

San Pellegrino Sparkling 50cl	49
Aqua Panna Still 50cl	49