



The Italian kitchen

*Cucina Dinner Menu*



# Cucina Dinner Menu

## Salad

**Insalata caterina de medici con insalata, petto di pollo grigliato, pomodori secchi, albicocche secche e noci**

*(Medici salad with romaine lettuce, grilled chicken breast, sundried tomatoes, apricots and walnuts)*

**RWF 9,000**

**Insalata panzanella classica di pomodori freschi, basilico, pane e cipolla, salsa d'olio d'oliva e limone (V)**

*(Classic panzanella salad with fresh tomatoes, basil, onions, bread, drizzled with olive oil and lemon dressing)*

**RWF 8,500**

**Insalatina di rucola, pomodoro, mozzarella fresca e olive , salsa al balsamico (V)**

*(Rocket, mozzarella, olive and fresh tomato salad with balsamic dressing)*

**RWF 7,500**

## Appetizer

**Carpaccio di manzo con rucola e scaglie di parmigiano**

*(Beef carpaccio with rocket salad and shaved parmesan)*

**RWF 9,000**

**Gamberi scottati all'arancia e miele con insalata verde (S)**

*(Honey and orange flavored poached shrimp with mixed green salad)*

**RWF 11,000**

## Hot Appetizer

**Parmiggiana di melanzane con pomodoro basilico e parmigiano (V)**  
*(Eggplant parmiggiana with tomato basil sauce and parmesan cheese)*

**RWF 8,500**

**Arancini di riso con manzo e piselli , serviti con sugo al pomodoro e basilico**  
*(Breaded risotto stuffed with beef and green peas served with tomato and basil sauce)*

**RWF 8,500**

## Soup

**Crema di zucca classica con semi di zucca caramellati al balsamico (V)**  
*(Traditional Italian creamy pumpkin soup topped with caramelized pumpkin seeds)*

**RWF 5,500**

**Zuppa marinara con pesce e frutti di mare (S)**  
*(Marinara soup with fish and seafood)*

**RWF 6,500**



## Specialita di Pasta Fresca

**Pappardelle fresche alla campidanese con ragu di salsiccia fresca, olive, zafferano e salvia**

*(Homemade fresh pappardelle with Sardinian campidanese sauce of sausage, olives, saffron and herbs)*

**RWF 12,500**

**Gnocchi al semolino e spinaci gratinati al forno con salsa di Ricotta e besciamella (V)**

*(Homemade semolina and spinach flavoured gnocchi gratinated with ricotta cheese and bechamel)*

**RWF 12,000**

**Tortelli freschi ai frutti di mare con salsa allo zafferano e pomodorini (S)**

*(Homemade fresh pasta tortelli stuffed with seafood served with light saffron sauce)*

**RWF 13,000**

**Fettuccine di pasta fresca al ragu di agnello e carciofini**

*(Fresh fettuccine pasta with lamb and artichoke ragout)*

**RWF 12,000**

**Culurgiones sardi di patata e menta al sugo di pomodoro e pecorino (V)**

*(Homemade Sardinian culurgiones pasta stuffed with potato and mint tossed with tomatoes and Pecorino cheese)*

**RWF 11,500**

**Spaghettoni alla ligure con pesto di basilico, patate e fagiolini (V)**

*(Fresh Ligurian style spaghetti with pesto sauce of fresh basil, parmesan, potato and green beans)*

**RWF 11,000**

**Classica lasagne al Forno**

*(Lasagna pasta, béchamel sauce with bolognese-red wine beef stew)*

**RWF 13,500**

## Risotto

**Risotto ai funghi porcini con burro e parmigiano**

*(Porcini mushroom risotto with parmesan and butter)*

**RWF 12,500**

**Risotto al salmone e pistacchio**

*(Salmon and pistacchio flavored risotto)*

**RWF 13,500**

## Main Course

**Ossobuco di vitello cotto a bassa temperatura servito con polenta grigliata e risotto allo zafferano**

*(Veal shank ossobuco slow cooked and served with grilled polenta and saffron risotto)*

**RWF 17,000**

**Bistecca alla brace di manzo servito con rucola e patate al rosmarino , salsa ai funghi**

*(T-bone steak chargrilled and served with rocket salad, rosemary roasted potatoes and mushroom sauce)*

**RWF 25,000**

**Filetto di manzo in salsa ai Porcini, patate croccanti e verdure grigliate**

*(Beef filet with porcini mushroom sauce, crunchy potatoes and grilled vegetables)*

**RWF 17,500**



**Costine di agnello in crosta di mandorle e salvia , patate bollite , verdure gratinate e salsa al profumo di tartufo**

*(Almond and sage crusted lamb rack served with boiled potatoes and gratin vegetables and drizzled with truffle flavored sauce)*

**RWF 18,000**

**Galletto grigliato al profumo di limone e rosmarino con verdure verdi saltate e patate al forno**

*(Lemon and rosemary marinated grilled baby chicken served with sautéed green vegetables and roasted potatoes)*

**RWF 13,500**

**Filetto del capitano al forno servito con timballo di verdure e patate Bollite, salsa ai capperi e pepe rosa**

*(Baked fillet of captain fish accompanied with vegetables timballe and parsley garlic steamed potatoes)*

**RWF 15,500**

**Grigliata mista di Pesce, Calamari, Gamberi e Polpo con verdure e salsa grigliate e salsa verde (S)**

*(Mixed grill of fish, calamari, prawns and octopus with grilled vegetables and green sauce)*

**RWF 25,000**

**Filetto di salmone saltato su pure di patate e carote, spinaci saltati, salsa salmoriglio e patate croccanti**

*(Pan-fried salmon fillet in potato and carrot puree with citric salmoriglio sauce and sautéed spinach)*

**RWF 25,000**

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## *Desserts*

**Tiramisu classico con crema al mascarpone, cacao e savoiardi inzuppati al caffè ristretto**

*(Classic tiramisu with mascarpone, cocoa powder, lady fingers and espresso coffee)*

**RWF 7,500**

**Crema frita alla veneziana**

*(Fried Venetian style breaded pastry cream)*

**RWF 7,500**

**Pannacotta con salsa ai frutti di Bosco**

*(Vanilla flavoured cooked cream served with red fruit coulis)*

**RWF 7,500**

**Crostata alla crema di nocciole e cioccolato a scaglie**

*(Biscuit tarte with hazelnut cream and shaved chocolate)*

**RWF 7,500**

**Nutella Dessert Pizza**

*(Hazelnut cream and roasted hazelnuts)*

**RWF 8,500**

**(S) - Shellfish, (V) - Vegetarian**

*If you have any concerns regarding food allergies, please alert your server prior to ordering.*





# Pizza

## Menu



**Margherita (V) RWF 8,000**

Tomato sauce, mozzarella cheese, basil

**Fiorentina RWF 9,000**

Tomato sauce, mozzarella cheese, sautéed spinach, parmesan cheese, egg

**Napoletana (V) RWF 9,000**

Tomato sauce, mozzarella, garlic, anchovies, capers, oregano, olives

**Caprese (V) RWF 8,500**

Cherry tomato, buffalo mozzarella cheese, basil, pesto sauce

**Prosciutto e Rucola RWF 9,000**

Tomato sauce, mozzarella cheese, smoked ham, rocket lettuce, parmesan cheese

**Calzone Farcito (V) RWF 9,000**

Tomato sauce, mozzarella and ricotta cheeses, basil, tomato

**Quattro Stagioni RWF 9,500**

Tomato sauce, mozzarella cheese, cooked ham, mushrooms, artichokes, olives, oregano

**Vegetariana (V) RWF 8,500**

Tomato sauce, mozzarella cheese, bell peppers, mushrooms, onions, spinach

**Salsiccia Piccante RWF 9,000**

Tomato sauce, mozzarella cheese, spicy sausage

**Boscaiola RWF 9,000**

Tomato sauce, mozzarella cheese, mushrooms, sausage, basil

**Parmiggiana (V) RWF 9,000**

Tomato sauce, mozzarella and parmesan cheeses, eggplant, basil

**Quattro Formaggi (V) RWF 9,500**

Tomato sauce, mozzarella, parmesan, gorgonzola and gouda cheeses

**Salmone e Rucola RWF 12,500**

Tomato sauce, mozzarella cheese, baked salmon, cherry tomatoes, rocket lettuce