

Manifesto

La Cucina is committed to nurturing and promoting the principles of Slow Food, particularly the importance of authentic fresh dishes prepared with time honored traditions, that are to be enjoyed in an atmosphere of leisure and conviviality.

To honour Le Quattro Stagioni (the four seasons): la primavera, l'estate, l'autunno, l'inverno, we change our menu each season. Our seasonal menus allow us to explore Italy's rich diversity of regional gastronomy. Each menu focuses on Italy's nord, centro nord, centro sud, or sud, allowing guests to truly experience the best of seasonal regional Italian cuisine.

We enjoy celebrating the Italian culture with our guests as well. To this end, we host events throughout the year such as "Il Carnevale di Venezia," which celebrates the mystique of the Venetian masquerade, "La Festa della Donna," a day on which we celebrate International Women's Day, and "Ferragosto sul Terrazzo," Italy's most celebrated summer holiday held on our rooftop terrace.

We create an environment that showcases our food. Our second-floor space is removed from the activity of the street below, and in the warmer months, Il Terrazzo, our terrace, provides a lovely outdoor vantage point. The clean simplicity of the dining room complements the simplicity of our food, and the openness of our Chef's Table encourages the curious diner to watch meals being created and to interact with the chef.