



Italian indulgence

La Cucina celebrates Italy's culinary traditions with a refreshed menu

On Sunday afternoons in Italy, time seems to soften. Wine glasses clink beneath golden sunlight and kitchens become theatres where recipes passed down through generations are brought to life. It is in these unhurried moments that pranzo, Italy's cherished Sunday lunch tradition, takes the spotlight. At La Cucina, Hyatt Regency Kolkata, this ritual has found a new home with the launch of its refreshed menu and an indulgent Sunday Pranzo, where leisurely dining is served with the warmth of Italian hospitality.

There was an abundant buffet of antipasti and dolci, inviting guests to graze through handcrafted starters and desserts at their own pace. The heart of the meal, however, unfolded à la minute. Fresh pastas, creamy risottos and hearty mains were prepared to order and served directly from pan to plate, preserving every aroma, texture and flourish exactly as they left the kitchen. The result was a celebration of Italy's regional flavours, from Lombardy and Emilia-Romagna to the sun-kissed coasts of Liguria and Sicily, all interpreted with seasonal ingredients and meticulous craftsmanship.

What: La Cucina
Where: Hyatt Regency Kolkata, JA-1, JA Block, Sector 3,
When: Lunch 12.30 pm to 3pm and dinner 7pm to 10.45pm
Pocket pinch: ₹4,500 for two

8 Celebrating local produce through Italian technique, the Branzino d'Acqua Dolce di Kolkata featured pan-seared river bass accompanied by roasted zucchini, sautéed spinach and a squeeze of fresh lemon. Delicately cooked, the fish retained its natural sweetness, while the vegetables added freshness and texture, creating a dish that felt both refined and deeply rooted in place.

9 For lovers of robust flavours, the Scotta Dita della New Zealand delivered beautifully char-grilled New Zealand lamb chops with exceptional tenderness. Rosemary-crust baby potatoes lent earthy warmth, while a glossy lamb jus intensified every bite, making this one of the meal's most memorable highlights.

10 The finale belonged to Tiramisu Firmato La Cucina, the restaurant's signature interpretation of Italy's most beloved dessert. Prepared traditionally with sabayon, mascarpone and Kahlúa, it was theatrically served directly from pan to plate. Each spoonful delivered airy cream, delicate coffee-soaked layers and bittersweet cocoa in perfect harmony, a timeless ending that lingered long after the final bite.

Chef de cuisine Manoj Singh said: "After extensive research and countless tastings, we arrived at a menu that truly reflects the diversity of Italian cuisine. We've travelled across Italy through food, drawing inspiration from regions such as Sicily, Sardinia, Lombardy and Milan, bringing together their distinct flavours under one roof. From fresh handmade pastas and naturally fermented sourdough Neapolitan pizzas to authentic, classically prepared risottos, every dish celebrates Italian tradition. At the same time, we've embraced local ingredients, like Calcutta's freshwater sea bass, and interpreted them through an Italian lens. More than anything, we wanted La Cucina to feel like the kitchen of an Italian home, a place where warmth, generosity and heartfelt hospitality come together over great food."

"La Cucina has been a defining part of Hyatt Regency Kolkata's culinary journey. A place that guests have returned to over the years for celebrations, conversations and moments that stay with them. This menu is a continuation of that journey, shaped by the same commitment to authenticity, craftsmanship and the timeless elegance of Italian cuisine," said general manager Animesh Barat.



Somasundaram G, executive chef, Hyatt Regency Kolkata

Tanesia Ghose Dey
Pictures courtesy:
Hyatt Regency Kolkata

1 The immersive mock setup transformed the space into a charming Italian trattoria, complete with dedicated reel and food zones, tables dressed with Aperol Spritz, antipasti and focaccia, personalised La Cucina aprons, and a live pasta station where fresh, handmade pasta was crafted to order before guests' eyes.

2 The journey opened with Fritto Misto alla Genovese, an antipasto that immediately evoked the Ligurian coastline. Delicate seafood fritters arrived cloaked in an impossibly light, crisp batter, their sweetness elevated by bright citrus aioli and herbaceous salsa verde. Every bite balanced crunch with freshness, offering the perfect prelude to the courses that followed.

3 Among the risottos, the Risotto ai Funghi showcased the remarkable simplicity that defines Italian cooking. Arborio rice, slowly stirred into a velvety emulsion with rich porcini stock and Grana Padano cheese, carried the deep earthiness of wild mushrooms. Luxuriously creamy yet retaining its signature al dente bite, it was comfort and elegance in equal measure.

4 The Risotto alla Milanese paid homage to Lombardy's most celebrated classic. Saffron-tinted Arborio rice, enriched with Parmesan, formed a silky canvas for tender braised lamb, while vibrant gremolata cut through the richness with fresh citrus and herbs. It was a beautifully balanced dish that honoured Milanese tradition while offering satisfying depth.

5 Fresh pasta has always been the soul of an Italian kitchen, and the Ravioli di Ricotta e Spinaci embodied that philosophy. Pillow parcels enclosed a delicate filling of creamy ricotta, spinach and fragrant nutmeg, creating a dish that was understated, comforting and unmistakably homemade.

6 Equally satisfying was the Tagliatelle alla Bolognese, where ribbons of fresh pasta intertwined effortlessly with a slow-cooked lamb ragù. Rich, hearty and deeply savoury, the sauce clung to every strand, demonstrating why Bolognese remains one of Italy's most enduring culinary treasures.

7 No Italian feast feels complete without pizza, and the Pizza Margherita reminded diners why simplicity often triumphs. Fresh mozzarella melted into vibrant tomatoes, while fragrant basil completed the tricolour tribute to Italy. The blistered crust, crisp at the edges yet wonderfully airy within, allowed each ingredient to shine.