

LA CUCINA ITALIAN RESTAURANT



Antipasti

Panzerotti Feast

Four Turn over stuffed pastry. Choice of Chipotle chicken, Beef, Ham and Cheese or Vegetable

\$8.99/ \$2.50ea

Baked Clams

Open shell, stuffed with oreganata, served over garlic, lemon and wine sauce.

M/P

Calamari Fritto

Fried calamari, served with marinara or fradiavolo sauce.

\$11.99

Insalate

Traviata

Mix Greens, Dried Cranberries, Walnuts, Feta, Tomato and Raspberry Vinaigrette

\$11.95

Cesare

Romaine Lettuce, Croutons, Parmesan Cheese and Homemade Garlic and Anchovy Dressing.

\$10.95

Mussels Di Il Giorno

\$10.99

Antipasto Freddo

Selection of Italian meats and cheeses with olives and homemade marmalade.

\$14.99

Polenta

Creamy corn meal in a Bolognese or mushroom sauce.

\$10.99

Zuppa

Minestrone – Bean, Pasta and vegetables in a tomato broth. Bowl \$8.99

Lentil – Vegetable broth with lentils. Bowl \$8.99

Insalata della Casa

Mix Greens, Tomato, Red Onions and White Balsamic.

\$8.95

Caprese

Burrata Cheese, Tomato served over Mix Greens, Topped with Balsamic Reduction.

\$11.95

***Add Chicken, Beef \$3.99 or Shrimp \$4.99**

Pollame

Margherita

Breaded Chicken, topped with tomato sauce and melted cheese. Served over pasta.

\$17.95

Saltimbocca

Chicken sautéed in brown sage sauce topped with prosciutto and mozzarella served over spinach.

\$20.95

Scarpariello

Sautéed with sausage, artichoke hearts, lemon, rosemary, roasted garlic and chardonnay.

\$18.99

Marsala

Sautéed with mixed wild mushrooms and marsala wine.

\$18.99

Carne

Bistecca di Manzo

Grilled ribeye with seasalt and rosemary, served over creamed spinach with roasted potatoes and crispy onions. \$26.95

Petit Mignon Au Poivre

Grilled and served in peppercorn sauce. Served with mashed potatoes.

\$24.95

Stinco D'Agnello

Braised lamb shank, served in a cabernet, tomato sauce. With mashed potatoes.

\$24.95

Margherita

Veal cutlet topped with tomato sauce and melted mozzarella. Served over pasta.

\$18.95

Limone

Veal sautéed with capers, lemon and chardonnay sauce. Served with mashed potato.

\$18.99

Saltimbocca

Veal sautéed in sage sauce, topped with prosciutto, mozzarella, served over spinach.

\$22.95

we reserve the right of admission and refusal of service to anyone. in group functions of six or more, there will be an automatic 18% service charge added to the check. order sharing allowed with an additional charge. We use only the finest ingredients and fresh all-natural products. Every dish is prepared to order.

Mare

Salmone

Nut crusted, over sautéed spinach with mustard sauce.

\$22.95

Gamberi Scampi

Shrimp in a garlic, lemon and wine sauce served with grilled vegetables.

\$19.99

Pescatore

Mix seafood in a spicy tomato sauce served over linguini.

\$22.95

Pasta

Linguini white clam sauce

Fresh clams sautéed with garlic and olive oil.

\$M/P

Spaghetti Alla Carbonara

Made with imported pancetta, onion, cheese and egg yolk.

\$17.95

Lasagna

With meat sauce and ricotta.

\$17.95

Ravioli

Cheese ravioli served in a sage brown sauce with walnuts.

\$17.95