

# CUCINA RUSTICA

## ITALIAN RESTAURANT

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### ANTIPASTI

Burrata “**Caprese**”, basil pesto, sliced Roma tomatoes and balsamic glaze \$16.

**Fire Roasted Shrimp** Spinach, charred tomato, scampi butter \$17

**Cucina Meatballs** - wood-roasted (beef, veal, pork), tomato gravy, parmesan, and fresh ricotta \$14

### INSALATA

**Della Casa** arugula, tomato, EVOO, aged balsamic, parmesan \$10

**Classic Caesar**, chopped romaine, toasted croutons, Caesar dressing, parmesan Reggiano, caper ricotta \$14

**Cucina Wedge**, iceberg, bleu cheese dressing, onion strips, bacon, bleu cheese crumble \$16

Golden and red **Beet**, arugula, goat cheese crumbles, candied walnuts, pickled onion & apple, honey vinaigrette \$17

**Country Greek** romaine, pickled tomato & onion, feta, olive relish, oregano roasted garlic vinaigrette \$13

*Add Shrimp \$7 or Chicken \$5 to Any Insalata*

### PORTATA PRINCIPALE

**Fettuccine pomodoro**, basil, mozzarella, charred tomato \$24

**Chicken Parmigiana**, traditional, fried, with mozzarella, fontina and tomato sauce with fettuccine \$27

**Cannelloni**, ricotta, chicken, mushroom, spinach,  
and alfredo sauce \$30

**Lasagna Bolognese**- pork, beef, tomato, bechamel, ricotta and mozzarella \$26

**Wild Mushroom Ravioli**, mushroom bisque, crispy truffle potato, parmigiano \$27

**Lobster Scampi**, Maine lobster, linguine, charred tomato, Castelvetrano olives, saffron broth, leeks & garlic \$36

**Nonna’s Cheese Tortelloni**, Parma Rosa sauce, house made sausage \$29

**Chicken Alfredo**, fettuccine, house smoked bacon, peas, parmigiano \$28

**Veal Parmigiana**, traditional, fried, with mozzarella, fontina and tomato sugo topped with fresh arugula, tomato & mozzarella with pesto \$36

**Eggplant Napoleon**, stacked, wood oven roasted  
with red sauce, mozzarella, fontina and tomato-arugula salad \$25

*Add Meatball(s) \$ 5 ea. Shrimp \$7 or Chicken \$5*