

CUCINA RUSTICA

ITALIAN RESTAURANT

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 \$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 spring mix, pickled tomato & onion, feta, olive relish, Greek dressing \$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

Lasagna Bolognese- pork, beef, tomato, alfredo and mozzarella \$26

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

Lobster Scampi, Maine lobster, linguine, charred tomato, Castelvetro olives, saffron broth, leeks & garlic \$38

Nonna's Cheese Tortellini, Parma Rosa sauce, house made sausage \$29

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

Veal Parmigiana, fried, with mozzarella, fontina and tomato sauce with fettuccine \$36

Eggplant Napoleon, stacked, wood oven roasted with mozzarella, ricotta & fontina cheese and tomato-arugula garnish \$25

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