

La Cucina

CASUAL ITALIAN DINING

COCKTAILS

APERITIFS

<i>Americano</i> – Campari, Martini Rosso Sweet Vermouth, Club Soda	\$7.00
<i>Campari and soda</i> – Campari, Club Soda	\$6.25
<i>Negroni</i> – Gin, Campari, Martini Rosso Sweet Red Vermouth	\$8.75
<i>La Cucina Bellini</i> – Peach Liqueur, Sparkling Wine	\$8.25
<i>Rossini</i> – Prosecco, Strawberry Puree	\$6.25
<i>Amaretto Sour</i> – Disaronno Originale, Lemon Sour	\$6.25

SUGGESTED WINES

VINO BIANCO

	GLASS	BOTTLE
<i>Bertani Pinot Grigio "Velante"</i> – Veneto, Italy	\$7.75	\$32.00
<i>Santa Margherita Pinot Grigio Valdadige</i> – Veneto, Italy	\$9.00	\$37.00

VINO ROSSO

<i>La Valentina Montepulciano d'Abruzzo</i> – Abruzzi, Italy	\$9.00	\$37.00
<i>Castello Banfi Chianti Classico Riserva</i> – Tuscany, Italy	\$10.25	\$42.00
<i>Antinori Toscana "Villa Antinori"</i> – Tuscany, Italy	\$12.50	\$52.00
<i>Feudi di San Gregorio Rubrato Aglianico</i> 375ML – Italy	-	\$19.00

SPARKLING

<i>Aneri Prosecco Brut</i> – Veneto, Italy	\$7.75	\$38.00
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VINO CARAFE

La Cucina Chianti – Classic Tuscan Chianti, Light Italian Red Wine that pairs wonderfully with all Entree Selections

<i>Glass</i>		\$5.75
<i>1/2 litre (3-4 Glasses)</i>		\$16.50
<i>1 litre (6-7 Glasses)</i>		\$31.00

PLEASE CONSULT YOUR SERVER FOR OTHER PREMIUM BRANDS.

IF YOU HAVE ANY TYPE OF FOOD ALLERGY, PLEASE ADVISE YOUR SERVER BEFORE ORDERING.

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FIRST COURSE

APPETIZERS

Pasta e Fagioli Soup – Cannellini Beans, Vegetables, Orecchiette Pasta

Carpaccio of Beef Tenderloin – Parmigiano Reggiano, Arugula Salad

Fried Calamari – Garlic Aioli, Lemon

Tomato and Fresh Mozzarella – Olive Oil, Basil

Cucina Insalata – Butter Lettuce, Arugula, Figs, Crispy Pancetta, Virgin Olive Oil, Balsamic Vinaigrette Dressing

Classic Caesar Salad – Romaine, Parmigiano Reggiano, Garlic Croutons

Chopped Salad – Radicchio, Romaine, Salami, Artichoke, Olives, Red Onion, Creamy Lemon Vinaigrette

MAIN COURSE

PIZZA

Margherita – Fresh Mozzarella, Tomato, Basil

Smoked Salmon – Arugula, Olive Oil, Red Onion

Roasted Chicken – Caramelized Onion, Mushrooms, Fresh Mozzarella

Pepperoni – Capicola, Roasted Peppers

PASTA

Penne Rigate – Homemade Meatballs, Rich Tomato Basil Sauce

Cheese Tortellini – Pesto, Pecorino Cheese

Spaghetti Carbonara – Pancetta, Cream, Parmigiano Reggiano, Black Pepper

Seafood Fettuccine – Calamari, Shrimp, Mussels, Garlic, Parsley, Lemon, Olive Oil

Farfalle – Tuscan Pomarola Sauce

ENTREÉS

Ossobuco Gremolata – Creamy Polenta

Risotto – Shrimp, Porcini Mushrooms, Spinach

Pork Saltimbocca – Prosciutto, Sage, Gnocchi, Marsala Butter Sauce

Chicken Parmesan – Spaghetti, Fresh Mozzarella, Pomarola Sauce

Seared Salmon – Italian White Beans, Tomato, Olives, Basil Oil Drizzle

Ribeye Steak Fiorentina – Rosemary Roasted Potatoes, Sautéed Spinach

Vegetable Lasagna – Grilled Zucchini, Roasted Peppers, Fresh Mozzarella

COVER CHARGE APPLIES

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