

LaCucina di Hampden House

FIRST COURSE

SHRIMP COCKTAIL

Marinated, jumbo shrimp; traditional cocktail sauce 2.95 per

P.E.I. MUSSELS

Fra diavlo style - hot cherry peppers, capers, garlic, spicy tomato sauce

or

Bianco style - capers, garlic, shallots, lemon; white wine broth

9-

EGGPLANT TOWER

Layers of fried eggplant, beef steak tomatoes, buffalo mozzarella, basil pesto, fresh tomato salsa 9-

LUMP CRABCAKES

Luscious lump crabmeat - nothing but - seared to golden crisp on a bed of arugula citrus salad, roasted red pepper remoulade and citrus buerr blanc 10-

SWEET POTATO FRIES

Roasted garlic and parsley dipping sauce 8-

ARANCINI DI RISO

Risotto balls stuffed with a blend of veal, pork, sweet peas and romano cheese served on a bed of San Marzano tomato basil 6 for 8-

CALAMARI FRITTI

Fresh calamari, breaded and fried with traditional garlic marinara

or

Spicy cherry peppers, garlic and oil

or

Sweet and Sour

9-

BLACKENED SCALLOPS

Iron skillet blackened sea scallops, fire roasted corn salsa and sweet mango sauce

10-

FRIED CAMEMBERT

Lightly breaded fried camembert cheese, cranberry chutney and spicy dijon mustard 9-

ARTICHOKE FRANCAISE

Baby artichoke hearts, lightly breaded, sauteed with lemon, sweet butter, pinot grigio, parmesan cheese 8-

CAJUN POPCORN SHRIMP

Cajun seasoned rock shrimp fried and served with a honey horseradish dipping sauce 10-

EGGPLANT ROLLATINI

Large slices of breaded eggplant rolled with roasted garlic, prosciutto, spinach, ricotta and mascarpone cheese topped with san marzano tomato sauce and mozzarella cheese 11-

CHEF MIGUEL'S SELECTIONS

MEDITERRANEAN SWORDFISH

Center cut swordfish pan seared and served over sautéed orzo, kalamata olives, capers, grape tomatoes, fresh basil, garlic, shallots and spinach topped with eggplant caponata 25-

DOUBLE THICK PORK CHOP

Double bone-in pork chop grilled and accompanied with sweet mashed potatoes mixed with cranberries, sage, pecans and asparagus. The pork chop is finished with a pancetta-apple brandy cream sauce 22-

LOBSTER TRUFFLE MAC & CHEESE

Lobster knuckle meat, prosciutto di parma, aged white cheddar, 'trumpet' pasta, ritz cracker crumb crust, truffle oil drizzle 27-

BEEF SHORT RIBS BAROLO

"Osso Bucco" style, braised with tomato, celery, carrots, onions and Barolo wine complimented with truffle mac n' cheese 29- small plate 15-

GRILLED RIB-EYE

16 oz. boneless rib-eye served with Yukon Gold garlic mashed, accompanied with sauteed garlic spinach, finished with a truffle cream sauce 28-

RACK OF LAMB

Dijon and herb encrusted rack of lamb served over our creamy risotto mixed with crimini mushrooms, grape tomatoes, artichokes and sweet peas; the lamb is finished with a thyme-grape demi glaze 27-

SALAD COURSE

INSALATA MISTA

Organic mixed greens, fire roasted red peppers, grape tomatoes, kalamata olives, roasted garlic, sprinkle of Asiago cheese and our lemon balsamic dressing lg 8- sm 5.50-

CAESAR SALAD

Tender romaine hearts, garlic croutons, parmesan cheese and our caesar salad dressing lg 9 - sm 6.50

CAFÈ CLASSIC

Organic mixed greens, bacon, tomato salsa, crumbled gorgonzola cheese, drizzled with balsamic reduction lg 8- sm 5.50-

WEDGE SALAD

Chilled wedge of iceberg lettuce with cherry tomatoes, topped with crispy smoked bacon and chunky bleu cheese dressing 7-

SPINACH SALAD

Baby spinach, stacked with pancetta, blueberries, candied walnuts, crumbled gorgonzola cheese and fried onion bundle, with a raspberry vinaigrette 9-

CAPRESE SALAD

Layered buffalo mozzarella and beef steak tomatoes topped with basil, E.V.O.O. and balsamic reduction 10-

Quality takes time, please be patient as your food is being prepared to order

MAIN COURSE

MIGUEL'S LASAGNA

Layers of ground beef, veal, pork, sausage, ricotta, mozzarella, provolone, cottage cheese, fresh herbs and garlic with san marzano tomato sauce 19-

PISTACHIO ENCRUSTED SALMON

Salmon encrusted with pistachios served over a bed of baby arugula tossed with shaved red onion, gorgonzola cheese, crispy bacon, grape tomatoes and roasted butternut drizzled with lemon truffle vinaigrette 24-

SCALLOPS & GNOCCHI

Large succulent sea scallops sautéed with crimini mushrooms, sweet peas, roasted red peppers, sage and sweet Italian sausage with madeira cream sauce tossed with gnocchi pasta and topped with romano cheese 23-

VEAL CHOP ARRIZO

Pan seared veal chop served over our creamy risotto mixed with toasted pine nuts, raddichio, oyster mushrooms, sage and asiago cheese finished with a truffle cream sauce 29-

FETTUCINI PERUGIA

Sautéed shrimp, sausage, julienne chicken, spinach, rosemary and garlic with a san marzano marsala cream sauce tossed with egg fettucini 21-

VEAL SCALLOPINI

Thinly pounded veal sautéed with crushed grape tomatoes, breaded eggplant, basil, spinach & garlic covered with a brandy cream sauce finished with smoke mozzarella served over rosemary roasted potatoes 22-

SCALLOPS SORRENTO

Pan seared sea scallops served over a saute of shaved cauliflower, butternut, pancetta, red onion, grape tomatoes and spinach finished with a sweet roasted red pepper coulis 25-

VEAL "OSSO BUCCO" MILANESE

Slow . . . slow . . . slow braised veal shank simmered with roasted winter vegetables over saffron risotto (Available only on Friday & Saturday nights) 26-

TUSCAN SEA BASS

Pan seared; atop spinach, Tuscan white beans, garbanzo beans, pancetta, grape tomatoes, garlic, Blood Orange balsamic reduction 27-

GRILLED FILET MIGNON

Lobster and asparagus mashed potatoes, Bordelaise demi-glaze 28-

LOBSTER RISOTTO

Lobster knuckle meat, prosciutto, sweet peas, basil, mascarpone cheese risotto 24- small plate 16-

SEARED SCALLOPS WITH PUMPKIN RAVIOLI

Walnut sage cream reduction 21- small plate 12-

CRAZY ALFREDO

Chicken, sweet sausage, sopressatta salami, roasted red peppers, spicy alfredo, fettuccini 19- small plate 12-

PENNE BOLOGNESE

A classic meat sauce of ground veal, beef, pork and sausage sauteed with onions, garlic and basil in a San Marzano tomato sauce tossed with penne pasta 19- small plate 13-

SHRIMP GORGONZOLA

Large shrimp, sun-dried tomatoes, arugula, roasted garlic, gorgonzola cream sauce, 'Trumpet' pasta 21- small plate 15-

PENNE DIGIORGIO

Pancetta, peas, shallots, parmigiano cream sauce 17- small plate 11-

VEAL MILANESE

Breaded cutlet, parmesan, parsley, lemon zest, topped with dressed mixed greens 20-

FRANCAISE

Cod 19- Chicken 17- Veal 20-

Lemon, parsley, capers and white wine, Yukon Gold garlic mashed

PARMESAN

Chicken 17- Veal 20-

Lightly breaded, parmesan, penne marinara and mozzarella

MARSALA

Filet 28- Veal 20- Chicken 17-

Crimini, oyster and field mushrooms, prosciutto, parsley, sweet Marsala wine sauce, Yukon Gold garlic mashed

SIDE DISHES

GARLIC SPINACH
PARMESAN RISOTTO
YUKON GOLD GARLIC MASHED
FRENCH FRIES
VEGETABLE DU JOUR

CHILDREN'S MENU

SPAGHETTI & MEATBALLS
PASTA & BUTTER
CHICKEN TENDERS
FETTUCINI ALFREDO

PERSONAL SIZE ~ BRICK OVEN PIZZA

Cheese Pizza – 10.00
Pepperoni – 10.75
D'Amato – 10.50
Eggplant Romano – 10.75
White Pie – 10.50
Chicken Tender – 11.50
Hawaiian – 11.50
Mexican Fajita – 11.50
Gorgonzola Cheeseburg – 12.00

Veggie Variety – 11.50
Cafe Combo – 12.50
Chicken, Sausage and Roasted Red Pepper – 12.50
Greek – 11.50
Carbonara – 12.00
Chicken Pesto – 12.00

Create Your Own – Add any of the following to a cheese pizza: Chicken, hamburger, pepperoni, sausage, anchovies, olives, caramelized onions, eggplant, mushrooms, roasted red peppers, fresh tomatoes and extra cheeseEach Item: 10" – .75



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