

- FIRST COURSE -

Colossal Shrimp Cocktail ~ 3.50

cocktail sauce, lemon

Sicilian Wings ~ 13

oven roasted, parmesan, rosemary
chili flake, caramelized onion

Calamari Fritti ~ 12

breaded and fried, marinara sauce

Mike C's Meatballs ~ 8

blend of beef, veal and pork,
marinara, parmesan cheese

Mussels Fra Diavolo ~ 11

hot cherry peppers, capers, garlic
spicy tomato sauce

Fried Camembert Cheese ~ 12

cranberry chutney, spicy dijon

Eggplant Tower ~ 11

fried eggplant, beef steak tomato
fresh mozzarella, basil pesto
tomato bruschetta

Crab Cakes ~ 14

arugula, radicchio and fennel salad,
green olive vinaigrette,
sun-dried tomato aioli

Grilled Vegetable Bruschetta ~ 11

zucchini, summer squash, eggplant,
red peppers, balsamic vinegar,
ricotta salata cheese, focaccia bread

Eggplant Marino ~ 8

thin sliced pan fried eggplant,
san marzano tomato sauce,
parmesan cheese, fresh basil

- SALADS -

Insalata Mista ~ large 9.50 ~ small 7

organic mixed baby greens, roasted red peppers, grape tomatoes, kalamata olives, roasted garlic,
asiago cheese, lemon balsamic vinaigrette

Classic Caesar ~ large 9.50 ~ small 7

tender hearts of romaine, garlic croutons, parmesan cheese, creamy caesar dressing

Burrata Salad ~ 12

prosciutto, cantaloupe, arugula, toasted almonds
lemon and roasted garlic vinaigrette

Wedge Salad ~ 11

iceberg lettuce, grape tomatoes, applewood smoked bacon
gorgonzola cheese, bleu cheese dressing

Chop Salad ~ large 9.50 ~ small 7

cucumber, tomato, asparagus, chick peas, zucchini, summer squash,
gorgonzola cheese, white balsamic vinaigrette

- PASTA -

Shrimp Farfalle ~ 15

artichokes, slow roasted tomatoes, spinach, toasted pine nuts,
ricotta salata cheese, lemon pesto cream sauce

Summer Carbonara ~ 12

house cured pancetta, grilled sweet corn, zucchini, summer squash
haricot verts, spaghetti rigate, egg yolk

Rigatoni Bolognese ~ 13

ground veal, beef, pork and sausage, san marzano tomato sauce

Crazy Alfredo ~ 13

chicken, sweet Italian sausage, sopresatta, roasted peppers
spicy red wine alfredo sauce, fettucine pasta

~ Gluten Free Pasta Available ~

- CLASSICS -

Milanese

arugula, cucumber, basil,
cherry tomatoes, red onion,
castelvetrano olives
broken red wine vinaigrette

Parmesan

san marzano tomato sauce
mozzarella cheese, rigatoni pasta

Francaise

white wine butter sauce, lemon
capers, linguine pasta

Chicken ~ 13 Veal ~ 15 Cod ~ 14

- ENTRÉE SALADS -

Grilled Chicken Insalata ~ 13

organic mixed baby greens
roasted peppers, kalamata olives
roasted garlic, asiago cheese
lemon balsamic vinaigrette

Salmon Chopped Salad ~ 15

cucumber, tomato, asparagus, chick peas,
zucchini, summer squash,
gorgonzola cheese,
white balsamic vinaigrette

Chicken Caesar Salad ~ 13

tender hearts of romaine
garlic croutons, parmesan cheese
creamy caesar dressing

- BURGERS, SANDWICHES AND ENTREES -

La Cucina Burger ~ 12

blend of chuck and sirloin, Applewood smoked bacon, aged cheddar
lettuce, tomato, red onion, mayo, French fries

Rosemary Chicken Panini ~ 12

Grilled marinated chicken breast, lettuce, tomato, Applewood bacon
fresh mozzarella, sun-dried tomato pesto, French fries

Chicken Parmesan Panini ~ 11.50

marinara sauce, mozzarella cheese, ciabatta roll, French fries

Corned Beef Reuben ~ 13

sauerkraut, swiss cheese, thousand island dressing, rye bread, french fries

Veal Milanese Panini ~ 13

goat cheese, arugula, lemon, red onion, fig jam, ciabatta, french fries

Faroe Islands Salmon ~ 15

zucchini, summer squash, grilled corn, peppers, farro, peach vinaigrette

Beer Battered Fish and Chips ~ 14

french fries, creamy coleslaw, tartar sauce

- sweet potato fries available as a substitution on any sandwich -

- SPECIALTY BRICK OVEN PIZZAS -

White Clam ~ fresh littleneck clams, house cured pancetta, pecorino, oregano

Nut Job ~ toasted pistachios, pesto genovese, arugula, asiago cheese, lemon

Figgy Piggy ~ prosciutto di parma, fig jam, arugula, gorgonzola, balsamic glaze

Liquid Hot Magma ~ hot soppressata, spicy Calabrian chili paste, slow roasted tomato,
parmesan, provolone, mozzarella

Magic Mushroom ~ roasted garlic puree, caramelized onions, wild mushrooms,
fresh rosemary, goat cheese

Tomato/Tomahto ~ sun-dried tomato pesto, slow roasted tomato, fresh tomato,
basil, fresh mozzarella

~ Executive Chef ~ Paul Roberge ~