

SMALL **MEDIUM** **LARGE**
 12" = 8 SMALL PIE SLICES 14" = 8 LARGE PIE SLICES 20" = 16 SQUARE SLICES

- CHEESE** – Tomato sauce and Mozzarella cheese for a “simply sensational” Pizza
 12" – \$13.00 14" – \$17.25 20" – \$20.00
- PEPPERONI** – Thinly sliced Pepperoni over our tomato sauce and mozzarella cheese.
 12" – \$13.75 14" – \$18.25 20" – \$22.00
- RED & WHITE** – E.V.O.O., garlic, red sauce, mozzarella & parmesan
 12" – \$13.00 14" – \$17.25 20" – \$20.00
- PISTACHIO BASIL** – Pesto sauce, pistachios, lemon juice, baby arugula, shaved parmesan & mozzarella cheese
 12" – \$16.00 14" – \$21.00 20" – \$26.00
- D'AMATO** – Fresh tomatoes, garlic, basil and Mozzarella, “the traditional”.
 12" – \$13.75 14" – \$18.25 20" – \$22.00
- CHICKEN BACON RANCH** – Grilled chicken, applewood bacon, buttermilk ranch and mozzarella
 12" – \$14.50 14" – \$18.75 20" – \$23.50
- WHITE PIE** – E.V.O.O., garlic, mozzarella cheese, basil and oregano. Outstanding!
 12" – \$13.50 14" – \$17.75 20" – \$21.00
- MEAT LOVERS** – Pepperoni, hamburger, sausage & applewood bacon
 12" – \$15.00 14" – \$19.25 20" – \$23.75
- HAWAIIAN** – Fresh Pineapple, smoky ham, Mozzarella and a hint of sharp Asiago.
 12" – \$14.50 14" – \$18.75 20" – \$23.50
- VEGGIE VARIETY** – Artichokes, eggplant, roasted peppers, mushrooms, onions, fresh tomatoes and basil under melted mozzarella.
 Served red or white!
 12" – \$14.75 14" – \$19.00 20" – \$23.75
- GORGONZOLA CHEESEBURG** – The staff favorite! Hamburg, tantalizing gorgonzola cheese and tomato sauce melt perfectly together.
 12" – \$15.00 14" – \$19.25 20" – \$23.25
- CAFE COMBO** – Pepperoni, hamburg, onions, peppers, mushrooms, tomato sauce and mozzarella. House Specialty.
 12" – \$14.75 14" – \$19.00 20" – \$23.75
- CHICKEN, SAUSAGE AND ROASTED RED PEPPER** – Sweet Italian sausage, tender chicken, roasted red peppers with garlic and mozzarella cheese.
 Served red or white!
 12" – \$15.00 14" – \$19.25 20" – \$23.25
- CARBONARA** – Parmesan cream sauce: spinach, red onions, garlic, bacon and mozzarella cheese
 12" – \$14.50 14" – \$18.50 20" – \$22.50
- CHICKEN PESTO** – Grilled chicken, tomato, pesto mozzarella and asiago cheese
 12" – \$14.50 14" – \$18.50 20" – \$22.50
- CREATE YOUR OWN** – Add any of the following to a cheese pizza: Grilled chicken, crispy chicken, hamburger, pepperoni, sweet italian sausage, anchovies, olives, onions, eggplant, broccoli, mushrooms, roasted red peppers, fresh tomatoes and extra cheese
 Each Item: 12" – \$.75 14" – \$1.00 20" – \$1.25



(413) 566-8324
FAX (413) 566-0069

1 Allen Street
 Hampden, MA 01036

lacucinahampden.com

FIRST COURSE

COLOSSAL SHRIMP COCKTAIL (GF)

Marinated, traditional cocktail sauce 3.95- per

P.E.I. MUSSELS (GF)

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

or

Bianco style - capers, garlic, shallots, lemon, white wine broth 11-

MIKE C'S MEATBALLS

Blend of beef, veal and pork, marinara sauce and parmesan cheese
2 for 8-

EGGPLANT TOWER

Layers of fried eggplant, beef steak tomatoes, buffalo mozzarella, basil, pesto, fresh tomato salsa 10-

FRIED CAMEMBERT

Lightly breaded, with cranberry chutney and spicy dijon mustard 10-

CRAB CAKES

Served over arugula with a lemon basil aioli drizzle 14-

BRUSSELS SPROUTS (GF)

Pan fried; spicy aioli 12-

CALAMARI FRITTI

Breaded and fried with traditional garlic marinara

or

Spicy cherry peppers, garlic and oil 11-

SICILIAN WINGS (GF)

Oven roasted with parmesan cheese, rosemary, chili flakes and carmelized onions 13-

ARTICHOKES FRANCAISE

Egg battered and served with capers in a lemon butter white wine sauce 11-

FRIED OYSTERS

Lightly floured and fried served with an anchovy caper aioli 11-

FLATBREAD OF THE DAY

Ask your server for the chef's creation 12-

CHEF MIGUEL'S SELECTIONS

PUMPKIN RAVIOLI

Pan seared sea scallops, walnuts, sage and shaved prosciutto in a sweet madeira cream sauce 27-

PAN ROASTED HALIBUT

San marzano tomato stew with tuscan white beans, calamari, diced yukon potatoes, green Spanish olives and flat leave parsley 29-

PORK CHOP MILANESE

14 oz bone-in chop pounded and pan fried topped with organic mixed greens with E.V.O.O, lemon juice and heirloom tomatoes 24-

SKIRT STEAK (GF)

Served over roasted duck fat baby bliss potatoes, pancetta, butternut squash and shaved brussel sprouts with a chimichurri sauce 28-

SHORT RIB MAC & CHEESE

Shredded slow braised beef short rib, aged cheese blend, campanelle pasta and truffle ritz crumbs 28- small plate 17-

VEAL SALTIMBOCCA

Stuffed and rolled with fontina cheese, prosciutto, sage, red peppers and spinach, served with mashed potatoes and topped with a marsala glaze 25-

SALAD COURSE

Add to any salad: Chicken (\$4), Shrimp (\$3 per), Salmon (\$13), Skirt Steak (\$19), Scallops (\$19)

INSALATA MISTA (GF)

Organic mixed greens, fire roasted red peppers, grape tomatoes, kalamata olives, roasted garlic, sprinkle of Asiago cheese and house made lemon balsamic dressing lg 9.50- sm 7-

CAESAR

Tender romaine hearts, garlic croutons, parmesan cheese and house made caesar dressing lg 9.50 - sm 7-

BEEF SALAD

Yellow and red roasted beets, candied walnuts, goat cheese and arugula with house made lemon vinaigrette dressing 12-

WEDGE SALAD

Iceberg lettuce, grape tomatoes, applewood bacon and Gorgonzola crumbles with bleu cheese dressing 10-

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

MAIN COURSE

CLASSICS

MILANESE

Pan fried over organic mixed greens tossed with E.V.O.O, lemon juice, cherry tomatoes and topped with parmesan cheese
Chicken 19- Veal 24-

PARMESAN

Lightly breaded and fried over rigatoni in a san marzano tomato sauce with melted mozzarella cheese
Chicken 19- Veal 24-

FRANCAISE

Lemon butter white wine sauce with capers; yukon gold mashed potatoes and vegetable of the day
Cod 21- Chicken 19- Veal 24-

BEEF SHORT RIBS

Slow braised with aromatic vegetables, served over parmesan herb polenta and topped with a fried leek bundle
33- small plate 19-

GRILLED FILET

8 oz pan seared Filet served over grilled portabella mushrooms, roasted red peppers, roasted duck fat baby bliss potatoes and spinach with a stilton port wine glaze
30-

PASTA

TORTELLINI DiGIORGIO

Tossed with pancetta, peas and shallots in a parmigiano madeira cream sauce
18- small plate 12-

LOBSTER TRUFFLE MAC & CHEESE

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

RIGATONI BOLOGNESE

A classic meat sauce of ground veal, beef, pork and sausage sautéed with onions, garlic and basil in a san marzano tomato sauce
19- small plate 13-

CRAZY ALFREDO

Chicken, sweet Italian sausage, sopresatta salami and roasted red peppers in a spicy burgandy wine alfredo sauce tossed with fettucini pasta
19- small plate 13-

PESTO RIGATONI

Artichoke lemon walnut pesto sauce topped with shaved asiago cheese 17-

SEAFOOD

NEW ENGLAND BAKED COD

Topped with ritz crackers in a white wine and butter sauce with garlic mashed potatoes and vegetable of the day 22-

FAROE ISLAND SALMON (GF)

Shaved brussels sprouts, pepper wood bacon, tuscan white beans, cauliflower and roasted tomatoes with a lemon basil aioli 27-

PISTACHIO SEA BASS

Encrusted with pistachios and served over a lobster and pea risotto with a pineapple rum butter sauce 32-

A LA CARTE

GARLIC SPINACH (GF)

PARMESAN RISOTTO (GF)

YUKON GOLD GARLIC MASHED (GF)

DUCK FAT ROASTED POTATOES (GF)

VEGETABLE DU JOUR (GF)

TRUFFLE MAC N CHEESE

ASPARAGUS (GF)

FRENCH FRIES

TEMPERATURE GUIDE

RARE - DARK PURPLE-RED, COOL CENTER

MEDIUM RARE - BRIGHT RED, WARM CENTER

MEDIUM - RICH PINK

MEDIUM WELL - TAN WITH SLIGHT PINK CENTER, FIRM

WELL - NO PINK, CHEWY

PERSONAL SIZE ~ BRICK OVEN PIZZA

Cheese Pizza - 13.00

Pepperoni - 13.75

D'Amato - 13.75

Meat Lovers - 15.00

White Pie - 13.50

Chicken Bacon Ranch - 14.50

Hawaiian - 14.50

Gorgonzola Cheeseburg - 15.00

Pistachio Basil - 16.00

Veggie Variety - 14.75

Café Combo - 14.75

Chicken, Sausage and Roasted Red Pepper - 15.00

Red and White - 13.00

Carbonara - 14.50

Chicken Pesto - 14.50

Create Your Own - Add any of the following to a cheese pizza: Grilled chicken, crispy chicken hamburger, pepperoni, sweet italian sausage, anchovies, olives, fresh, red or carmelized onions, eggplant, broccoli, mushrooms, roasted red peppers, fresh tomatoes and extra cheese.....Each Item: 12" - .75



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No separate checks for parties of 8 or more