



DINNER MENU

FIRST COURSE

SICILIAN WINGS - 13.5

oven roasted, parmesan, rosemary, chili flake, caramelized onion

CALAMARI FRITTI - 15

traditional or spicy Rhode Island style, marinara sauce

NONNA'S MEATBALLS - 14.5

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

EGGPLANT MARINO - 13.5

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

SWEET & SOUR CAULIFLOWER - 13.5

crispy fried cauliflower, zucchini noodle salad, sesame ginger vinaigrette, spicy aioli

SMASH BURGER SLIDERS - 13.5

chef's secret sauce, yellow american cheese, potato roll, crispy bacon, cajun onion straws

PARMESAN GARLIC

ZUCCHINI FRIES - 12.75

charred tomato aioli, shaved parmesan cheese, aged balsamic, fresh basil, cracked black pepper

"CAPRESE" RAVIOLI - 15.25

burrata ravioli, sliced tomatoes, fresh basil, garlic, olive oil, balsamic glaze

GENERAL TSO'S SHRIMP - 13.75

sesame seeds, scallions, toasted cashews, pickled carrots, spicy aioli

CRISPY FRIED MOZZARELLA - 13.25

tomato and calabrian chili fondue, basil pesto drizzle, crispy prosciutto

MUSSELS - 16.75

lemon, roasted tomatoes, white wine, basil, parsley, roasted garlic butter, grilled focaccia bread

SALADS

INSALATA MISTA - Lg 13 | Sm 10

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

CAESAR - Lg 13 | Sm 10

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

BURRATA SALAD - 13

arugula, strawberries, toasted almonds, snow peas, carrot ribbons, dried blueberries, raspberry lemon vinaigrette, sunflower seeds

BEET SALAD - 12.5

honey whipped goat cheese, shredded raw beets, toasted pistachios, arugula, orange segments, pomegranate glaze, olive oil

WEDGE SALAD - Lg 13 | Sm 10

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

Add a protein to any salad: Grilled Chicken + 5, Salmon + 11, Shrimp + 10, Scallops + 11.5

PASTA

SHRIMP SCAMPI - 25 | sm plate 20

shrimp, zucchini, summer squash, tomatoes, spinach, fresh herbs, capers, spaghetti, garlic white wine butter sauce

BAKED MAC AND CHEESE - 20

pancetta, baby spinach, caramelized onions, creamy fontina cheese, ritz cracker crumbs, cavatappi pasta

Add Grilled Chicken + 5, Lobster + 14, Short Rib + 9.5

RIGATONI BOLOGNESE - 23 | sm plate 19.5

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

CRAZY ALFREDO - 24.5 | sm plate 20

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

Gluten Free Pasta Available

Executive Chef/Operator ~ Paul Roberge | Culinary Team ~ Trenton Hill and Cory Kenney

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

CLASSICS

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

PARMESAN san marzano tomato sauce, mozzarella cheese, rigatoni pasta

FRANCAISE white wine butter sauce, lemon, capers, yukon gold mashed potatoes, zucchini and squash

MARSALA mushrooms, pancetta, marsala wine sauce, yukon gold mashed potatoes, zucchini and squash

Chicken 25 | Cod 26 | Cauliflower 22

SEAFOOD

FAROE ISLANDS SALMON - 28.5
sesame coconut rice, baby bok choy, edamame ginger carrot slaw, maple soy glaze

DRUNKEN LOBSTER - 31.75
fresh lobster meat, sun-dried tomatoes, garlic shallots, baby spinach, whiskey cream sauce, fettucine

PAN SEARED SEA SCALLOPS - 31.5
sweet pea and corn risotto, haricot verts, carrot and zucchini ribbons, strawberry lemon glaze

SEAFOOD GNOCHETTI - 31.5
shrimp, scallops, mussels, lemon thyme cream, slow roasted tomatoes, asparagus, basil pesto oil

FISH AND CHIPS - 23
beer battered cod, creamy coleslaw, tartar sauce, French fries

CHEF'S SELECTIONS

FILET MIGNON
rosemary roasted potatoes, roasted vegetables, cabernet demi - 36 | sm plate 32

Surf and Turf Add-ons:

Lobster 14 | Shrimp 10 | Scallops 11.5

BRAISED SHORT RIB
parmesan herb polenta, roasted baby carrots, fried leeks, pan jus - 33 | sm plate 25.5

GRILLED 12 OZ RIBEYE - 29.5
rosemary roasted potatoes, asparagus, baby carrots, roasted garlic butter

GRILLED 14 OZ PORK CHOP - 28
roasted sweet potatoes, pancetta, brussels sprouts, cauliflower, candied walnuts, bourbon cider glaze

LA CUCINA BURGER - 16.5
blend of chuck and sirloin, applewood smoked bacon, cheddar cheese, lettuce, tomato, onion, mayonnaise, french fries

SPECIALTY

BRICK OVEN PIZZAS

NUT JOB toasted pistachios, basil pesto, arugula, asiago cheese, lemon

FIGGY PIGGY pancetta, fig jam, arugula, gorgonzola, balsamic glaze

BIRD IS THE WORD ranch dusted crispy chicken, bacon, hot honey bbq, red onion, mozzarella

MAGIC MUSHROOM roasted garlic puree, caramelized onions, wild mushrooms, rosemary, goat cheese

TOMATO/TOMAHTO sun-dried tomato pesto, slow roasted tomato, fresh tomato, basil, fresh mozzarella

MAUI WOWIE pineapple, pancetta, pickled jalapenos, green onion, ricotta, mozzarella

SWEETY PIE
sopressata, ricotta, slow roasted tomatoes, mozzarella, garlic oil, fresh basil, hot honey drizzle

VEG OUT cauliflower crust, zucchini, broccoli, roasted tomato, pesto, mozzarella, parmesan

SPROUT IT OUT shaved brussels sprouts, bacon, garlic oil, fontina, caramelized onions, parmesan

Gluten Free Cauliflower Crust Available \$2.5

SIMPLY GRILLED

Choice of a Protein, Sauce and 2 Sides.

PROTEINS

- Filet Mignon 8oz 36, 6oz 32
- Ribeye 29.5
- Pork Chop 28
- Scallops 31.5
- Faroe Islands Salmon 28.5
- Shrimp 25
- Atlantic Cod 26
- Grilled Chicken Breast 25

SAUCES

- Maple Soy Glaze
- Cabernet Demi
- Bourbon Cider Glaze
- Spicy Aioli
- Strawberry Lemon Glaze
- Raspberry Lemon Vinaigrette

SIDES

- Sautéed Spinach
- Parmesan Risotto
- Garlic Mashed Potato
- Pasta
- Mac & Cheese
- Sherried Mushrooms
- Asparagus
- Roasted Zucchini
- Brussels Sprouts
- Broccoli
- French Fries
- Rosemary Roasted Potato

JOIN OUR LOYALTY PROGRAM AND RECEIVE 5% BACK ON YOUR PURCHASES