

- FIRST COURSE -

Sicilian Wings ~ 13
oven roasted, parmesan, rosemary,
chili flake, caramelized onion

Calamari Fritti ~ 12
breaded and fried, marinara sauce

Mike C's Meatballs ~ 10
blend of beef, veal and pork,
marinara, parmesan cheese

Mussels ~ 12.50
lemon, roasted tomatoes,
white wine, basil, parsley,
roasted garlic butter,
grilled focaccia bread

Eggplant Marino ~ 9
thin sliced pan fried eggplant,
san marzano tomato sauce,
parmesan cheese, fresh basil

Buttermilk Fried Cauliflower ~ 11
sweet chili glaze, spicy aioli

Fried Camembert Cheese ~ 12
cranberry chutney, spicy dijon

FAMILY STYLE TO-GO

- SERVES UP TO 6 PEOPLE -

**ALL FAMILY STYLE MEALS ARE
SERVED WITH A GARDEN SALAD
AND FRESH BAKED ROLLS**

Chicken Parmesan - 42

Rigatoni Bolognese - 42

Chicken Marsala - 42

Chicken Francaise - 42

Crazy Alfredo - 42

Chicken Broccoli Alfredo - 42

Spaghetti and Meatballs - 42

Braised Beef Short Ribs - 47

- SALADS -

Insalata Mista ~ large 9.50 ~ small 8
organic mixed baby greens, roasted red peppers, grape tomatoes, kalamata olives,
roasted garlic, asiago cheese, lemon balsamic vinaigrette

Classic Caesar ~ large 9.50 ~ small 8
tender hearts of romaine, garlic croutons, parmesan cheese, creamy caesar dressing

Burrata Salad ~ 12
apples, dried cranberries, arugula, candied walnuts, carrot ribbons, pomegranate vinaigrette

Wedge Salad ~ large 11 ~ small 8.50
iceberg lettuce, bleu cheese dressing, grape tomatoes,
applewood smoked bacon, gorgonzola cheese

Add a protein to any salad-
grilled chicken \$5 salmon \$8.50 shrimp \$8.50 scallops \$10

- PASTA -

Shrimp Scampi ~ 22 ~ small plate ~ 17
shrimp, zucchini, summer squash, tomatoes, spinach,
fresh herbs, capers, spaghetti, garlic white wine butter sauce

Baked Mac and Cheese ~ 16
pancetta, baby spinach, caramelized onions,
creamy fontina cheese, ritz cracker crumbs, cavatappi pasta
add grilled chicken- \$5 add lobster - \$13 add short rib- \$7

Rigatoni Bolognese ~ 19.50 ~ small plate ~ 14.50
ground veal, beef, pork and sausage, san marzano tomato sauce

Crazy Alfredo ~ 19.50 ~ small plate ~ 14.50
chicken, sweet Italian sausage, soppressata, roasted peppers,
spicy red wine alfredo sauce, fettucine pasta

~ Gluten Free Pasta Available ~

~ Executive Chef ~ Paul Roberge ~

- CLASSICS -

Milanese

arugula, cucumber, basil,
cherry tomatoes, castelvetro 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 ~ 20.50 Cod ~ 22

- SEAFOOD -

Faroe Islands Salmon ~ 24.50

orzo, asparagus, zucchini, summer squash, spinach,
chick peas, tomatoes, blackberry vinaigrette

Drunken Lobster ~ 27.50

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

Fish and Chips ~ 21

beer battered cod, creamy coleslaw,
tartar sauce, French fries

Pan Seared Sea Scallops ~ 26

lemon basil risotto, baby kale, roasted butternut squash,
shaved carrot salad, cranberry honey glaze

Cioppino ~ 26

cod, shrimp, littleneck clams, mussels,
fennel, tomato butter sauce, fregola,
grilled focaccia bread

- CHEF'S SELECTIONS -

Filet Mignon ~ 30 ~ small plate ~ 26.50

rosemary roasted potatoes, roasted vegetables, cabernet demi

~Surf and Turf add-ons ~ lobster \$13 shrimp \$8.50 scallops \$10

Braised Short Rib ~ 29.50 ~ small plate ~ 21

parmesan herb polenta, roasted baby carrots, fried leeks, pan jus

Grilled 14 oz Pork Chop ~ 24

roasted sweet potatoes, pancetta, brussels sprouts,
cauliflower, candied walnuts, bourbon cider glaze

Grilled 12 oz Ribeye ~ 29

rosemary roasted potatoes, asparagus, baby carrots, roasted garlic butter

La Cucina Burger ~ 12.50

blend of chuck and sirloin, applewood smoked bacon, cheddar cheese,
lettuce, tomato, onion, mayonnaise, French fries

- SIMPLY GRILLED - CHOICE OF A PROTEIN, SAUCE AND 2 SIDES-

Proteins~ Filet Mignon, Ribeye, Pork Chop, Grilled Chicken Breast

Faroe Islands Salmon, Scallops, Shrimp, Atlantic Cod

Sides~ Garlic spinach, parmesan risotto, garlic mashed potato, rosemary roasted potato,
sherried mushrooms, asparagus, veg du jour, mac & cheese, brussels sprouts,
broccoli, french fries, pasta

Sauces ~ blackberry vinaigrette, cabernet demi, bourbon cider glaze,
spicy aioli, cranberry honey glaze, pomegranate vinaigrette

- SPECIALTY BRICK OVEN PIZZAS -

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

Figgy Piggy ~ pancetta, fig jam, arugula, gorgonzola, balsamic glaze

Get Him to The Greek ~ spinach, roasted tomatoes, kalamata olives, feta cheese, red onion, oregano

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

Sprout it Out ~ shaved brussels sprouts, bacon, garlic oil, fontina cheese, caramelized onions, parmesan

Sweetie 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

~ Gluten Free Cauliflower Crust Available ~

~ Executive Chef ~ Paul Roberge ~