

## - 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 ~ 9**  
blend of beef, veal and pork,  
marinara, parmesan cheese

**Mussels ~ 11**  
lemon, roasted tomatoes,  
white wine, basil, parsley,  
roasted garlic butter,  
grilled focaccia bread

**Eggplant Marino ~ 8**  
thin sliced pan fried eggplant,  
san marzano tomato sauce,  
parmesan cheese, fresh basil

**Buttermilk Fried Cauliflower ~ 10**  
sweet chili glaze, spicy aioli

**Fried Camembert Cheese ~ 12**  
cranberry chutney, spicy dijon

## FAMILY STYLE TO-GO

- SERVES 6 PEOPLE -

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

**Chicken Parmesan - 40**

**Rigatoni Bolognese -40**

**Chicken Marsala - 40**

**Chicken Francaise - 40**

**Crazy Alfredo - 40**

**Chicken Broccoli Alfredo - 40**

**Spaghetti and Meatballs - 40**

**Braised Beef Short Ribs - 45**

## - SALADS -

**Insalata Mista ~ large 9.50 ~ small 7.50**  
organic mixed baby greens, roasted red peppers, grape tomatoes, kalamata olives,  
roasted garlic, asiago cheese, lemon balsamic vinaigrette

**Classic Caesar ~ large 9.50 ~ small 7.50**  
tender hearts of romaine, garlic croutons, parmesan cheese, creamy caesar dressing

**Burrata Salad ~ 12**  
strawberries, sugar snap peas, arugula, shaved carrots, snow peas,  
lemon vinaigrette, crispy pancetta

**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 \$4    salmon \$8    shrimp \$8    scallops \$10

## - PASTA -

**Shrimp Scampi ~ 21 ~ small plate ~ 16**  
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- \$4    add lobster -\$12    add short rib- \$6

**Rigatoni Bolognese ~ 19 ~ small plate ~ 14**  
ground veal, beef, pork and sausage, san marzano tomato sauce

**Crazy Alfredo ~ 19 ~ small plate ~ 14**  
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 ~ 19.50    Cod ~ 21**

## - SEAFOOD -

### **Faroe Islands Salmon ~ 24**

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

### **Drunken Lobster ~ 26**

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 ~ 25**

spring vegetable risotto, strawberry white balsamic glaze,  
asparagus, snow pea and shaved carrot salad

### **Tuscan Seafood Stew ~ 25**

cod, shrimp, littleneck clams, mussels,  
cannellini beans, escarole,  
grilled garlic focaccia bread, lemon basil oil

## - CHEF'S SELECTIONS -

### **Filet Mignon ~ 30 ~ small plate ~ 26.50**

rosemary roasted potatoes, roasted vegetables, cabernet demi

**~Surf and Turf add-ons ~    lobster \$12    shrimp \$8    scallops \$10**

### **Braised Short Rib ~ 29 ~ small plate ~ 19.50**

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 ~ 28**

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

### **La Cucina Burger ~ 12**

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, mushroom demi  
bourbon cider glaze, spicy aioli, strawberry white balsamic glaze

## - 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 ~**