

## INSALATE

<b>CAPRICCIOSA</b> Mushrooms, carrots, salami, mozzarella, anchovies, roasted peppers, radishes, mixed greens, tomato and artichoke	8.50
<b>SANT' ANDREA</b> Arugula, mushrooms, celery, toasted pignoli nuts, and imported Parmigiano cheese with lemon and extra virgin olive oil dressing	8.50
<b>SPINACI BARBABIETOLE</b> Baby Spinach with Beets, goat cheese and walnuts mixed with a balsamic vinaigrette	8.50
<b>RIGATONI CON PROSCIUTTO E FORMAGGIO</b> Large tubular pasta, prosciutto, asiago cheese, tomato, basil, black olives, tossed in extra virgin olive oil, with a hint of garlic, served over mixed greens	7.95
<b>SALMONE CON RUCOLA E FORMAGGIO DI CAPRA</b> Smoked Salmon on toast points with goat cheese, over arugula with capers and red onions, with a lemon and olive oil dressing	10.50
<b>POLLO AL CURRY</b> Chicken salad with curry, green and red peppers, golden raisins and mango chutney, served over arugula	8.50
<b>MISTA CON POLLO</b> Warm Milanese-style diced chicken breast with marinated tomato over mixed greens	8.95
<b>CAPRESE DI STAGIONE</b> Fresh mozzarella, tomato and basil over mixed greens	7.50
<b>FRUTTI DI MARE</b> Calamari, conch, octopus and celery with extra virgin olive oil and lemon served over arugula	11.50
<b>CESARE</b> Ceasar's salad prepared Cucina style ...with grilled chicken breast *4.00 additional charge	8.00
<b>MISTA VERDE</b> Mixed greens, tomato, carrots, celery and radishes with extra virgin olive oil and Balsamic vinegar	SM 4.50 LG 6.50
<b>RUCOLA CON SPEZZATINO DI POLLO</b> Grilled chicken with arugula, roasted peppers, fresh herbs, white wine vinegar and extra virgin olive oil	8.50
<b>INSALATA DI TONNO</b> Tuna, celery, onions, carrots, capers and low fat mayonaise over mixed greens	8.50
<b>MISTA CON SALSICCIA</b> Mixed greens with grilled Italian sausage, goat cheese and diced tomato	8.50
<b>ZUPPA DEL GIORNO</b> Two soups prepared daily	6.50
<b>FRITTATA O ZUPPA O INSALATA MISTA</b> Combination of any two: warm Cucina Frittata, mixed green salad or soup of the day	7.50
<b>ZUPPA CON INSALATA MISTA</b> Cucina Soup of the Day and mixed green salad	7.25

## PANINI

<b>CAMPAGNA</b> Our own fresh mozzarella, tomato, and basil, lightly brushed with extra virgin olive oil and Balsamic vinegar	7.00
<b>PIEMONTE</b> Imported Brie, ham, tomato and mixed greens with honey mustard	8.00
<b>BASILICATA</b> Smoked turkey with pancetta, tomato, avocado and mayonnaise	8.50
<b>POLLO CON PESTO</b> Grilled chicken with a basil pesto sauce, parmigiano cheese and pignoli nuts	8.50
<b>PARMA</b> Eggplant, mozzarella, roasted peppers and Prosciutto	8.00
<b>MILANO</b> Grilled panini with Milanese style chicken breast, tomato sauce and mozzarella	8.50
<b>SALSICCIA</b> Italian sausage with red and green peppers, onions and a plum tomato sauce	8.00
<b>VERDURE</b> Grilled vegetables and goat cheese	7.50
<b>TONNO</b> Tuna melt with provolone cheese	8.50
<b>PORTOBELLO E SPINACI</b> Portobello mushroom with steamed spinach, brie cheese and truffle oil	8.00
<b>MEATBALL</b> Pork meatballs in a spicy ragu with parmigiano cheese	8.50
<b>SALMONE</b> Smoked salmon, mascarpone cheese, tomato and red onion	9.00



## PASTE

<b>PENNE CON POMODORO E BASILICO</b> Quill shaped pasta with tomato and basil	11.50
<b>RAVIOLI ALLA PROVENZALE</b> Pasta stuffed with ricotta & spinach with tomato sauce and a touch of cream	12.00
<b>KAMUT PENNE PRIMAVERA</b> Whole wheat penne with fresh vegetables and shallots	13.50
<b>LINGUINE ALLE VONGOLE</b> Linguine with red or white clam sauce	15.00
<b>MEZZE RIGATONI CON POLPETTE</b> Short rigatoni with pork meatballs in a spicy tomato ragu	13.50
<b>MELANZANE ROLLATINE</b> Rolled eggplant stuffed with ricotta, imported Parmigiano and our own fresh mozzarella in a plum tomato sauce	12.00
<b>SPAGHETTI RODOLFO</b> Spaghetti with Bolognese sauce, peas, mushrooms and a splash of cream	13.00
<b>FARFALLE ALLA CAPRI</b> Bow tie shaped pasta prepared with broccoli, sweet Italian sausage and Parmigiano cheese	12.50
<b>LASAGNE BOLOGNESE</b> Lasagne prepared with a Bolognese style meat sauce	12.50
<b>MANICOTTI CON POMODORO</b> Large tubular pasta stuffed with ricotta cheese, prepared in a plum tomato sauce	12.50

## POLLO

<b>POLLO FIORENTINA</b> Breast of chicken in a lemon and butter sauce over spinach	13.50
<b>POLLO ALLA MILANESE</b> Breast of chicken in seasoned bread crumbs and fried golden	13.50
<b>POLLO ALLA PARMIGIANO</b> Breast of chicken with tomato and mozzarella	13.50
<b>POLLO VALDOSTANA</b> Breast of chicken stuffed with prosciutto and mozzarella prepared in a wine sauce with shallots	16.00
<b>POLLO ARRABIATA</b> Chicken filets sauteed with sausage and potatoes with spicy peppers, garlic and olive oil	13.50
<b>GALLETTO ARROSTITO</b> Roasted Cornish Hen with rosemary	14.00

## VITELLO

<b>SCALOPPINE DI VITELLO MARSALA</b> Veal scaloppine sauteed with seasonal mushrooms, in a Marsala wine sauce	19.50
<b>SCALOPPINE DI VITELLO SILVANO</b> Veal scaloppine dredged in Parmigiano cheese and prepared in a lemon and white wine sauce	19.50
<b>SCALOPPINE DI VITELLO PICATTA</b> Veal scaloppine prepared in a white wine and lemon sauce with capers	19.50

## PESCE

<b>GAMBERETTI FRA DIAVOLO</b> Tender shrimp in a spicy tomato sauce over a twist of linguine	17.50
<b>FILETTO DI SOGLIOLA AL LIMONE</b> Filet of sole in lemon and butter sauce	19.50
<b>CERNIA OREGONATA</b> Grouper filet baked with seasoned breadcrumbs, in a white wine sauce	19.50
<b>SALMONE AL FORNO</b> Baked Atlantic salmon served with a mustard sauce	19.00