

# La Cucina

## Zuppa-Soup

all 8

Chicken Vegetable Noodle  
Pasta Fagioli  
Clam Chowder

## Children's Menu

all 12

Pasta-with meatballs or butter  
Cheese Ravioli  
Macaroni & Cheese  
Chicken Cutlet with fries  
Chicken Fingers with sauce

## Appetizers

Classic Chicken Wings tossed in our hot sauce	\$13
Escarole & Fagioli sautéed with cannellini beans in a garlic butter sauce	\$13
Zuppa di Baby Clams and Mussels in your choice of red, white or fradiavolo sauce	\$16
Colossal Martini Shrimp Cocktail with cocktail sauce	\$17
Italian Broccoli Rabe and sausage with cannellini beans sauce	\$17
Traditional Crispy Clams Casino served over baby greens	\$15
Grilled Italian Sausage with long hot peppers, garlic and homemade fries	\$15
Calamari Fritto deep fried with hot cherry peppers and marinara sauce	\$15
Breaded Mozzarella en Carroza topped with marinara sauce	\$12
Sausage and Spinach Stuffed Giant Mushrooms	\$13
Tomato and Mozzarella Bruschetta	\$11
Fabulous Roasted Garlic Bread with melted mozzarella cheese	\$8

## Insalata - Salad

Mediterranean baby green leaf, tomatoes, cucumbers, carrots, onions, fresh mozzarella, cannellini beans, parmesan cheese and Italian vinaigrette	\$16
Italian Antipasto green leaf, tomatoes, cucumbers, calamata olives, prosciutto, ham, salami, provolone cheese and Italian vinaigrette	\$16
Grilled Chicken Caesar baby romaine and parmesan croutons in our caesar dressing	\$16
Spinach and Grilled Chicken with crumbled bleu cheese, smoked apple bacon, walnuts, granny smith apples and balsamic vinaigrette	\$16
Strawberry Peanut green leaf, tomatoes, carrots, onions, cucumbers, honey roasted peanuts, fresh fruit and house peanut dressing	\$16
Italian Cobb green leaf, grilled chicken, tomatoes, carrots, onions, bacon, eggs, crumbled bleu cheese and Italian vinaigrette	\$16

Josh  
JOHN CELLARS

## *La Pasta*

<b>Gnocchi di Patate all Bolognese</b> with ground beef, pork, veal, marinara and a touch of cream sauce	\$20
<b>Fresh Cavatelli Barese</b> with broccoli rabe, sausage, roasted red peppers and garlic extra virgin oil	\$21
<b>Rigatoni Abruzzi</b> with roasted red peppers, grilled sausage and a basil garlic oil sauce	\$21
<b>Baked Lasagna Rustica</b> traditional style, layered with meat, ricotta, mozzarella cheese and our house sauce	\$21
<b>Spaghetti or Penne</b> with homemade, family-style meatballs or sausage and our house sauce	\$16
<b>Homemade Lobster Ravioli</b> with shrimp, roasted Roma tomatoes and a basil cream sauce	\$23
<b>Farfalle alla Vodka</b> with Italian pancetta and a tomato cream sauce	\$20
<b>Homemade Fettuccini Alfredo</b> tossed with classic Parmigiano-Reggiano cream sauce	\$20
<b>Penne alla Puttanesca</b> with calamata olives, cherry peppers, capers, onions, anchovies and marinara basil sauce	\$20
<b>Paglia &amp; Fieno</b> Homemade spinach and fettuccini pasta with prosciutto, mushrooms and peas in a light cream butter sauce	\$22

## *Favorite Dishes of La Cucina*

<b>Traditional Irish Shepherds Pie</b> with onions, carrots, peas, sweet corn, ground beef and gravy. Topped with creamy whipped potato	\$21
<b>*Surf &amp; Turf</b> black Angus rib-eye and jumbo stuffed filet of sole. Served with garlic whipped potato and vegetables	\$31
<b>Slow Roasted Veal Shank Osso Buco</b> with aged parmesan risotto and vegetables	\$33
<b>*Italiano Soffritto</b> slow-roasted cow's heart with onions, peppers and a spicy red sauce	\$21
<b>Crispy Chicken Cordon Bleu</b> with ham and swiss cheese in light cheddar cheese sauce. Served with garlic whipped potato and vegetables	\$25
<b>*Crispy Breaded Pork Loin Caprese</b> with sliced tomato, basil, fresh mozzarella and a pesto-oil sauce. Served over homemade spinach fettuccini	\$28

## *Pollo - Chicken*

All dishes served over penne pasta

<b>Breaded Chicken Cutlet Parmigiana</b> with house sauce and melted mozzarella cheese	\$22
<b>Egg-battered Chicken Florentina</b> with garlic, spinach and lemon butter sauce	\$24
<b>Chicken Marsala</b> sauteed with mushrooms and onions in a marsala wine sauce	\$23
<b>Chicken Involtini</b> stuffed with sausage, spinach and ricotta with brandy brown sauce	\$23
<b>Breaded Chicken Cutlet Elizabeth</b> with ham, mozzarella cheese and an Italian brandy pink sauce	\$24

# MASI

## *Vitello - Veal*

All dishes served over capellini

- |  |      |
|--|------|
| <b>Breaded Tender Veal Cutlet Parmigiana</b> with house sauce and melted mozzarella cheese   | \$23 |
| <b>Crispy Breaded Veal Cutlet Genovese</b> with spinach, red peppers, provolone cheese and a pesto tomato cream sauce                              | \$26 |
| <b>Veal Saltimbocca</b> sauteed with prosciutto, aged provolone cheese and a sage demi-glaze sauce   | \$26 |
| <b>Tender Veal Caruso</b> with onions, mushrooms, olives, artichoke hearts, sundried tomatoes and a touch of marinara sauce. Served over cavatelli | \$26 |

## *Pesce - Fish*

All dishes served over linguini

- |   |      |
|---|------|
| <b>Zuppa de Pescatore</b> sautéed with clams, mussels, shrimp and calamari in a sweet marinara sauce                              | \$31 |
| <b>Baked Scrod Monte Bianco</b> topped with seafood stuffing in a white wine lemon sauce  | \$28 |
| <b>Prosciutto Basil Wrapped Atlantic Salmon Filet</b> with sundried tomato cream sauce  | \$28 |
| <b>Fresh Littleneck Clams and Baby Clams</b> sautéed with garlic in your choice of red, white or fradiavolo sauce                 | \$27 |
| <b>Classic Mediterranean Seafood</b> with shrimp, clams, sea scallops and a Roma tomato scampi basil sauce                        | \$31 |
| <b>Grilled Salmon Filet and Sea Scallops</b> with garlic spinach and a parmesan-cream sauce. Served over homemade lobster ravioli | \$33 |

## *Carne - Meat*

All dishes served with garlic mashed potato and vegetables

- |  |      |
|--|------|
| <b>Bistecca alla Fiorentina</b> grilled rib-eye steak with caramelized onions and garlic spinach | \$31 |
| <b>Pan Roasted Angus Strip Steak "au Poivre"</b> with brandy and black peppercorn sauce          | \$31 |
| <b>Grilled Angus New York Strip</b> served with a mushroom sauce                                 | \$31 |

All dinners served with family style garden salad and homemade bread.



**SEBASTIANI**

\*Customer Advisory - Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.  
\*There will be a \$6 charge for shared meals. This will include extra salad

## *Gourmet Pizza*

Small \$18 | Large \$23

**Popeye** Ricotta, Garlic, Spinach  
(recommended white)

**Porchetta** Sausage, Bacon, Pesto sauce

**B.B.Q Chicken** Onion, Grilled chicken

**Land & Sea** Garlic, Baby clams, Broccoli

**Margarita** Fresh mozzarella, Sliced Tomato, Basil

**La Cucina** Broccoli, Chicken, Alfredo Sauce  
(recommended white)

**Giuseppe's Favorite** Eggplant, Ricotta, Ham  
(recommended white)

**Three Color** Fresh tomato, Spinach, Ricotta  
(recommended white)

**Hawaiian** Pineapple, Ham

**Bruschetta** Sliced tomatoes, Onions,  
Garlic, Oregano, Extra virgin oil

**Buffalo Chicken** Onion, Hot peppers,  
Grilled chicken

**Clam Casino** Baby clams, Garlic,  
Bacon, Red & Green peppers

**Carlo's Favorite** Broccoli Rabe,  
Sausage, Hot peppers

**The Works** Onion, Pepper, Olives,  
Pepperoni, Mushrooms, Meatballs,  
sausage and bacon

## *Pizza alla Mozzarella*

Small \$11 | Large \$14

Toppings	Small \$1	Large \$2	Toppings	Small	Large
Spinach, Eggplant, Anchovies,			Artichoke Hearts	13	18
Sausage, Onion, Peppers, Garlic,			Prosciutto	15	19
Meatballs, Mushrooms, Bacon,			Calamata Olives	13	18
Sliced Tomatoes,			Grilled Chicken	13	18
Black Olives, Pepperoni			Ham	13	18
			Ricotta	13	18
			Broccoli	13	18

*Square Sicilian Pizza*  
Large only \$19

*Calzone*  
Stuffed with Ricotta and Mozzarella  
Small \$11 | Large \$14

Enjoy  
**CECCHI SANGIOVESE**  
**OR MASI CAMPOFIORIN** (Baby Barolo)  
with your pizza

**MASI**



**CECCHI**