



La Cucina means “the kitchen” in Italian. The stone façade at the entrance and our lively show kitchen invokes thoughts of an old Northern Italian family trattoria. After liberating Naples in 1860, Giuseppe Garibaldi exclaimed from one of these trattorias:

“It will be macheroni, I swear to you that will unite Italy.”

Appetizer

Antipasti Mista

A selection of grilled and marinated vegetables, coppa, proscuitto, Italian sausage and other Italian delicatessen

12.00 per person with entrée 18.00 per person as entrée

Bruschetta alla Romana

Toasted Italian bread, olive oil, garlic and diced tomato

7.00

Funghi e Gamberi ai Carbone

Portobello mushrooms with grilled shrimp in a garlic lemon butter sauce

12.50

Calamari Bambino Fritti

Baby calamari flour dusted and flavored with cajun spice, quick fried, served with a spicy tomato sauce

11.00

Zuppa della Casa

Crema di Cavolfiore con Gorgonzola e Olio di Tartufo Bianco

Cream of cauliflower soup with gorgonzola and white truffle oil

9.00

Minestrone Traditionale

Our version of one of the most authentic dishes...

7.50

Insalate

Insalata Emperadore Cesar

Traditional caesar salad, served with parmesan cheese, croutons and a garlic crostini

9.00

La Cucina della Casa

Arugula and mixed greens, served with roasted almonds, fresh apple and shaved parmesan, drizzled with aceto balsamico

9.50

Caprese con Mozzarella di Buffalo Tradizionale

Diced buffalo mozzarella, cherry and pear tomatoes and basil dressing, seasoned with Mediterranean Sea salt

9.50

Insalata Panzanella

Tomato, red onions and cucumber marinated in fresh herbs and extra virgin olive oil, served on grilled crostini

7.50

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Pasta & Risotto

Spaghetti Carbonara

Pancetta, onions, egg, cream and parmesan
19.50

Pasta alla Bolognese

pasta in a ground beef sauce
21.50

Lasagna con Carne

Ground beef, lasagna noodles, mozzarella
19.50

Lasagna di Mare

Lobster, scallops, lasagna noodles, provolone
30.00

Ravioli al Burro

Ricotta stuffed pasta with butter
23.00

Risotto ai funghi E Pomodori

Morrel mushrooms, sun dried tomatoes and truffle oil
21.00

Pesci

Triglia ai Limone e Ratatouille

Pan seared red snapper with Italian ratatouille in a lemon butter sauce
30.00

Fettuccine ai Frutti di Mare

Shrimp, scallops, squid and mussels in a marinara sauce
24.50

Capellini ai Prosecco

Home made angel hair, sautéed shrimp, bell peppers and onions
in a prosecco cream sauce
\$32.00

Carne

Bistecca con Patate e Parmigiano

Rib eye in a shallot sauce, served with garlic parsley potatoes
and sprinkled with fresh grated parmesan
33.00

Osso Buco alla Milanese

Veal shank saffron risotto
36.00

Agnello nella salsa di Chanterelles

Rack of lamb, polenta with gorgonzola and truffle oil,
served with a chanterelle mushroom sauce
36.00

Cornovaglia ai Mascarpone formaggio

Half cornish hen, served with homemade pesto, shell pasta with cherry tomatoes
and mushrooms in a mascarpone cream sauce
28.00

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