



Cuccia's

Good Food. Good Wine. Good Company.

www.ilovecuccias.com

We use fresh, organically grown local produce

Appetizers

Garlic Bread

Half Order

5

Full Order

7

Cheesy Bread

Baked pizza dough brushed with garlic butter and filled with cheese.

12

Garlic Dip

Whole cloves of garlic, roasted in olive oil, topped with melted blue cheese, toasted bread.

9

Italian Meatballs

Two Homemade meatballs, marinara sauce, mozzarella and Parmesan cheese.

9

Italian Sausage

Sweet link grilled with marinara sauce and Parmesan cheese.

9

Calamari Fritto

Lightly breaded and grilled calamari steak, cocktail sauce.

13

Crab Cakes

Dungeness crab cakes topped with roasted red bell pepper pesto.

17

Small Plates

Add Soup or Dinner Salad

5

Steamed Clams

15

Steamed Mussels

15

Cuccia's Lettuce Wraps

Grilled chicken with roasted red bell pepper pesto.

13

Scampi Prawns

Prawns sautéed in wine, roasted tomatoes, garlic, lemon and basil leaves.

17

Grilled Vegetables

Mixed seasonal vegetables on a bed of fresh spinach.

10

ADD : Chicken

6

Meat Balls

8

Salmon

8

Prawns

10

Spaghetti and meatball

10

Salads and Soups

Classic Caesar, Parmesan and Croutons

14

Add white anchovies

1.50

Spinach

Baby spinach, cranberries, artichoke hearts, carrots, blue cheese, almonds, and balsamic vinaigrette.

16

Farmer's Market Salad

Organic spring mix, roasted squash, fresh berries, goat cheese, almonds, Champagne vinaigrette.

18

Add To Above Salads:

ADD : Chicken

6

Salmon

8

Prawns

10

Meatball Salad

Two meatballs topped with marinara and cheese, served over spring mix tossed with simple vinaigrette.

19

Crab Cake Salad

Dungeness crab cakes served on a bed of mixed greens, tomatoes, artichoke hearts, capers tossed with Louie dressing.

21

Grilled Steak Salad

Top Sirloin cooked to order served sliced over spring mix, tomatoes, blue cheese crumbles, artichoke hearts, champagne vinaigrette.

25

Soup, Salad and Bread

14

Side Salad

6

Soup

cup

6

bowl

9

Calzone

Comes with a side of marinara or ranch

Caprese pesto, chicken, tomato, basil, cheese

10

Florentine white sauce, sausage, spinach, mushroom, cheese

Mediterranean olives, red onion, bell pepper, tomato, arugula, olive oil sauce, cheese

Classic pepperoni, red sauce, cheese

Other

Split Charge

9

Split Charge (Includes choice of dinner salad or cup of soup and fresh bread).

Corkage -\$20. We gladly accept cash and major credit cards

20% gratuity may be added to parties of 10 or more and to separate split checks of more than three per table.

Dinners

All entrees served with your choice of Caesar salad or soup of the day. Substitute spinach salad add \$2

Top Sirloin	29
Grilled to order, topped with red wine reduction, served with mashed potatoes and grilled vegetables.	
Surf and Turf	34
Top sirloin cooked to order topped with scampi prawns, served with potatoes and vegetable.	

Dinners served with vegetable of the day and parmesan mashed potatoes, unless otherwise stated. Any substitutions add \$2.00

Chicken 25 Veal 29

Parmigiano
Breaded and topped with Marinara and cheese, served with vegetables and pasta.

Piccata
Sautéed in a sauce of lemon, garlic, wine and capers.

Marsala
Sautéed in a Marsala wine, garlic and mushrooms.

Scaloppini
Sautéed in a sauce of wine, lemon, garlic, mushroom and tarragon.

Saltimbocca
Sautéed in white wine, lemon, garlic, sage, with thin slices of prosciutto.

Seafood

Calamari Steak 21
Breaded and grilled, topped with Piccata sauce. Served with vegetables and mashed potatoes.

Linguine with Clams 25
Pacific Rim clams sautéed in white wine sauce, served over linguine.

Linguine with Green lip Mussels 25
New Zealand mussels sautéed in white wine sauce, served over linguine.

Scampi Fettuccine 26
Prawns sautéed scampi style, served over fettuccine.

Salmon 24
Pan roasted and glazed with basil pesto, served over fettuccine pasta tossed with basil leaves, tomatoes and mushrooms in a light lemon chardonnay sauce.

Frutti de Mare 29
Clams, mussels, shrimp, white fish, calamari, in wine garlic tomato sauce, over linguine.

Pasta

Linguine All' Olio 16
Italian olive oil, garlic, tomatoes, spinach, basil leaves, Parmesan.

Fettuccine Alfredo 16
Classic cream, butter, garlic and cheese.

Tuscan Linguine 16
Creamy roasted red bell pepper sauce, spinach, mushrooms and sundried tomatoes.

Pesto Cerrito 16
Tossed with sundried tomatoes served over fresh fettuccine.

ADD To Above : Italian Sausage 6 Chicken 6 Salmon 8 Prawns 10

Spaghetti with Marinara 16

Spaghetti with Meat Sauce 19

Spaghetti and Meatballs 21

Spaghetti Marinara with Grilled Italian Sausage and Ricotta Cheese 21

Italian Sausage and Fettuccine 21
Served with sautéed mushrooms, roasted tomatoes and Alfredo sauce.

Garlic Chicken Fettuccine 22
Sautéed chicken breast sautéed with mushrooms, tomatoes, garlic, basil and white wine cream sauce.

Chicken Gorgonzola Fettuccine 22
Sautéed chicken breast, sundried tomatoes, mushrooms and basil, Gorgonzola sauce.

Butternut Squash Ravioli 19
Creamy white wine sauce, crispy prosciutto and tomatoes.

Sacchetti 20
Pasta purses stuffed with Portobello and porcini mushrooms and cheeses, with Alfredo sauce.

Meat Ravioli with Marinara 19

Lasagna 20
Meat, vegetables, cheese and tomato sauce.

Pizza

	Personal 10"	Small 12"	Medium 14"	Large 16"
Plain Cheese	11	13	16	21
Additional Toppings	1	1.25	1.50	2.00
Slices	6	8	8	10

Our house pizza dough is made fresh daily from a sourdough starter from the island of Ischia, Italy.
Gluten free crust available 12" only.

Sauces: tomato, olive oil and herbs, pesto, creamy garlic, BBQ.

Cheeses: mozzarella, ricotta, gorgonzola.

Meats: pepperoni, Italian sausage, salami, smoked ham, bacon, grilled chicken, and anchovy.

Vegetables plus: mushroom, red onions, bell peppers, roasted garlic, tomatoes, black olives, artichoke hearts, jalapenos, pineapple, basil, spinach, Kalamata olives, pine nuts, capers.

Gluten Free Crust: vegan cauliflower pizza crust available in 12" only. Choice of toppings. Add \$2 to small pizza price.

Specialty Pizzas

	Personal	Small	Medium	Large
Gold Lake Olive oil and herbs, cheese, garlic, artichoke hearts, toasted pine nuts, tomatoes.	12	15	19	24
The Mohawk Cheese, tomatoes, basil.	12	15	19	24
La Porte Cheese, mushroom, tomatoes, roasted garlic, bell peppers, red onion, black olives, basil.	12	15	19	24
Pesto Pizza Pesto sauce, cheese, tomatoes, mushrooms.	12	15	19	24
Sierra Valley Cheese, Pepperoni, fresh Italian sausage, salami, and smoked ham.	14	18	22	27
Eureka Peak Creamy garlic sauce, cheese, grilled chicken, roasted garlic, mushrooms, tomatoes, basil.	14	18	22	27
The Coyote Cheese, pepperoni, Italian sausage, mushrooms, tomatoes, and jalapenos.	14	18	22	27
The Cowboy Barbeque sauce, cheese, grilled chicken, smoked bacon, red onions, barbeque sauce.	14	18	22	27
A-14 Smoked ham, pepperoni, Italian sausage, salami, bacon, mushrooms, red onion, bell pepper, roasted garlic, tomatoes, artichoke hearts, basil, black olives, and pineapple	16	19	23	28

"New" Sicilian Thin Crust Pizza Available One Size - 11" 17

We use organic tomato sauce, chopped garlic, herbs and sea salt on all pizzas.

Parma

Thin sliced Prosciutto, cheese, and arugula.

Napa Valley

Sun dried tomato, ricotta cheese, and spinach.

Spicy Italian

Spicy Italian sausage, roasted red bell peppers, cheese, flat leaf parsley.

Chefalu

Grilled prawns, roasted artichoke hearts, Roasted red bell pepper, cheese, creamy tomato sauce.

Napoletana

Roasted tomatoes, anchovy, capers, Kalamata olives, cheese, flat leaf parsley.