

Good Food. Good Wine. Good Company.
www.ilovecuccías.com
We use fresh, organically grown local produce

## Appetizers

Garlic BreadHalf Order 6Full Order 9
Cheesy Bread ..... 12
Baked pizza dough brushed with garlic butter and filled with cheese.
Garlic Dip ..... 9
Whole cloves of garlic, roasted in olive oil, topped with melted blue cheese, toasted bread.
Italian Meatballs ..... 12
Two Homemade meatballs, marinara sauce, mozzarella and Parmesan cheese.
Italian Sausage ..... 10
Sweet link grilled with marinara sauce and Parmesan cheese. ..... 14
Lightly breaded and grilled calamari steak, cocktail sauce
Small Plates
Steamed Clams ..... 17
Steamed Mussels ..... 17
Cuccia's Lettuce Wraps ..... 14
Grilled chicken with roasted red bell pepper pesto.
Scampi Prawns ..... 18
Prawns sautéed in wine, roasted tomatoes, garlic, lemon and basil leaves.
Grilled Vegetables ..... 10
Mixed seasonal vegetables on a bed of fresh spinach
ADD: Chicken 6 Meat Balls 9 Italian Sausage 9 Salmon 9 Prawns 10
Spaghetti and meatball ..... 12
Entrees
All entrees served with your choice of Caesar salad or soup of the day. Substitute spinach salad add: ..... 2
Specialties
Top Sirloin ..... 32
Grilled to order, topped with red wine reduction, served with vegetable of the day and Parmesan mashed potatoes.Surf and Turf37Top sirloin cooked to order topped with scampi prawns, served with vegetable of the day and Parmesan mashed potatoes.
Chicken 28 ..... Veal 33Entrees below served with vegetable of the day and Parmesan mashed potatoes..
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.
Split Charge ..... 9
Split Charge (Includes choice of dinner salad or cup of soup and fresh bread). Corkage ..... 20
Per Bottle Charge
Substitution ..... 2
Entrees (continued)
Seafood
Calamari Steak ..... 22
Breaded and grilled, topped with Piccata sauce. served with vegetable of the day and Parmesan mashed potatoes. Linguine with Clams ..... 27
Pacific Rim clams sautéed in white wine sauce with tomatoes, served over linguine.
Linguine with Green lip Mussels ..... 27
New Zealand mussels sautéed in white wine sauce with tomatoes, served over linguine.
Scampi Fettuccine ..... 28
Prawns sautéed scampi style, served over fettuccine.
Salmon ..... 27
Pan roasted and glazed with basil pesto, served over pasta tossed with basil leaves, tomatoes, spinach and mushrooms in a light lemon chardonnay sauce.Frutti de Mare32Clams, mussels, shrimp, white fish, calamari, in wine garlic tomato sauce, over linguine.
Pasta
Linguine All' Olio ..... 19
Italian olive oil, garlic, tomatoes, spinach, basil leaves, Parmesan.
Fettuccine Alfredo ..... 19
Classic cream, butter, garlic and cheese.
Tuscan Linguine ..... 19
Creamy roasted red bell pepper sauce, garlic, spinach, mushrooms and sundried tomatoes.
Pesto Cerrito ..... 19
Tossed with sundried tomatoes served over fresh fettuccine.
ADD: Chicken 6 Meat Balls 9 Italian Sausage 9 Salmon 9 Prawns 10
Spaghetti with Marinara ..... 19
Spaghetti with Meat Sauce ..... 21
Spaghetti and Meatballs ..... 22
Spaghetti Marinara with Grilled Italian Sausage and Ricotta Cheese ..... 22
Italian Sausage and Fettuccine ..... 22
Served with sautéed mushrooms, tomatoes and Alfredo sauce.
Garlic Chicken Fettuccine ..... 25
Sautéed chicken breast with mushrooms, tomatoes, garlic, basil and white wine cream sauce.
Chicken Gorgonzola Fettuccine ..... 25
Sautéed chicken breast, sundried tomatoes, mushrooms and basil, and creamy Gorgonzola sauce.
Butternut Squash Ravioli ..... 22
Creamy white wine sauce, crispy prosciutto, tomatoes and basil.
Sacchetti ..... 22
Pasta purses stuffed with Portobello and porcini mushrooms and cheeses, with Alfredo sauce.
Meat Ravioli with Marinara ..... 21
Lasagna ..... 22
Meat, vegetables, cheese and tomato sauce.
Salads and Soups
Classic Caesar, Parmesan and Croutons ..... 15
Spinach ..... 17
Baby spinach, cranberries, artichoke hearts, carrots, blue cheese, almonds, and balsamic vinaigrette.
Farmer's Market Salad ..... 19Organic spring mix, roasted vegetables, fresh berries, goat cheese, almonds, choice of dressing.Add To Above Salads:
ADD To Above Salads : Chicken 6 Salmon 9 Prawns 10
Meatball Salad ..... 20
Two meatballs topped with marinara and cheese, served over spring mix tossed with simple vinaigrette.
Soup, Salad and Bread ..... 15
Side Green Salad ..... 6
Side Spinach Salad ..... 8
Soup ..... cup 6
bowl

## Calzone

Served with a side of marinara and ranch
Caprese pesto, chicken, tomato, basil, cheese
Florentine white sauce, sausage, spinach, mushroom, cheese
Mediterranean olives, red onion, bell pepper, tomato, arugula, olive oil sauce, cheese
Classic pepperoni, red sauce, cheese
Pizza

|  | Small | Large |
| :--- | :---: | :---: |
|  | $10^{\prime \prime}$ | $14^{\prime \prime}$ |
| Plain Cheese | 12 | 20 |
| Additional Toppings | 2 | 2.50 |
| Slices | 6 | 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, smoked ham, bacon, and grilled chicken.
Vegetables plus: mushroom, red onions, bell peppers, roasted garlic, tomatoes, black olives, artichoke hearts, jalapenos, pineapple, basil, spinach, Kalamata olives, capers.
Gluten Free Crust: vegan cauliflower pizza crust available in small. Choice of toppings.

## Specialty Pizzas



