

Cucina Rustica

RESTAURANT | BAR | EVENTS

INSULATE : SALADS

Cucina | baby spinach, grape tomato, shaved parmesan, prosciutto di parma, table side warm lemon-vinaigrette 9 | 15

Kale Caesar | baby kale, shaved parmesan, focaccia crouton, white anchovy, house dressing 6 | 10

House | tender mixed greens, english cucumber, red onions, cherry tomato, creamy balsamic 4 | 7

Grilled Salad Additions | Chicken 6 | Shrimp 8 | *Salmon 9 | *Scallops 12

ANTIPASTI : FIRST PLATES

AGF **Meat & Cheese** | cured meats, assorted cheeses, marinated olives, pickled vegetables, crostini 13 | 24

Calamari | fried rings & tentacles w/a lemon garlic aioli, roasted pepper relish, marinara 13

AGF **Clam Zuppa** | native littlenecks, Italian sausage, onions, garlic, fresh basil, spicy-tomato clam broth, crostini 15

Meatball | house made meatballs, marinara, ricotta, artisan greens w/a red wine vinaigrette 12

GF **Polenta** | creamy mascarpone polenta, truffled mushroom medley, ricotta cheese, sage 11

GF **Rabe** | ground Italian sausage, broccoli rabe, lemon, red pepper flake, cracked pepper 9

PRIMI : PASTA

ALL OUR PASTA IS MADE FRESH IN HOUSE DAILY | GLUTEN FREE AVAILABLE

Vongole | native littlenecks, chopped clams, white wine, fresh herbs, light pepper flakes, butter, linguine 12 | 22

Sausage & Peas | sweet Italian ground sausage, sweet peas, onions, crushed tomato, long ziti 11 | 20

Puttanesca | tonno tuna, capers, kalamata olives, anchovy, garlic, tomato, fresh basil, tagliatelle 12 | 21

Escarole & Beans | cannelloni beans, pancetta, escarole, garlic, shallots, parmesan, touch of butter, rigatoni 11 | 21

Marinara | house red sauce, fresh house made to order meatballs, fresh basil & parsley, radiatore 9 | 18

Eggplant Ravioli | fresh pasta stuffed w/roasted eggplant & fontina, pink vodka cream sauce w/asparagus 10 | 20

Bolognese | "classic ragu" w/beef, veal & pork, crushed tomato, touch of cream, parmesan, angel hair 12 | 22

Shrimp Aglio e Olio | anchovy, garlic, olives, banana peppers, shrimp & broccoli rabe, pappardelle 13 | 24

SECONDI : MAIN DISHES

GF **Ribeye** | 14 oz center cut grilled to perfection, potato, daily vegetable, smoking rosemary, side house demi 34

GF **Pork Chop** | two pan-seared chops topped w/pan-fried vinegar peppers, red wine, demi, roasted potatoes 23

AGF **Cioppino** | littlenecks, P.E.I. mussels, scallops, shrimp, cod, onions, garlic, fresh herbs, spicy marinara clam broth, crostini 29

AGF ***Salmon Piccata** | grilled Atlantic salmon, caper risotto, grilled asparagus, lemon butter, fried leeks 23

GF **Veal Chop** | 20oz bone in, grilled w/a sweet onion & crimini mushroom demi, pecorino risotto, balsamic 29

CUCINA CLASSICS

ALL SERVED W/A SIDE HOUSE SALAD

Sole Francaise | floured, egg dipped & pan seared w/white wine, lemon butter, fresh parsley, potato & vegetable 22

Chicken or Veal Parmesan | breaded & deep fried topped w/sharp provolone, house marinara, fresh basil, side pasta 19 | 23

Chicken or Veal Marsala | floured & pan-seared w/crimini mushrooms, marsala wine & demi, touch of butter 20 | 23

Eggplant Parmesan | fresh skinless eggplant battered & fried, sharp provolone, marinara, fresh basil, side pasta 18

Sorrento | choice of chicken or veal parmesan layered w/ricotta cheese, eggplant, fresh herbs, house marinara, side pasta 22 | 26

RISOTTO : RICE

CREAMY ITALIAN RICE MADE TO ORDER - GREAT FOR A SIDE DISH OR SHARING - GLUTEN FREE

Tomato & Pesto 11 **Corn & Bacon** 12 **Spinach & Artichoke** 10 **Gorgonzola** 11 **Lobster & Saffron** 16 **Red Beet & Goat Cheese** 11

BISTROT ESTIVO : SUMMER BISTRO MENU

AN ARRAY OF SEASONAL DISHES RANGING FROM LIGHT TO HEAVY FARE - AVAILABLE EVERYDAY

BAR CRUDO : RAW BAR

- ***Oysters** | native RI oysters, Rose mignonette, (selections change daily) 3 - *buck a shuck 3pm - 5pm* -
***Littlenecks** | native clams on half shell, cocktail sauce, lemon 1.5
Cocktail | U-12 shrimp cocktail, horseradish, cocktail sauce, lemon 3

PIZZE : GRILLED PIZZA

HAND STRETCHED FRESH & GRILLED TO ORDER | GLUTEN FREE AVAILABLE

- Margherita** | fresh mozzarella, EVOO, fresh basil, cracked pepper, San Marzano tomato sauce 14
Brussels Sprouts | creamy goat cheese spread, pancetta, red onion, shaved brussels, light mozzarella 16
Clams Casino | garlic white sauce, chopped clams, bacon, whole native littlenecks, mozzarella, fresh parsley 19
Bianca | EVOO, roasted yellow & orange peppers, caramelized onions, olives, light mozzarella, parmesan 14
Bolognese | veal, beef & pork ragu, mozzarella, crushed tomato, fresh parsley 17

PICCOLA TARIFFA : SMALL FARE

- Momento** | fresh chowder of the day, (chefs selection changes daily) 6 | 9
ACGF **Neck & Bean** | native littlenecks, cannelloni beans, onions, garlic, fresh basil, buttery clam broth, crostini 15
ACGF **Grilled Romaine** | charred hearts of romaine, bacon, red onions, tomato, parmesan, crouton, anchovy aioli 13
ACGF **Mussels** | sautéed P.E.I. mussels w/onions, tomatoes, fresh tarragon, dijon cream, crostini 12
GF **Burrata** | cacio e pepe broccolini, crispy white bean, touch of pink sea salt, red chiles, lemon, torn burrata cheese 14
Fritto Misto | lightly battered and fried squid, shrimp & cod w/banana peppers, lemon aioli 14
Truffle fries | seasoned fries w/parmesan, parsley, tossed in truffle oil, malt vinegar aioli 9

TARIFFA ELEVATA : LARGE FARE

- Cod & Lobster** | white wine & butter baked "casserole style" w/a buttery house lobster crumb, potato & vegetable 28
Brick Chicken | 1/2 chicken seared w/a Himalayan salt brick, potato lyonese, charred broccolini, crispy shallots 23 - *40 min. cook time* -
GF **Chilean Sea Bass** | pan-seared over a sweet pea risotto, light touch of Gavi cream, pickled carrot, asparagus 36
Milanese | choice of chicken or veal breaded cutlet pan fried w/a lemon vinaigrette salad, lemon aioli, side pasta 22 | 26
Fish & Chips | fresh beer battered cod, lemon caper tarter sauce, house coleslaw, fries, lemon 16 - *available Wednesday & Friday only* -
Fra Diavlo | shrimp, scallops, littlenecks, mussels, cod, lobster, spicy marinara clam sauce, fresh squid ink fettuccine 33

PRIX FIXE 3 COURSE MENU \$17.95

served everyday from 3pm-5pm

FIRST COURSE

Salad

side house salad

SECOND COURSE

please choose one entrée - no substitutions

Vongole *AGF*

Chicken Parmesan

Pork Chops *GF*

Brick Chicken *AGF*

Eggplant Parmesan

Sole Française

Escarole n' Beans *AGF*

THIRD COURSE

Cannoli

MARTINI'S \$5

served everyday from 3pm-5pm

SOUTH COUNTY

Assorted tropical rums, pineapple & cranberry, orange slice

PEACH COSMOPOLITAN

Tito's vodka, peach tree, splash cranberry, lime twist

HAZELNUT ESPRESSO

Smirnoff Vanilla Vodka, Fresh Brewed Espresso, Frangelico Touch of Cream

HATS OFF TO VO

Seagrams VO Whiskey, Sweet Vermouth

DIRTY UNCLE TITO

Titos Vodka, Olive Juice

LEMON CAKE MARTINI

Smirnoff Whipped Cream Vodka, RumChata, limoncello

WINES \$5

served everyday from 3pm-5pm

wines by the glass, changes daily, ask server

GF = GLUTEN FREE

EXECUTIVE CHEF | PROPRIETORS - BRIAN & GINA NADEAU

ACGF = AVAILABLE GLUTEN FREE

www.cucinarusticari.com

*CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN WILL INCREASE YOUR RISK OF A FOOD BORNE ILLNESS. CONSUMERS WHO ARE VULNERABLE TO FOOD BORNE ILLNESS SHOULD ONLY EAT FOOD FROM ANIMALS THOROUGHLY COOKED. IT IS THE CONSUMERS RESPONSIBILITY TO NOTIFY THE STAFF OF ANY FOOD ALLERGIES PRIOR TO ORDERING. CHECKS CAN ONLY BE SPLIT 50/50