

Cucina Rustica

RESTAURANT | BAR | EVENTS

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

INSALATE : SALADS

Grilled Romaine | charred hearts of romaine, bacon, red onions, tomato, parmesan, crouton, anchovy aioli 13

Cucina | baby spinach, grape tomato, shaved parmesan, prosciutto di parma, 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

Momento | fresh soup of the day, (chefs selection changes daily) 6 | 9

Chef's Risotto | chef's seasonal selection - "risotto of the day" - *priced daily*

AGF **The "Don"** | sautéed P.E.I. mussels w/onions, tomatoes, fresh basil, garlic, spicy marinara, crostini 12

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 16

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

Fall Ravioli | sweet butternut squash & ricotta, brown butter, light pecorino cream, sage 11

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

Fra Diavlo | shrimp, scallops, littlenecks, mussels, cod, lobster, spicy marinara clam sauce, bucatini 33

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 10 | 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 Pesto | sautéed shrimp w/roasted red peppers, fresh herb pesto w/a parmesan cream, tagliatelle 13 | 25

Mushroom Ragù | mushroom medley, blended stock, crushed tomato, touch of cream, pappardelle 10 | 19

PIZZE : GRILLED PIZZA

HAND STRETCHED FRESH & GRILLED TO ORDER | GLUTEN FREE AVAILABLE

- Margherita** | fresh mozzarella, EVOO, fresh basil, cracked pepper, San Marzano tomato sauce 15
Brussels Sprouts | creamy goat cheese spread, pancetta, red onion, shaved Brussels, light mozzarella 18
Clams Casino | garlic white sauce, chopped clams, bacon, whole native littlenecks, mozzarella, fresh parsley 19
Bianca | EVOO, roasted peppers, caramelized onions, sliced black olives, light mozzarella, parmesan 16
Bolognese | veal, beef & pork ragu, mozzarella, crushed tomato, parmesan, fresh parsley 17

SECONDI : MAIN DISHES

- GF **Ribeye** | 14 oz center cut grilled to perfection, mascarpone sweet potato, sautéed spinach, house veal demi 34
GF **Pork Chop** | two pan-seared chops topped w/pan-fried vinegar peppers, red wine, demi, roasted potatoes 23
GF **Short Rib** | bone in short ribs slow braised in a red wine demi w/mirepoix, creamy polenta, gremolata 26
GF **Salmon** | blackened Atlantic salmon, gorgonzola risotto, grilled asparagus, caramelized onion jam 27
GF **Veal Chop** | 20oz bone in, grilled w/a sweet onion & crimini mushroom demi, sweet potato risotto, balsamic 29
AGF **Brick Chicken** | 1/2 chicken seared w/a Himalayan salt brick, sweet potato, charred broccolini, crispy shallots 23 - 40 min. cook time -
GF **Cod Puttanesca** | baked cod in a marinara w/capers, kalamata olives, anchovy, garlic, tomato, side potato & vegetable 24
AGF **Chilean Sea Bass** | pan-seared over a lemon-caper risotto, crispy shallots, grilled asparagus, lemon butter 36
Sicilian Chicken | seared breasts in a lemon butter w/artichokes, olives, banana peppers, roasted peppers, potato & vegetable 23

CUCINA CLASSICS

ALL SERVED W/A SIDE HOUSE SALAD

- Sole Française** | 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
Sunday Gravy | slow cooked w/beef short rib, Italian sausage link, pepperoni, meatball, house marinara, choice of pasta 25

PRIX FIXE 3 COURSE MENU \$17.95

served everyday from 3pm-5pm

FIRST COURSE

Salad or Soup

side house salad or chef's daily soup

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*

Cod Puttanesca *GF*

Mushroom Ragu *AGF*

THIRD COURSE

Cannoli

MARTINI'S \$5

served everyday from 3pm-5pm

CARAMEL APPLE MARTINI

Green Apple Vodka, Apple Cider, Splash of Butterschots

PISTACIO MARTINI

Irish Cream, Amaretto, Hint of Blue Curacao

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