

COCKTAILS

APERITIFS

<i>Americano</i> - Campari, Martini Rosso Sweet Vermouth, Club Soda	\$7.00
<i>Campari and Soda</i> - Campari, Club Soda	\$6.25
<i>Negroni</i> - Gin, Campari, Martini Rosso Sweet Red Vermouth	\$8.75
<i>La Cucina Bellini</i> - Peach Liqueur, Sparkling Wine	\$8.25
<i>Rossini</i> - Prosecco, Strawberry Puree	\$6.25
<i>Amaretto Sour</i> - Disaronno Originale, Lemon Sour	\$6.25

SUGGESTED WINES

VINO BIANCO

	GLASS	BOTTLE
<i>Bertani Pinot Grigio "Velante"</i> - Veneto, Italy	\$7.75	\$32.00
<i>Santa Margherita Pinot Grigio Valdadige</i> - Veneto, Italy	\$9.00	\$37.00

VINO ROSSO

<i>La Valentina Montepulciano d'Abruzzo</i> - Abruzzi, Italy	\$9.00	\$37.00
<i>Castello Banfi Chianti Classico Riserva</i> - Tuscany, Italy	\$10.25	\$42.00
<i>Antinori Toscana "Villa Antinori"</i> - Tuscany, Italy	\$12.50	\$52.00
<i>Feudi di San Gregorio Rubrato Aglianico 375ML</i> - Italy	-	\$19.00

SPARKLING

<i>Aneri Prosecco Brut</i> - Veneto, Italy	\$7.75	\$38.00
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VINO CARAFE

La Cucina Chianti - Classic Tuscan Chianti, Light Italian Red Wine that pairs wonderfully with all Entree Selections

<i>Glass</i>	\$5.75
<i>1/2 litre (3-4 Glasses)</i>	\$16.50
<i>1 litre (6-7 Glasses)</i>	\$31.00

PLEASE CONSULT YOUR SERVER FOR OTHER PREMIUM BRANDS.

IF YOU HAVE ANY TYPE OF FOOD ALLERGY, PLEASE ADVISE YOUR SERVER BEFORE ORDERING.

La Cucina

CASUAL ITALIAN DINING

FIRST COURSE

APPETIZERS

- Pasta e Fagioli Soup* - Cannellini Beans, Vegetables, Orecchiette Pasta
Carpaccio of Beef Tenderloin - Parmigiano Reggiano, Arugula Salad
Fried Calamari - Garlic Aioli, Lemon
Tomato and Fresh Mozzarella - Olive Oil, Basil
Cucina Insalata - Butter Lettuce, Arugula, Figs, Crispy Pancetta, Virgin Olive Oil, Balsamic Vinaigrette Dressing
Classic Caesar Salad - Romaine, Parmigiano Reggiano, Garlic Croutons
Chopped Salad - Radicchio, Romaine, Salami, Artichoke, Olives, Red Onion, Creamy Lemon Vinaigrette

MAIN COURSE

PIZZA

- Margherita* - Fresh Mozzarella, Tomato, Basil
Smoked Salmon - Arugula, Olive Oil, Red Onion
Roasted Chicken - Caramelized Onion, Mushrooms, Fresh Mozzarella
Pepperoni - Capicola, Roasted Peppers

PASTA

- Penne Rigate* - Homemade Meatballs, Rich Tomato Basil Sauce
Cheese Tortellini - Pesto, Pecorino Cheese
Spaghetti Carbonara - Pancetta, Cream, Parmigiano Reggiano, Black Pepper
Seafood Fettuccine - Calamari, Shrimp, Mussels, Garlic, Parsley, Lemon, Olive Oil
Farfalle - Tuscan Pomarola Sauce

ENTREÉS

- Ossobuco Gremolata* - Creamy Polenta
Risotto - Shrimp, Porcini Mushrooms, Spinach
Pork Saltimbocca - Prosciutto, Sage, Gnocchi, Marsala Butter Sauce
Chicken Parmesan - Spaghetti, Fresh Mozzarella, Pomarola Sauce
Seared Salmon - Italian White Beans, Tomato, Olives, Basil Oil Drizzle
Ribeye Steak Fiorentina - Rosemary Roasted Potatoes, Sautéed Spinach
Vegetable Lasagna - Grilled Zucchini, Roasted Peppers, Fresh Mozzarella