

Cucina Rustica

RESTAURANT | BAR | EVENTS

CRUDO

RAW

- ***Oysters** | native RI oysters, Rose mignonette, (selections change daily) 3 *buck a shuck 4pm - 5pm everyday*
 ***Littlenecks** | native clams on half shell, cocktail sauce, lemon 2
Cocktail | U-12 shrimp cocktail, horseradish, cocktail sauce, lemon 3.5

INSALATE

SALADS

- Grilled Romaine** | charred hearts of romaine, bacon, red onions, tomato, parmesan, crouton, anchovy aioli 9 | 16 AGF
Kale Caesar | baby kale, shaved parmesan, focaccia crouton, white anchovy, house dressing 7 | 12 AGF
House | tender mixed greens, english cucumber, red onions, cherry tomato, shaved carrot, creamy balsamic 4 | 8 GF
Arugula | warm quinoa, red peppers, carrots, sunflower seeds, pepitas, goat cheese, lemon-tahini vinaigrette 8 | 14 GF
- Grilled Salad Additions** | Chicken 9 | Shrimp 14 | *Salmon 12 | *Scallops 16

ANTIPASTI

FIRST PLATES

- Momento** | fresh soup of the day, (chefs selection changes daily) 6 | 9
Mussels & Fries | sautéed P.E.I. mussels in a gorgonzola-chive cream, bacon, truffle fries 19 **wood fired**
Meat & Cheese | cured meats, assorted cheeses, marinated olives, pickled vegetables, crostini 18 | 24 AGF
Calamari | Pt. Judith fried rings & tentacles w/a lemon garlic aioli, house marinara 18
Clam Zuppa | native littlenecks, Italian sausage, onions, garlic, fresh basil, spicy-tomato clam broth, crostini 19 AGF
Meatball | house made meatballs, marinara, ricotta, mixed greens, red wine vinaigrette 16
Eggplant | skinless & fried fresh, melted sharp provolone, house marinara sauce, fresh basil 14 **wood fired**
Salmon & Fig | bruschetta w/salmon, tomato, fresh mozzarella, torn basil, crostini, fig spread, balsamic glaze 17

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

PASTA FRESCA

FRESH PASTA

- Vongole** | native littlenecks, chopped clams, white wine, fresh herbs, light pepper flakes, butter, linguine 16 | 26
Sausage & Peas | sweet Italian ground sausage, onion, garlic, sweet peas, tomato, parmesan, long ziti 14 | 25
Escarole & Beans | cannelloni beans, pancetta, escarole, garlic, shallots, parmesan, touch of butter, rigatoni 14 | 24
Sunday Gravy | slow braised short beef, Italian sausage link, pepperoni stick & meatball in our house marinara, radiatore 28
Eggplant Ravioli | fresh pasta stuffed w/roasted eggplant, ricotta & fontina cheese in pink vodka sauce w/sweet peas 15 | 24
Bolognese | "classic ragu" w/beef, veal & pork, crushed tomato, touch of cream, parmesan, angel hair 16 | 26
Sausage & Rapini | spicy Italian sausage links sautéed w/onions, peppers & broccoli rabe, arrabbiata sauce, rigatoni 15 | 28
Mushroom Ragu | mushroom medley simmered in a blended stock w/crushed tomato, sage butter, pappardelle 13 | 25
Tuscan Shrimp | sautéed shrimp w/baby spinach, sun-dried tomatoes, artichokes, smoked paprika cream sauce, tagliatelle 16 | 29

HAND STRETCHED FRESH & WOOD FIRED TO ORDER | GLUTEN FREE AVAILABLE

PIZZE

PIZZA

- Margherita** | fresh mozzarella, EVOO, fresh basil, cracked pepper, San Marzano tomato sauce 17 **wood fired**
Brussels Sprouts | creamy goat cheese spread, pancetta, red onion, shaved brussels, light mozzarella 18 **wood fired**
Clams Casino | garlic white sauce, chopped clams, bacon, whole native littlenecks, mozzarella, fresh parsley 23 **wood fired**
Eggplant Alla Vodka | baby spinach, fried thin eggplant, light ricotta cheese, pink vodka sauce, light cheese 18 **wood fired**
Soppressata | light tomato sauce, roasted red peppers, basil, spicy dry salami, touch of hot honey 22 **wood fired**

SECONDI

MAIN DISHES

- ***Ribeye** | 14 oz cast-iron seared w/a pepper & sea salt crust, Calabrian chili chimichurri sauce, crispy potato, asparagus 41 GF
 ***Pork Chop** | bone-in center-cut chop, pan-fried vinegar peppers, red wine-demi, roasted potatoes 29 GF
Salmon | blackened Atlantic salmon, sweet potato & Brussels sprout hash w/bacon, goat cheese, spicy honey 31 AGF
Scallops | baked U-10 sea diver scallops, lemon butter, white wine, crispy prosciutto crumb, potato & vegetable 36 **wood fired**
Osso Bucco | slow braised bone in pork shank w/mirepoix, in a red wine demi, creamy polenta, gremolata 32 GF
Al Forno | chopped chicken cutlet tossed w/fresh rigatoni pasta, pink vodka sauce, topped w/shredded cheese & baked 26 **wood fired**
Seafood Risotto | little necks, mussels, scallops, cod, shrimp, saffron-clam stock, lemon-leek risotto 34 GF

ALL SERVED W/A SIDE HOUSE SALAD

CLASSICI

CUCINA CLASSICS

- Sole Française** | floured, egg dipped & pan seared w/white wine, lemon butter, fresh parsley, potato & vegetable 26
Chicken or Veal Parmesan | breaded & deep fried topped w/sharp provolone, house marinara, fresh basil, side pasta 23 | 26 **wood fired**
Chicken or Veal Marsala | floured & pan-seared w/crimini mushrooms, marsala wine & demi, touch of butter 24 | 27
Eggplant Parmesan | fresh skinless eggplant battered & fried, sharp provolone, marinara, fresh basil, side pasta 21 **wood fired**
Sorrento | choice of chicken or veal parmesan layered w/ricotta cheese, eggplant, fresh herbs, house marinara, side pasta 25 | 27 **wood fired**
Marinara | house red sauce, veal, beef & pork meatballs, fresh basil & parsley, radiatore 14 | 23

AGF = AVAILABLE GLUTEN FREE

GF = GLUTEN FREE

SPECIALTY COCKTAILS

Gina

Ketel One Vodka
Cointreau
splash of cranberry
fresh lemon

Sophia

Bombay Sapphire Gin
Campari
Sweet Vermouth
served on rocks

Olivia

Tito's Vodka
olive brine
banana pepper brine
Dry Vermouth
gorgonzola stuffed olives

Angelina

Stoli Vanilla Vodka
Kahlua
Chocolate Liqueur
splash of Baileys Cream
fresh espresso

Julia

Grey Goose
Triple Sec
Lemoncello
Sugar Rim

Michela

Woodford Reserve
Fee Brothers Black Walnut Bitters
Luxardo Cherry
in it's juices

Carmina

Prosecco on ice,
touch of Aperol
fresh squeezed orange

WHITE WINES

SPARKLING

Lunetta Prosecco, Italy - refreshing & dry, scent of apple, pineapple & peach 9 | xx
Ruffino Prosecco DOC, Italy - clean, crisp & delicate w/intense flavors of peach & apple | 28

PINOT GRIGIO

Santa Margherita Valdadige DOC, Italy - dry white wine w/flavors of golden delicious apples 16 | 60
Villa San Martino, Veneto, Italy - round w/well balanced acidity & fruit flavors 9 | 34

SAUVIGNON BLANC

Kono, Marlborough, New Zealand - ripe tropical fruits w/passion fruit & pineapple 10 | 36
Kim Crawford, Marlborough, New Zealand - vibrant acidity, citrus fruits w/herbaceous notes | 40

OTHER ITALIAN WHITES

San Pietro / Gavi DOCG, Piedmont, Italy - crisp pear & apple, refreshing 9 | 34
Casa Smith, Vino Moscato, Washington State - apricot, orange blossom, honeysuckle, boysenberry 8 | 30

CHARDONNAY

Kendall Jackson "VR", California - dry white wine w/golden apple flavors 11 | 40
Borgo Maragliano, Italy - light & balanced w/aromas of lime blossom, hazelnut, honey banana 8 | 30
Sonoma Cutrer "Russian River Ranches", California - zesty flavors of lime, lemon drop & grapefruit | 46

OTHER WHITES

Selbach Incline Riesling, Germany - fruity w/vibrant acidity, clarity & precision 9 | 34
Beringer White Zinfandel, California - fresh red berry, citrus & melon flavors 7 | 26

RED WINES

PINOT NOIR

Bacchus, California - boysenberry, blackberry, dark cherry, toasty mocha flavors 11 | 42
Meomi, County, California - soft tannins w/a mix of black cherry, cola, strawberry & plum | 50
La Crema, Sonoma County, California - lively, zesty & supple w/pomegranate, plum & orange | 68

MERLOT

Owen Roe "Rook", Washington State - red & black fruits, sarsaparilla, orange, cinnamon, tobacco 9 | 34
Chateau St. Michelle, Columbia Valley, Washington State - intense blackberry & plum, oaky notes | 64

CABERNET SAUVIGNON

Giapoza, Napa Valley, California - dark & dense colors w/black cherry & currants 9 | 34
Cannonball, Healdsburg, California - rich texture w/wild berry, chocolate & oak 14 | 54
Robert Mondavi, Napa Valley, California - rich flavors of blackberries & dark plums | 58
Carpineto Farnito, Tuscany, Italy - full bodied w/red cherry, hints of spice & licorice | 72

AMERICAN RED BLENDS

Decoy, Sonoma County, California - lush red & black fruit flavors | 50

MALBEC

Maipe, Mendoza, Argentina - subtle tannins of dark chocolate w/notes of toasty oak 9 | 34

ZINFANDEL

Ravenswood Old Vine Lodi, Mendocino County, California - red currants, black cherries & spiciness | 34

ROSE

Cora Cerasuolo d'Abruzzo - Veneto, Italy - aromas of strawberries & pomegranate w/floral scents 10 | 38

ITALIAN RED | RED BLENDS

Banfi Centine Rosso IGT, Tuscany, Italy - medium bodied w/plum & black cherry, hints of spice 14 | 54
Briccotondo Barbera DOC, Veneto, Italy - crisp freshness w/great fruit character, tasty finish | 39
Luigi Righetti Amarone della Valpolicella DOCG, Veneto, Italy - rich flavors, smooth finish | 69
Santi Valpolicella Ripasso, Veneto, Italy - round & well structured w/rich fruit & soft tannins | 32
Fantini Montepulciano, Italy - matured cherry & plums, well balanced 14 | 54

CHIANTI

Ruffino "Aziago" Chianti Classico DOCG, Italy - ripe fruit flavors w/notes of plum & morello cherries 10 | 38
Dante di Fiorenza, Sangiovese, Italy - bramble fruit flavors w/slight hint of cherry 9 | 34
Ruffino Tan Chianti Classico Riserva Ducale DOCG, Italy - velvety tannins & well balanced 54