

Cucina Rustica

Easter Menu

April 17, 2022

SOUP | SALAD

MOMENTO 5 | 8

SOUP OF THE DAY

KALE CAESAR 7 | 11

BABY KALE, SHAVED PARMESAN, FOCACCIA CROUTONS, WHITE ANCHOVY, HOUSE DRESSING

BURRATA 14

ROASTED TOMATO, ARUGULA, BALSAMIC REDUCTION, EVOO, CRACKED PEPPER, BASIL

ROMAINE | 12

ROMAINE HEARTS, ANCHOVY AIOLI, PARMESAN, HARD EGG, CAPERS SUN-DRIED TOMATO, CROUTON

HOUSE | 4 | 6

ARTISAN GREENS, ENGLISH CUCUMBER, GRAPE TOMATO, SHAVED CARROTS, CREAMY BALSAMIC DRESSING

ANTIPASTI

MUSSELS | 17

P.E.I MUSSELS, CARAMELIZED ONION, CHIVES, SPICY ROASTED RED PEPPER GARLIC CREAM, SCALLIONS, CROSTINI

MEATBALLS | 16

GROUND LAMB MIX, RABE PESTO, CREAMY POLENTA, SPICY HOUSE MARINARA

BRUSCHETTA | 12

GRILLED CROSTINI, ESCAROLE, WHITE BEANS, BUTTER, TOUCH OF PECORINO

FUNGHI E POLENTA | 14

SPINACH, CARAMELIZED ONIONS, WILD MUSHROOMS, BROWN BUTTER SEARED POLENTA, ASIAGO CHEESE

CALAMARI | 17

FRIED TENTACLES & RINGS, LEMON AIOLI, PEPPER RELISH, MARINARA, LEMON

PRIMI

SUNDAY GRAVY | 26

SLOW COOKED W/BEEF SHORT RIB, ITALIAN SAUSAGE LINK, PEPPERONI, MEATBALL, HOUSE MARINARA, FRESH RICATONI

VONGOLE | 27

NATIVE LITTLENECKS, GARLIC, CHOPPED CLAMS, RED PEPPER FLAKES, WHITE WINE, FRESH PARSLEY, BUTTER FRESH LINGUINE

BOLOGNESE | 26

“CLASSIC” RAGU W/PORK, BEEF & VEAL, CRUSHED TOMATO, TOUCH OF CREAM, PARMESAN, FRESH ANGEL HAIR

LOBSTER RAVIOLI | 23

FRESH PASTA STUFFED W/MAINE LOBSTER & FONTINA, TOSSED IN A SWEET PEA PINK VODKA SAUCE W/TOMATOES

CACIO E PEPE | 26

FRESH LINGUINE TOSSED IN A BUTTERY PEPPER PARMESAN CHEESE SAUCE, TOPPED W/A SLICED CHICKEN CUTLET

PESCI

COD | 29

PROSCIUTTO WRAPPED & PAN SEARED OVER A SWEET CORN RISOTTO, BLISTERED CHERRY TOMATO CONFIT

CIOPPINO | 39

SHRIMP, SCALLOPS, MUSSELS, LITTLENECKS, COD, LOBSTER, FRESH HERBS, ONIONS, GARLIC, SPICY MARINARA CLAM STOCK

SALMON | 27

GRILLED ATLANTIC SALMON OVER A SPINACH RISOTTO, LIGHT LEMON YOGURT DRESSING, CHIVES

CASSEROLE | 34

SHRIMP, SCALLOPS, COD, LOBSTER, LITTLE NECKS, LEMON BUTTER, HOUSE CRUMB, MASH' N VEGGIES

SOLE MILANESE | 26

FRIED WHITE FISH, LEMON AIOLI, ARUGULA, TOMATO, RED WINE VINAIGRETTE, LIGHT GRATED PARMESAN, SIDE FRESH PASTA

CARNE

***RIB EYE** | 33

GRILLED 14OZ CENTER CUT, ROSEMARY & GARLIC SALT CRUST, PARSLEY BUTTER MASHED POTATO, ASPARAGUS

VEAL SORRENTO | 27

FRIED VEAL CUTLET LAYERED W/RICOTTA CHEESE, EGGPLANT, PROVOLONE, HOUSE MARINARA, SIDE OF FRESH PASTA

CHICKEN PICCATA | 25

PAN SEARED BREAST IN A LEMON WHITE WINE BUTTER SAUCE TOPPED W/CAPERS & PARSLEY, MASHED & ASPARAGUS

SHORT RIB | 29

SLOW BRAISED BONE IN, CHUNKY VEGETABLES, RED WINE DEMI, MUSHROOM RISOTTO, CREMOLATA

HAM | 24

THICK SLICED OFF THE BONE, HONEY GLAZED CARROTS, SWEET POTATO, MOLASSES GLAZE

EXECUTIVE CHEF | PROPRIETORS - BRIAN & GINA NADEAU

www.cucinarusticari.com

PLEASE INFORM THE RESTAURANT OF ANY FOOD ALLERGIES

*PLEASE BE ADVISED THE CONSUMPTIONS OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN MAY INCREASE RISK OF FOOD-BORNE ILLNESS. CHECKS CAN ONLY BE SPLIT 50/50

HOLIDAY SPARKLERS

\$12 each

RUBY RED

DEEP EDDY GRAPEFRUIT, COMPARI, SPLASH OF GRAPEFRUIT JUICE, SERVED STRAIGHT UP

SAPHIRE FIZZ

BOMBAY SAPHIRE GIN, ELDERFLOWER LIQUEUR & PROSECCO W/A SUGAR RIM, CHAMPAGNE FLUTE

CUCUMBER MINT MOJITO

EFFEN CUCUMBER VODKA, FRESH MINT, SODA, SOUR MIX, SIMPLE SYRUP

HOLIDAY WINE

SANTI VALPOLICELLA RIPASSO - 10 | 36

SMOOTH FRUITY NOTES FROM GRAPE SKINS AGING IN BARRELS GIVING THIS WINE A WARM & BALANCED FLAVOR W/AN ELEGANT SPICY & TOASTED AROMA ON THE PALATE.