

PIZZE : GRILLED PIZZA

HAND STRETCHED FRESH & GRILLED TO ORDER | GLUTEN FREE AVAILABLE

- Margherita** | fresh mozzarella, EVOO, fresh basil, cracked pepper, San Marzano tomato sauce 17
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
Pesto | fresh basil-garlic pesto, roasted red peppers, pepperoni, feta & mozzarella cheese, light pepper flakes, lemon zest 20
Sausage & Rabe | garlic butter, ground sausage, Italian broccoli, banana peppers, light cheese 21

SECONDI : MAIN DISHES

- ***Ribeye** | 14 oz center cut, pepper & sea salt crust, gorgonzola dolce-creole sauce, smashed red bliss, 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
Chicken Siciliano | sautéed chicken breasts w/artichokes, roasted red peppers, banana peppers, olives, lemon butter 28
Osso Bucco | slow braised bone in pork shank w/mirepoix, in a red wine demi, creamy polenta, gremolata 32 GF
Milanese | chicken or veal cutlet, lemon-garlic aioli, artisan greens w/red wine vinaigrette, side of house pasta w/red sauce 22 | 26
Risotto Nero | squid ink risotto, pan seared scallops, sun-dried tomato pesto, white balsamic saffron emulsion 38 GF

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 26
Chicken or Veal Parmesan | breaded & deep fried topped w/sharp provolone, house marinara, fresh basil, side pasta 23 | 26
Chicken or Veal Marsala | floured & pan-seared w/cremini mushrooms, marsala wine & demi, touch of butter 24 | 27
Eggplant Parmesan | fresh skinless eggplant battered & fried, sharp provolone, marinara, fresh basil, side pasta 21
Sorrento | choice of chicken or veal parmesan layered w/ricotta cheese, eggplant, fresh herbs, house marinara, side pasta 25 | 27
Shrimp Scampi | black olives, tomato, garlic, parsley, white wine butter sauce, touch of lemon, linguine 16 | 28

PRIX FIXE 3 COURSE MENU \$19.95

served everyday from 4pm - 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

Chicken Marsala

Rigatoni & Meatballs

Eggplant Parmesan

Sole Française

Escarole n' Beans *AGF*

Baked Cod Casserole

THIRD COURSE

Cannoli

PRIX FIXE MENU UNAVAILABLE ON HOLIDAYS

MARTINI'S \$8

served everyday from 4:00 pm - 4:45pm

LEMON DROP

Vodka, Triple Sec, Limoncello, Lemon Twist

GIN & JUICE

Beefeater Gin, Compari, Splash of Grapefruit Juice

PEACH COSMO

Deep Eddy Peach Vodka, Peach Tree, Cranberry Juice, Squeeze of Lime

HATS OFF TO VO

Seagrams VO Whiskey, Sweet Vermouth

DIRTY UNCLE TITO

Titos Vodka, Olive Juice

WHITE CHOCOLATE MOCHA

Vanilla Vodka, Coffee & White Chocolate Liqueur, Fresh Espresso, Cream

WINES \$5

served everyday from 4pm-5pm

wines by the glass, changes daily, ask server

\$5 MARTINIS & WINES UNAVAILABLE ON HOLIDAYS

Cucina Rustica

RESTAURANT | BAR | EVENTS

BAR CRUDO : RAW BAR

***Oysters** | native RI oysters, Rose mignonette, (selections change daily) 3 *back 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, creamy balsamic 4 | 8 GF

Tomato Tartare | chopped tomato confit, caramelized shallots & dates, burrata, chive, basil, balsamic 17 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 parmesan-tarragon cream, mustard seed, truffle fries 19

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 12

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 16 | 26

Sausage & Peas | 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

Marinara | house red sauce, veal, beef & pork meatballs, fresh basil & parsley, radiatore 14 | 21

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

Puttanesca | tonno tuna, capers, garlic, anchovy, kalamata olives, tomato, fresh basil, tagliatelle 15 | 28

Mushroom Ragù | mushroom medley simmered in a blended stock w/crushed tomato, sage butter, pappardelle 13 | 25

Frutti di Mare | littlenecks, mussels, shrimp, scallops & cod sautéed in a lemon-white wine clam sauce, linguine 36

Cacio e Pepe | pecorino cheese, cracked black pepper, rich butter sauce w/prosciutto di parma, fresh parsley, linguine 15 | 28