

# Cucina Rustica

RESTAURANT | BAR | EVENTS

## RAW

\***Oysters** | native RI oysters, Rose mignonette, (selections change daily) 3 *buck a shuck 3pm - 5pm everyday*

\* **Littlenecks** | native clams on half shell, cocktail sauce, lemon 2 *buck a shuck 3pm - 5pm everyday*

**Cocktail** | U-12 shrimp cocktail, horseradish, cocktail sauce, lemon 3.5

## SOUP & SALAD

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

**Grilled Romaine** | charred hearts of romaine, bacon, red onions, tomato, parmesan, crouton, anchovy aioli 8 | 15 AGF

**Kale Caesar** | baby kale, shaved parmesan, focaccia crouton, white anchovy, house dressing 6 | 12 AGF

**House** | tender mixed greens, english cucumber, red onions, cherry tomato, shaved carrot, creamy balsamic 4 | 8 GF

**Chopped Antipasto** | spring mix, Italian cold cuts, cheese, banana peppers, olives, Italian vinaigrette 9 | 16 GF

**Grilled Salad Additions** | Chicken 7 | Shrimp 12 | \*Salmon 11 | \*Scallops 13

## SMALL FARE

**Meat & Cheese** | cured meats, assorted cheeses, marinated olives, pickled vegetables, crostini 16 | 22 AGF

**Calamari** | Pt. Judith fried rings & tentacles w/a lemon garlic aioli, house marinara 17

**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 13

**Eggplant** | skinless & fried fresh, melted sharp provolone, house marinara sauce, fresh basil 12

**Octopus** | charred octopus, ground chorizo & potato, spicy aioli, pickled red onions, paprika 17 GF

ALL SERVED HOT WITH FRENCH FRIES OR SIDE SALAD

## HAND HELD

**Meatball Sub** | fresh veal, beef, pork meatballs, provolone cheese, marinara, toasted sub roll 15

**Parmesan Sub** | choice of chicken or veal parmesan on a toasted sub roll w/provolone cheese, sauce 15 | 16

**Italian Grinder** | Italian cold cuts w/provolone cheese, lettuce, tomato, onion, banana peppers, oil & vinegar 15

**Chicken Cutlet** | breaded cutlet w/a banana pepper aioli, American cheese, lettuce, tomato & pickle 15

**C | R Burger** | sirloin, chuck & short rib 8oz patty grilled w/a bacon-onion jam, American cheese, balsamic aioli, brioche 17

ALL OUR PASTA IS MADE FRESH IN HOUSE DAILY W/SEMOLINA FLOUR EXTRUDED THROUGH BRONZE DYES | GLUTEN FREE AVAILABLE

## FRESH PASTA

**Al Forno** | chopped chicken cutlet tossed w/fresh rigatoni pasta, pink vodka sauce, topped w/shredded cheese & baked 19

**Puttanesca** | tonno tuna, capers, anchovy, kalamata olive, tomato, garlic, shallot, light marinara, fresh tagliatelle 12 | 20

**Bolognese** | "classic ragu" w/beef, veal & pork, crushed tomato, touch of cream, parmesan, angel hair 14 | 22

**Shrimp Scampi** | sautéed shrimp w/diced tomatoes, black olives, garlic white wine sauce, fresh parsley, linguine 14 | 22

**Vongole** | native littlenecks, chopped clams, white wine, fresh herbs, light pepper flakes, butter, linguine 13 | 22

**Escarole & Beans** | cannelloni beans, pancetta, escarole, garlic, shallots, parmesan, touch of butter, rigatoni 12 | 20

## LARGE FARE

**Veal Parmesan** | breaded & deep fried topped w/sharp provolone, house marinara, fresh basil, side pasta 22

**Salmon** | blackened Atlantic salmon, sweet potato & Brussels sprout hash w/bacon, goat cheese, spicy honey 27 AGF

**Piccata** | chicken or veal pan fried in a lemon white wine butter sauce, capers, side potato & vegetable 18 | 22

**Margherita Pizza** | fresh mozzarella, EVOO, fresh basil, cracked pepper, San Marzano tomato sauce 18 AGF

**Fruiti di Mare** | little necks, mussels, scallops, cod, shrimp, onions, tomatoes, lemon-clam stock, fresh linguine 29 AGF

**Fish n' Chips** | crispy fresh beer battered cod, house made cole slaw, seasoned french fries, house tarter sauce 20

**Sole Française** | floured, egg dipped & pan seared w/white wine, lemon butter, fresh parsley, potato & vegetable 22 AGF

## BOMB CHICKEN PARM \$20

PLEASE CHOOSE ONE OF THE FOLLOWING, ALL SERVED W/SIDE SALAD & FRESH PIPED CANNOLIS | THE SAUCE IS ON THE PASTA & THE PARM

**CLASSIC** - San Marzano tomato sauce, thick provolone cheese, fresh basil

**SORRENTO** - the "classic" layered w/eggplant & ricotta cheese

**BOLOGNESE** - veal, beef & pork ragu, tomato, fresh herbs, pecorino cheese

**ARRABBIATA** - spicy marinara sauce w/garlic, red pepper flakes

**PINK VODKA** - sautéed spinach, tomato, pink vodka sauce & fresh basil

**FORMAGGIO** - pecorino cheese cream sauce, fresh parsley

**AGLIO E OLIO** - anchovy, garlic, rabe, banana peppers, olives, evoo

**PESTO** - fresh basil herb pesto, pine nuts, extra virgin olive oil, pecorino cheese

**FUNGHI** - sautéed crimini mushrooms, applewood smoked bacon, parmesan cream

**NORIANA** - Italian ground sausage, parmesan cream, tomato, fresh herbs



WWW.BOMBCHICKENPARM.COM

GF = GLUTEN FREE

AGF = AVAILABLE GLUTEN FREE

\*CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN WILL INCREASE YOUR RISK OF A FOOD BORNE ILLNESS. CONSUMERS WHO ARE VULNERABLE TO FOOD BORNE ILLNESS SHOULD ONLY EAT FOOD FROM ANIMALS THOROUGHLY COOKED. IT IS THE CONSUMERS RESPONSIBILITY TO NOTIFY THE STAFF OF ANY FOOD ALLERGIES PRIOR TO ORDERING. CHECKS CAN ONLY BE SPLIT 50/50

**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