

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
Burrata | black truffle burrata, mushroom medley, garlic spread, chili oil, fresh parsley 18

SECONDI : MAIN DISHES

- ***Ribeye** | 14 oz center cut, rosemary sea salt crusted w/a citrus lime butter, smashed red bliss, asparagus 39 GF
***Pork Chop** | bone-in center-cut chop, pan-fried vinegar peppers, red wine-demi, roasted potatoes 26 GF
Salmon | blackened Atlantic salmon, creamy gorgonzola risotto, grilled asparagus, pineapple salsa verde 28 GF
Brick Chicken | 1/2 chicken seared w/a salt brick, roasted potato, broccolini, crispy shallots 26 -40 min. cook time- AGF
Short Rib | slow braised bone in beef short rib w/mirepoix, in a red wine demi, creamy polenta, gremolata 28 GF
Scallops & Cod | pan seared and served over a caramelized leek risotto, charred scallion butter, grilled asparagus 32
Milanese | chicken or veal cutlet, lemon-garlic aioli, artisan greens w/red wine vinaigrette, side of house pasta w/red sauce 22 | 26
Fish n' Chips | fresh beer battered cod w/seasoned fries, house tarter sauce, fresh creamy cole slaw, lemon 21 available Wednesday & Friday only

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 25
Chicken or Veal Parmesan | breaded & deep fried topped w/sharp provolone, house marinara, fresh basil, side pasta 21 | 25
Chicken or Veal Marsala | floured & pan-seared w/crimini mushrooms, marsala wine & demi, touch of butter 22 | 25
Eggplant Parmesan | fresh skinless eggplant battered & fried, sharp provolone, marinara, fresh basil, side pasta 19
Sorrento | choice of chicken or veal parmesan layered w/ricotta cheese, eggplant, fresh herbs, house marinara, side pasta 23 | 26
Scampi | sautéed shrimp w/black olives & roasted tomato, garlicky butter sauce, parsley, linguine 16 | 28

PRIX FIXE 3 COURSE MENU \$17.95

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

Marinara

Eggplant Parmesan

Sole Française

Escarole n' Beans AGF

Baked Cod

THIRD COURSE

Cannoli

MARTINI'S \$5

served everyday from 4pm-5pm

PEACH COSMO

Deep Eddy Peach Vodka, Peach Schnapps, Cranberry, Lime

CUCUMBER GINGER

Pinnacle Cucumber Vodka, Domain Canton, Sour Mix, Ginger Ale

HAZELNUT ESPRESSO

Smirnoff Vanilla Vodka, Fresh Brewed Espresso, Frangelico Touch of Cream

HATS OFF TO VO

Seagrams VO Whiskey, Sweet Vermouth

DIRTY UNCLE TITO

Titos Vodka, Olive Juice

LEMON CAKE MARTINI

Smirnoff Whipped Cream Vodka, RumChata, limoncello

WINES \$5

served everyday from 3pm-5pm

wines by the glass, changes daily, ask server

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*

***Little necks** | 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 14 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

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 stock, 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 16

Clam Zuppa | native littlenecks, Italian sausage, onions, garlic, fresh basil, spicy-tomato clam broth, crostini 18 AGF

Meatball | house made meatballs, marinara, ricotta, creamy parmesan-herb polenta 16

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

Bruschetta | sautéed wild mushrooms, thyme, brown butter, honey-goat cheese, crispy toast points 13

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 | 19

Eggplant Ravioli | fresh pasta stuffed w/roasted eggplant, ricotta & fontina cheese in pink vodka sauce w/sweet peas 15 | 23

Bolognese | "classic ragu" w/beef, veal & pork, crushed tomato, touch of cream, parmesan, angel hair 16 | 26

Puttanesca | tonno tuna, anchovy, kalamata olive, capers, garlic, tomato, fresh basil, tagliatelle 15 | 25

Sunday Gravy | beef short rib, pepperoni stick, sausage link & meatball slow cooked in marinara, tagliatelle 27

Fra Diavolo | littlenecks, mussels, shrimp, scallops & cod sautéed in a spicy tomato clam sauce, garlic, onions, linguine 36