

PIZZE : GRILLED PIZZA

HAND STRETCHED FRESH & GRILLED TO ORDER | GLUTEN FREE AVAILABLE

- Margherita** | fresh mozzarella, EVOO, fresh basil, cracked pepper, San Marzano tomato sauce 15
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
Burratta | black truffle burrata, mushroom medley, garlic spread, chili oil, fresh parsley 17
Calabrese | spicy salami, roasted peppers, caramelized onions, touch of honey, light cheese 16

SECONDI : MAIN DISHES

- Filet** | 8 oz center cut grilled to perfection w/a herb butter, smashed red bliss, asparagus, house demi 39 GF
Pork Chop | extra thick pan-seared chop topped w/pan-fried vinegar peppers, red wine-demi, roasted potatoes 26 GF
Salmon Piccata | grilled Atlantic salmon, creamy lemon caper risotto, grilled asparagus 27 GF
Veal Chop | grilled 20 oz bone in chop w/a sweet butternut squash risotto, topped w/a bacon-madeira cream sauce 39 GF
Brick Chicken | 1/2 chicken seared w/a salt brick, roasted potato, green beans, crispy shallots 24 - 40 min. cook time - AGF
Short Rib | slow braised bone in beef short rib w/mirepoix, in a red wine demi, creamy polenta, gremolata 27 GF
Chilean Sea Bass | pan-seared over a saffron seafood brodo risotto w/little necks, mussels, onions & chives 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 24
Chicken or Veal Parmesan | breaded & deep fried topped w/sharp provolone, house marinara, fresh basil, side pasta 19 | 23
Chicken or Veal Marsala | floured & pan-seared w/crimini mushrooms, marsala wine & demi, touch of butter 20 | 23
Eggplant Parmesan | fresh skinless eggplant battered & fried, sharp provolone, marinara, fresh basil, side pasta 18
Sorrento | choice of chicken or veal parmesan layered w/ricotta cheese, eggplant, fresh herbs, house marinara, side pasta 22 | 26

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

WINTER WHITE CRAN' COSMO

Smirnoff Vodka, triple sec, white cranberry juice

PEPPERMINT WHITE CHOCOLATE

Whipped Cream Vodka, Peppermint Schnapps, White Cream de Cacao

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*

***Little necks** | native clams on half shell, cocktail sauce, lemon 1.5

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 13 AGF

Panzanella | goat cheese, pickled beets, grape tomato, onion, mixed greens, warm crouton 12 GF

Kale Caesar | baby kale, shaved parmesan, focaccia crouton, white anchovy, house dressing 6 | 10 AGF

House | tender mixed greens, english cucumber, red onions, cherry tomato, creamy balsamic 4 | 7 GF

Grilled Salad Additions | Chicken 8 | Shrimp 14 | *Salmon 12 | *Scallops 16

ANTIPASTI : FIRST PLATES

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

Mussels | sautéed P.E.I. mussels w/ mustard seed, parmesan cream, tarragon, bread crumbs 16 AGF

Meat & Cheese | cured meats, assorted cheeses, marinated olives, pickled vegetables, crostini 14 | 24 AGF

Calamari | Pt. Judith fried rings & tentacles w/a lemon garlic aioli, sweet pepper jam, marinara 15

Clam Zuppa | native littlenecks, Italian sausage, onions, garlic, fresh basil, spicy-tomato clam broth, crostini 16 AGF

Meatball | house made meatballs, marinara, ricotta, fresh herbs, toast points 12

Polenta | creamy corn cake pan seared & baked w/a gorgonzola dolce, lemon zest, hot honey 11

Salimbocca Ravioli | fresh roasted red pasta stuffed w/prosciutto, smoked mozzarella & mushrooms, sage cream 14

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 13 | 24

Rabe Pesto | sautéed wild mushrooms, chopped broccoli rabe & garlic tossed in a basil pesto, EVOO, long ziti 12 | 23

Escarole & Beans | cannelloni beans, pancetta, escarole, garlic, shallots, parmesan, touch of butter, rigatoni 13 | 24

Marinara | house red sauce, fresh house made to order meatballs, fresh basil & parsley, radiatore 10 | 19

Eggplant Ravioli | fresh pasta stuffed w/roasted eggplant, ricotta & fontina cheese in pink vodka sauce w/sweet peas 12 | 23

Bolognese | "classic ragu" w/beef, veal & pork, crushed tomato, touch of cream, parmesan, angel hair 13 | 25

Fra Diavolo | littlenecks, mussels, shrimp, scallops & cod sautéed in a spicy tomato clam sauce, squid ink linguine 34

Sunday Gravy | beef short rib, pepperoni stick, sausage link & meatball slow cooked in marinara, tagliatelle 26