

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
Calabrese | light marinara, roasted red peppers, spicy soppressata, Calabrian chilies, onion, hot honey 21

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 29 GF
Salmon | blackened Atlantic salmon, sweet potato & Brussels sprout hash, bacon, goat cheese, spicy honey 31 AGF
Brick Chicken | 1/2 chicken seared w/a salt brick, roasted potato, Italian broccoli, crispy shallots 28 -40 min. cook time- AGF
Short Rib | slow braised bone in beef short rib 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 Alla Vodka | sautéed shrimp over a creamy risotto w/plum tomato, cream, pecorino & touch of vodka, sautéed spinach 28 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 Aglio | black olives, anchovy, banana peppers, garlic, parsley, light pepper flakes, 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, Splash of Limoncello, Lemon Twist

CRANBERRY GIN COSMO

Beefeater Gin, Triple sec, Splash of Cranberry Juice, Lime

TOASTY ALMOND

Vanilla Vodka, coffee liqueur, Amaretto, RumChata, Sprinkles

HATS OFF TO VO

Seagrams VO Whiskey, Sweet Vermouth

DIRTY UNCLE TITO

Titos Vodka, Olive Juice

CARAMEL MACCHIATO

Caramel Vodka, Coffee Liqueur, Fresh Espresso, Milk, Brown Sugar Rim

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

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

Tuscan Chicken | sautéed spinach, crimini mushrooms, roasted red peppers, chicken medallions, brandy cream sauce, tagliatelle 15 | 28

Sunday Gravy | beef short rib, pepperoni stick, sausage link & meatball slow cooked in marinara, tagliatelle 29

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