

## 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 26 GF  
**Salmon** | blackened Atlantic salmon, sweet potato & Brussels sprout hash, bacon, goat cheese, spicy honey 28 AGF  
**Brick Chicken** | 1/2 chicken seared w/a salt brick, roasted potato, roasted carrot, 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  
**Milanese** | chicken or veal cutlet, lemon-garlic aioli, artisan greens w/red wine vinaigrette, side of house pasta w/red sauce 22 | 26  
**Meatball Sub** | veal, beef & pork meatballs baked in an Artisan roll w/roasted red peppers, sharp provolone, side truffle fries 21  
**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 21 | 25  
**Chicken or Veal Marsala** | floured & pan-seared w/cremini 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  
**Shrimp Aglio** | black olives, anchovy, banana peppers, garlic, parsley, light pepper flakes, 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**

##### **Rigatoni & Meatballs**

##### **Eggplant Parmesan**

##### **Sole Française**

##### **Escarole n' Beans** AGF

##### **Baked Cod Casserole**

#### **THIRD COURSE**

##### **Cannoli**

### **MARTINI'S** \$5

*served everyday from 4pm-5pm*

#### **CARAMEL APPLE**

Smirnoff Green Apple & Caramel Vodka, Apple Pucker, Grenadine Sinker

#### **CRANBERRY GIN COSMO**

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

#### **CHOCOLATE DIPPED GRAHAM**

Smirnoff Vanilla, Irish Cream, Dark Chocolate Liqueur, Graham Cracker Rim

#### **HATS OFF TO VO**

Seagrams VO Whiskey, Sweet Vermouth

#### **DIRTY UNCLE TITO**

Titos Vodka, Olive Juice

#### **PUMPKIN LATTE**

Smirnoff Whipped Cream Vodka, Pumpkin Liqueur, Cold Brew Coffee

### **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*

\***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 | 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, 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 | 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

**Tuscan Chicken** | sautéed spinach, crimini mushrooms, roasted red peppers, grilled chicken, brandy cream sauce, 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