

Cucina Rustica

RESTAURANT | BAR | EVENTS

CRUDO

RAW

- ***Oysters** | native RI oysters, Rose mignonette, (selections change daily) 3.5 1/2 price every day until 5pm
- ***Littlenecks** | native clams on half shell, cocktail sauce, lemon 2.5 1/2 price every day until 5pm
- Cocktail** | U-12 shrimp cocktail, horseradish, cocktail sauce, lemon 3.5

INSALATE

SALADS & SOUP

- Momento** | fresh soup of the day, (chefs selection changes daily) 6 | 9 AGF
- Grilled Romaine** | charred hearts of romaine, bacon, red onions, tomato, parmesan, crouton, anchovy aioli 9 | 17 AGF
- Kale Caesar** | baby kale, shaved parmesan, focaccia crouton, white anchovy, house dressing 7 | 14 AGF
- House** | tender mixed greens, english cucumber, red onions, cherry tomato, shaved carrot, creamy balsamic 5 | 10 GF

Grilled Salad Additions | Chicken 9 | Shrimp 14 | *Salmon 12 | *Scallops 16

ANTIPASTI

FIRST PLATES

- Mussels & Fries** | sautéed P.E.I. mussels in a gorgonzola-chive cream, bacon, truffle fries 21
- Meat & Cheese** | cured meats, assorted cheeses, marinated olives, pickled vegetables, crostini 18 | 26 AGF (contains nuts)
- Calamari** | Pt. Judith fried rings & tentacles w/a lemon garlic aioli, house marinara 19
- Clam Zuppa** | native littlenecks, Italian sausage, onions, garlic, fresh basil, spicy-tomato clam broth, crostini 22 AGF
- Meatball** | house made meatballs w/veal, beef & pork, house marinara, ricotta, crostini 16
- Eggplant** | skinless & fried fresh, melted sharp provolone, house marinara sauce, fresh basil 15
- Octopus** | charred w/arugula, blistered tomatoes, pickled red onions, lemon, EVOO, parmesan 23 GF

ALL OUR PASTA IS MADE FRESH IN HOUSE DAILY W/SEMOLINA FLOUR EXTRUDED THROUGH BRONZE DYES | GLUTEN FREE AVAILABLE +\$2

PASTA FRESCA

FRESH PASTA

- Vongole** | native littlenecks, chopped clams, white wine, fresh herbs, light pepper flakes, butter, linguine 16 | 27
- Sausage & Peas** | sweet 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
- 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
- Sausage & Rapini** | spicy Italian sausage links sautéed w/onions, peppers & broccoli rabe, arrabbiata sauce, rigatoni 15 | 28
- Tuscan Shrimp** | sautéed shrimp w/baby spinach, sun-dried tomatoes, artichokes, smoked paprika cream sauce, tagliatelle 16 | 29
- Sunday Gravy** | Italian sausage, pepperoni, beef short rib & meatballs slow simmered in a San Marzano sauce, spaghetti 29

HAND STRETCHED FRESH & GRILLED TO ORDER | GLUTEN FREE AVAILABLE

PIZZE

PIZZA

- Margherita** | fresh mozzarella, EVOO, fresh basil, cracked pepper, San Marzano tomato sauce 18
- Brussels Sprouts** | creamy goat cheese spread, pancetta, red onion, shaved brussels, light mozzarella 20
- Clams Casino** | garlic white sauce, chopped clams, bacon, whole native littlenecks, mozzarella, fresh parsley 23
- Pepperoni** | extra thick hand cut pepperoni slices, house red sauce, shredded provolone & mozzarella cheese 21

SECONDI

MAIN DISHES

- ***Ribeye** | 14 oz grilled w/a pepper & sea salt crust, gorgonzola butter, crispy potato, asparagus 45 GF
- ***Salmon** | blackened Atlantic salmon, sweet potato & Brussels sprout hash w/bacon, goat cheese, spicy honey 35 AGF
- Short Rib** | slow braised bone in beef short rib w/mirepoix, in a red wine demi, creamy polenta, gremolata 34 GF
- Al Forno** | chopped chicken cutlet tossed w/fresh rigatoni pasta, pink vodka sauce, topped w/shredded cheese & baked 26
- Cioppino** | “seafood stew” w/little necks, mussels, scallops, cod, shrimp, spicy tomato clam stock, garlic crostini 41 AGF

ALL SERVED W/A SIDE HOUSE SALAD

CLASSICI

CLASSICS

- Sole Française** | floured, egg dipped & pan seared w/white wine, lemon butter, fresh parsley, potato & vegetable 28
- Chicken or Veal Parmesan** | breaded & deep fried topped w/sharp provolone, house marinara, fresh basil, side pasta 25 | 28
- Chicken or Veal Marsala** | floured & pan-seared w/crimini mushrooms, marsala wine & demi, touch of butter 25 | 28
- Eggplant Parmesan** | fresh skinless eggplant battered & fried, sharp provolone, marinara, fresh basil, side pasta 22
- Sorrento** | choice of chicken or veal parmesan layered w/ricotta cheese, eggplant, fresh herbs, house marinara, side pasta 26 | 29
- Marinara** | house red sauce, veal, beef & pork meatballs, fresh basil & parsley, radiatori 14 | 23

AGF = AVAILABLE GLUTEN FREE

GF = 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 - IF YOU CAN DINE TOGETHER - YOU CAN DIVIDE TOGETHER | 20% gratuity added on parties of 6 or more

SPECIALTY COCKTIALS

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 10 | xx
Ruffino Prosecco DOC , Italy - clean, crisp & delicate w/intense flavors of peach & apple | 40

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 | 32

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 10 | 36
Casa Smith, Vino Moscato, Washington State - apricot, orange blossom, honeysuckle, boysenberry 9 | 32

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 9 | 32
Sonoma Cutrer “Russian River Ranches”, California - zesty flavors of lime, lemon drop & grapefruit | 65

OTHER WHITES

Selbach Incline Riesling, Germany - fruity w/vibrant acidity, clarity & precision 10 | 36
Beringer White Zinfandel, California - fresh red berry, citrus & melon flavors 8 | 28

RED WINES

PINOT NOIR

Bacchus, California - boysenberry, blackberry, dark cherry, toasty mocha flavors 10 | 36
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 10 | 36
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 10 | 36
Cannonball, Healdsburg, California - rich texture w/wild berry, chocolate & oak 14 | 52
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 | 55

MALBEC

Maipe, Mendoza, Argentina - subtle tannins of dark chocolate w/notes of toasty oak 10 | 36

ZINFANDEL

Coppola Diamond Collection, California - red currants, black cherries & spiciness | 44

ROSE

Cora Cerasuolo d’Abruzzo - Veneto, Italy - aromas of strawberries & pomegranate w/floral scents 10 | 36

ITALIAN RED I RED BLENDS

Banfi Centine Rosso IGT, Tuscany, Italy - medium bodied w/plum & black cherry, hints of spice 15 | 56
Briccotondo Barbera DOC, Veneto, Italy - crisp freshness w/great fruit character, tasty finish | 39
Cesari Amarone della Valpolicella DOCG, Veneto, Italy - rich flavors of fruits & cherries, velvety finish | 96
Santi Valpolicella Ripasso, Veneto, Italy - round & well structured w/rich fruit & soft tannins | 42
Fantini Montepulciano, Italy - matured cherry & plums, well balanced 14 | 52

CHIANTI

Ruffino “Aziano” Chianti Classico DOCG, Italy - ripe fruit flavors w/notes of plum & morello cherries 16 | 60
Dante di Fiorenza, Sangiovese, Italy - bramble fruit flavors w/slight hint of cherry 9 | 32
Ruffino Tan Chianti Classico Riserva Ducale DOCG, Italy - velvety tannins & well balanced 75