

# Cucina Rustica

RESTAURANT | BAR | EVENTS

## CRUDO

RAW

- \***Oysters** | native RI oysters, Rose mignonette, (selections change daily) 3 *buck 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, shaved carrot, 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 gorgonzola-chive cream, bacon, 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 14  
**Polpi** | charred octopus, ground chourico & potato, spicy aioli, pickled red onions, paprika 21

ALL OUR PASTA IS MADE FRESH IN HOUSE DAILY | GLUTEN FREE AVAILABLE

## PASTA FRESCA

FRESH PASTA

- Vongole** | native littlenecks, chopped clams, white wine, fresh herbs, light pepper flakes, butter, linguine 16 | 26  
**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  
**Sunday Gravy** | slow braised short beef, Italian sausage link, pepperoni stick & meatball in our house marinara, radiatore 28  
**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  
**Mushroom Ragu** | mushroom medley simmered in a blended stock w/crushed tomato, sage butter, pappardelle 13 | 25  
**Tuscan Shrimp** | sautéed shrimp w/baby spinach, sun-dried tomatoes, artichokes, smoked paprika cream sauce, tagliatelle 16 | 29

HAND STRETCHED FRESH &amp; WOOD FIRED TO ORDER | GLUTEN FREE AVAILABLE

## PIZZE

PIZZA

- 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 23  
**Eggplant Alla Vodka** | baby spinach, fried thin eggplant, light ricotta cheese, pink vodka sauce, light cheese 18  
**Soppressata** | light tomato sauce, roasted red peppers, basil, spicy dry salami, touch of hot honey 22

## SECONDI

MAIN DISHES

- \***Ribeye** | 14 oz cast-iron seared w/a pepper & sea salt crust, Calabrian chili chimichurri sauce, crispy potato, asparagus 41 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 w/bacon, goat cheese, spicy honey 31 AGF  
**Scallops** | pan-seared U-10 sea diver scallops, creamy pecorino risotto w/applewood bacon & sweet corn 36  
**Osso Bucco** | slow braised bone in pork shank w/mirepoix, in a red wine demi, creamy polenta, gremolata 32 GF  
**Al Forno** | chopped chicken cutlet tossed w/fresh rigatoni pasta, pink vodka sauce, topped w/shredded cheese & baked 26  
**Fruiti di Mare** | little necks, mussels, scallops, cod, shrimp, onions, tomatoes, lemon-clam stock, fresh linguine 35 GF

ALL SERVED W/A SIDE HOUSE SALAD

## CLASSICI

CUCINA CLASSICS

- 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/crimini 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  
**Marinara** | house red sauce, veal, beef & pork meatballs, fresh basil & parsley, radiatore 14 | 23

AGF = AVAILABLE GLUTEN FREE

GF = GLUTEN FREE

**SPECIALTY COCKTAILS**

**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 9 | xx  
Ruffino Prosecco DOC, Italy - clean, crisp & delicate w/intense flavors of peach & apple | 28

**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 | 34

**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 9 | 34  
Casa Smith, Vino Moscato, Washington State - apricot, orange blossom, honeysuckle, boysenberry 8 | 30

**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 8 | 30  
Sonoma Cutrer "Russian River Ranches", California - zesty flavors of lime, lemon drop & grapefruit | 46

**OTHER WHITES**

Selbach Incline Riesling, Germany - fruity w/vibrant acidity, clarity & precision 9 | 34  
Beringer White Zinfandel, California - fresh red berry, citrus & melon flavors 7 | 26

**RED WINES**

**PINOT NOIR**

Bacchus, California - boysenberry, blackberry, dark cherry, toasty mocha flavors 11 | 42  
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 9 | 34  
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 9 | 34  
Cannonball, Healdsburg, California - rich texture w/wild berry, chocolate & oak 14 | 54  
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 | 50

**MALBEC**

Maipe, Mendoza, Argentina - subtle tannins of dark chocolate w/notes of toasty oak 9 | 34

**ZINFANDEL**

Ravenswood Old Vine Lodi, Mendocino County, California - red currants, black cherries & spiciness | 34

**ROSE**

Cora Cerasuolo d'Abruzzo - Veneto, Italy - aromas of strawberries & pomegranate w/floral scents 10 | 38

**ITALIAN RED | RED BLENDS**

Banfi Centine Rosso IGT, Tuscany, Italy - medium bodied w/plum & black cherry, hints of spice 14 | 54  
Briccotondo Barbera DOC, Veneto, Italy - crisp freshness w/great fruit character, tasty finish | 39  
Luigi Righetti Amarone della Valpolicella DOCG, Veneto, Italy - rich flavors, smooth finish | 69  
Santi Valpolicella Ripasso, Veneto, Italy - round & well structured w/rich fruit & soft tannins | 32  
Fantini Montepulciano, Italy - matured cherry & plums, well balanced 14 | 54

**CHIANTI**

Ruffino "Aziago" Chianti Classico DOCG, Italy - ripe fruit flavors w/notes of plum & morello cherries 10 | 38  
Dante di Fiorenza, Sangiovese, Italy - bramble fruit flavors w/slight hint of cherry 9 | 34  
Ruffino Tan Chianti Classico Riserva Ducale DOCG, Italy - velvety tannins & well balanced 54