

# cucina s|a

## ANTIPASTO

- Bruschetta** MHBB bread toasted & topped with chopped tomatoes, garlic & basil 2 each
- Arancini** Risotto balls, prosciutto, mozzarella, marinara, salsa verde 13.5
- Brussel Sprout Chips** Brussel sprout leaves, lime, honey, sriracha 11.5
- Tartare di Tonno** Ahi tuna, avocado, miso sauce, spicy aioli 16
- Fritto Misto** Calamari, small prawns, lemon, red onion, spicy aioli 15.5
- Funghi Ripieni** Crimini mushrooms stuffed with sausage & fontina 12
- Crostini di Burrata** Burrata, frisee, sea salt, olive oil 11.5
- Polpettini** Beef & pork meatballs, marinara sauce, crostini 13.5
- Carpaccio di Zucchini** Zucchini, almonds, pecorino cheese 13

## INSALATA

- Insalata alla Verdura** Mixed organic greens, assorted vegetables, creamy garlic dressing 12
- Insalata con Bettole** Roasted beets, avocado, arugula, goat cheese, almonds, shallot-mustard vinaigrette 13.5
- Insalata Caprese** Assorted heirloom tomatoes, fresh buffalo mozzarella cheese, basil, olive oil 13.5
- Insalata di Cavolo** Kale, shaved brussel sprouts, almonds, lemon, parmesan, meyer lemon oil 13.5
- Options: add protein: roasted chicken 7 prawns 8 salmon 12 fried calamari 7

## PIZZA

- Pizza Margherita** Fresh buffalo mozzarella, tomato, basil 18
- Pizza Bianco** Assorted mixed mushrooms, fontina cheese, and truffle oil 21
- Pizza con Salsicce** Italian sausage, portobellos, tomato, fontina 22
- Pizza Quattro Stagione** Artichokes, prosciutto, mushrooms, onion, olive 20
- Calzone** Calabrian Sausage, ricotta, mozzarella, tomato 22
- Options: Miyoko's Vegan mozzarella 3 Prosciutto 3 Farm fresh egg 2

## PASTA

- Bombolotti al Sugo** Rigatoni, veal, sausage, mushrooms, tomato sauce, mascarpone 20
- Linguine con Vongole** Linguine, fresh clams in the shell, garlic, olive oil, chili flakes 22
- Ravioli di Mais** House made ravioli with corn and mascarpone, in a butter emulsion with cherry tomatoes 21
- Tortellini al Forno** Pork-filled tortellini, mushrooms, prosciutto, cream, mozzarella 22
- Mezzaluna di Funghi** House made pasta with mushrooms & ricotta, light herb sauce 19
- Spaghetti Carbonara** Pancetta, shallots, parmesan, egg yolk 21
- Ravioli di Pollo** House made ravioli with chicken and ricotta, in a chicken Bolognese 20
- Spaghetti all'Amatriciana** Tomato sauce with sautéed pancetta and onions 21
- Gnocchi alla Bava** House made gnocchi, assorted wild mushrooms, fontina cheese, truffle oil 22
- Option: Gluten free pasta 2

## SECONDI

- Pollo alla Siciliana** Boneless breast of chicken with capers, lemon, garlic, prosciutto 24
- Salmone al Agro** Fresh salmon with capers, olives, white wine and garlic 26
- Gamberi Agrigento** Prawns baked with breadcrumbs, topped with arugula & tomatoes 23
- Orecchiette d'Elefante** Breaded chicken cutlets with gorgonzola, tomatoes, and balsamic 24
- Contadino Misto** Chicken, sausage, potatoes, mushrooms, bell peppers, garlic, rosemary 28
- Bistecca** Marinated skirt steak served with a fresh corn and arugula salad 27

## CONTORNI

- Smashed Potatoes** Sea salt, herbs 8
- Roasted Brussel Sprouts** Pancetta, almonds, Della Terra Bacon Oil 8
- Polenta Fries** Marinara sauce 9
- Broccoli** Sautéed with olive oil, garlic, lemon 7