

Cucina Piccola

A True Taste of Italy

Specialty Breads

focaccia served with house-made marinara sauce

Fresh Focaccia	for two / four people	\$ 1 ⁹⁵ / 3 ⁹⁵
Cheese Bread with melted mozzarella cheese	for two / four people	\$ 4 ⁹⁵ / 7 ⁹⁵
Signature Bruschetta with melted mozzarella cheese	for two / four people	\$ 7 ⁹⁵ / 12 ⁹⁵

Appetizers

Artichoke Hearts au Gratin \$ 12 ⁹⁵ baked with olives, capers & garlic	Stuffed Mushroom Caps \$ 9 ⁹⁵ baked with pine nuts, raisins, capers & parmesan
Calamari—Picanté or Pesto \$ 12 ⁹⁵ sautéed with your choice of sauce	Eggplant & Zucchini Parmigiana \$ 12 ⁹⁵ oven-baked with cheese & marinara sauce
Italian Meatballs \$ 12 ⁹⁵ 3 house-made veal meatballs in marinara sauce	House-Made Italian Sausage \$ 12 ⁹⁵ with mushrooms, onions & peppers
Crab Cakes \$ 14 ⁹⁵ with pesto cream sauce	Prawns Napoli \$ 14 ⁹⁵ sautéed mushrooms, onions with marinara sauce
Cold Antipasto Platter For Two \$ 24 ⁹⁵ selection of cold cuts & cheeses	Hot Antipasto Platter For Two \$ 34 ⁹⁵ prawns, sausages, meatballs, crab cakes

Zuppas

Minestrone Cup: \$ 4 ⁹⁵ Bowl: \$ 8 ⁹⁵ an Italian tradition—vegetarian	French Onion au Gratin \$ 9 ⁹⁵ oven-baked with mozzarella cheese
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Insalatas

Add: chicken or shrimp \$ 6⁹⁵ Add: garlic prawns \$ 9⁹⁵

Insalata Verde \$ 6 ⁹⁵ mixed greens, parmesan with red wine vinaigrette	Tomato Onion Salad \$ 8 ⁹⁵ with red wine vinaigrette
	Caesar Salad \$ 8 ⁹⁵ traditional

Insalatas Grande

Caprese Salad \$ 14 ⁹⁵ tomatoes, bocconcini, cucumbers & onions	Warm Prawn Salad \$ 14 ⁹⁵ with peppers, onions & mushrooms
Caesar Salad for Two \$ 14 ⁹⁵	Italian Salad for Two \$ 14 ⁹⁵ tomatoes, cucumbers, onions & mozzarella

☞ Gluten-aware, dairy-free and vegan options are available, please ask your server — additional charges may apply ☞

☞ Ask about smaller portions ☞

☞ A 15% gratuity will be added to the bill for parties of 8 or more ☞

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Main Entrées served with pasta marinara

Veal Parmigiana \$ 26⁹⁵
traditional, breaded with cheese & marinara sauce

Veal Marsala \$ 26⁹⁵
sautéed with mushrooms & Marsala wine sauce

Chicken Breast Parmigiana \$ 24⁹⁵
traditional, breaded with cheese & marinara sauce

Chicken Breast Romano \$ 24⁹⁵
baked with eggplant, cheese & marinara sauce

Chicken Breast Diavola \$ 24⁹⁵
breaded, topped with sausage, mushrooms & peppers

Lamb Shank Ossobuco \$ 28⁹⁵
house specialty, served ragu style

Prawns Arrabiata \$ 24⁹⁵
sautéed with mushrooms & spicy marinara sauce

Calamari Provincial \$ 21⁹⁵
sautéed with tomatoes, onions, garlic

Cioppino \$ 25⁹⁵
seafood medley & tomato broth, served with salad & bread

Catch of the Day \$ 25⁹⁵
chef special — ask your server

Specialty Pastas

Mixed Short Pasta Bombay \$ 22⁹⁵
chicken, shrimp, prawns & mushrooms in curry cream

Fettuccine Della Casa \$ 22⁹⁵
chicken, prawns, mushrooms & onions in cream sauce

Linguine Vongole Traditional \$ 20⁹⁵
buttered baby clams, natural or marinara sauce

Linguine Paradiso \$ 18⁹⁵
bocconcini cheese, garlic & fresh tomatoes

Spaghetti Sicilian \$ 18⁹⁵
peppers, mushrooms, onions in spicy marinara sauce

Fettuccine Alfredo \$ 16⁹⁵
traditional, in cream sauce

Linguine Seafood \$ 25⁹⁵
medley of seafood in marinara sauce

Fettuccine D'Angelo \$ 22⁹⁵
chicken, shrimp, sausage & mushroom in demi cream sauce

Mixed Short Pasta Mafiosa \$ 20⁹⁵
baked with eggplant & black olives in spicy marinara sauce

Fettuccine Franchesco \$ 20⁹⁵
prosciutto, peas & mushrooms in pesto cream sauce

Linguine Putanesca \$ 18⁹⁵
anchovies, olives & capers in spicy marinara sauce

Spaghetti Marinara or Bolognese \$ 16⁹⁵
traditional, choice of sauce

Stuffed Pastas

Butternut Squash Ravioli \$ 21⁹⁵
with mushrooms & creamy pesto sauce

Tortelloni Panna \$ 21⁹⁵
stuffed with chicken & roasted garlic in cream sauce

Gnocchi— Potato Dumplings \$ 20⁹⁵
choice of sauce

Lobster Ravioli \$ 21⁹⁵
with rosé shrimp sauce

House-Made Lasagna Al Forno \$ 21⁹⁵
traditional with beef, spinach & cheese

House-Made Veal Cannelloni \$ 21⁹⁵
blended with cheese, cream & meat sauce

Add A Side:

Italian sausage \$ 6⁹⁵

Veal meatballs (2) \$ 6⁹⁵

Garlic prawns \$ 9⁹⁵

Grilled chicken breast \$ 6⁹⁵

Fresh vegetables \$ 4⁹⁵

Pasta & cream sauce \$ 2⁹⁵

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