

La Cucina Lunch Menu

Appetizers

ARMANDO'S ZUCCHINI FRITTI

Strips of zucchini flour-dipped and lightly battered, with marinara sauce for dipping.

\$6.95

ROASTED PEPPERS AND FRESH MOZZARELLA

Our own roasted peppers served with fresh mozzarella.

\$6.95

MOZZARELLA STICKS

Lightly breaded and served with a marinara sauce for dipping.

\$6.95

BRUSCHETTA

A blend of plum tomatoes, onion, extra virgin olive oil served over crisped seasoned Italian bread slices.

\$6.95

FRIED CALAMARI

Tender calamari, lightly fried and served with a tangy marinara sauce.

\$7.95

CLAMS POSSILLIPO

Littleneck clams sautéed in a white wine garlic sauce or a zesty marinara sauce.

\$7.95

MUSSELS ALLA CUCINA

Fresh mussels in your choice of a zesty red sauce or a garlic white wine sauce.

\$7.95

CROSTINI DI MARE

Our fresh homemade bread grilled to a toasty perfection and topped with sautéed baby shrimp and scallops smothered in a sherry blush cream sauce.

\$10.95

ANTIPASTA RUSTICA

Fresh Italian meats and cheeses, served with grilled eggplant, artichokes, roasted peppers, tomatoes, olives, and bruschetta.

\$9.95

LA FAMILIA

Family Appetizer – Combine any three of the appetizers above. We will serve them family style on one plate for all to enjoy.

\$15.95

Panini

Sandwiches

All sandwiches served with french fries.

FRIZZANTE

Broccoli with chicken strips, sliced tomatoes, oil and garlic topped with mozzarella.

\$7.95

SAUSAGE & PEPPERS

Grilled sausage with sautéed peppers and onions in a marinara sauce.

\$7.95

GRILLED SAUSAGE

Char-grilled sweet Italian sausage topped with freshly sliced tomatoes and lettuce.

\$7.95

GRILLED PORTOBELLO

An oversized Portobello mushroom, grilled tender and served with fresh mozzarella cheese, roasted peppers and caramelized onions.

\$7.95

POLLO GRIGLIA

Boneless chicken breast grilled and served with crisp lettuce, fresh plum tomatoes and sprinkled with fresh Italian herbs.

\$7.95

AL FRESCO

Thinly sliced prosciutto, genova salami, grilled eggplant, and fresh mozzarella topped with lettuce and tomatoes drizzled with olive oil.

\$7.95

MEATBALL PARMIGIANA

Homemade meatballs topped with marinara sauce and melted mozzarella cheese.

\$7.95

CHICKEN PARMIGIANA

Chicken breast topped with marinara sauce and melted mozzarella cheese.

\$7.95

ITALIAN CHEESE STEAK

Freshly chopped meat topped with mozzarella cheese, caramelized onions, sautéed mushrooms, and fresh tomatoes and lettuce.

\$7.95

Insalate / Zuppa

Salad/Soup

CRAB AND ASPARAGUS

Jumbo lump crab meat, fresh asparagus, orange segments and Italian raspberry vinaigrette dressing over a crisp bed of mixed greens.
\$14.95

LA CUCINA CAESAR SALAD

Crisp Romaine lettuce and Italian croutons tossed with our own homemade special Caesar dressing.
Add chicken \$4.00.
\$7.95

CHEF SALAD

Seasonal blend of greens, topped with imported Italian meats, fresh mozzarella, black olives, cherry tomatoes, and olives.
\$7.95

MESCLUN SALAD

A medley of field greens topped with marinated grilled chicken and a delicate touch of balsamic dressing.
\$7.95

HOUSE SALAD

\$1.95

ZUPPA DEL GIORNO

Daily made soups served in a bowl.
Ask your server for daily selection.
\$4.95

Dal Forno Italiano

MAMMA'S TRIO

Meat manicotti, shrimp shells and cheese ravioli served with your choice of marinara, alfredo or aurora sauce.
\$10.95

EGGPLANT PARMIGIANA

Baked eggplant topped with mozzarella cheese served in a marinara sauce. Served with a side of capellini.
\$9.95

EGGPLANT FIORENTINA

Eggplant stuffed with spinach, prosciutto and mozzarella. Served with a side of capellini.
\$10.95

SEAFOOD BAKED ZITI

Alfredo sauce with spinach, baby shrimp and sea scallops smothered with mozzarella cheese.
\$13.95

BAKED ZITI ALLA CARNE

Mixed with sausage, meatballs, sopressata - topped with cheese and meat sauce.
\$10.95

BAKED ZITI ORTOLANO

Mixed with zucchini, eggplant, squash, mushrooms, tomato, spinach and broccoli baked and topped with mozzarella cheese.
\$10.95

LASAGNA

With meat and cheese.
\$10.95

Pasta

Add chicken to any pasta dish \$4.00.
Add baby shrimp to any pasta dish \$5.50.

FETTUCCINE BOLOGNESE

Ground meat with onions, tomatoes, chopped carrots, basil and wine.
\$7.95

CAPELLINI PRIMAVERA

Seasonal vegetables and tomatoes sautéed in olive oil with a garlic light marinara sauce.
\$7.95

PENNE ARRABIATE (SPICY)

Sliced hot peppers, mushrooms, tomatoes, olives and prosciutto.
\$7.95

PENNE SAUSAGE AND PEPPERS

Sweet sausage and bell peppers served in a marinara sauce.
\$7.95

TORTELLINI TRE'P

Alfredo sauce with peas, prosciutto, and parmesan.
\$9.95

PENNE ALLA VODKA

Sautéed with shallots, fresh bacon, fresh cut and sun-dried tomatoes in vodka blush cream sauce.
\$9.95

FETTUCCINE ALFREDO

Homemade fettuccine served in a cream sauce.
\$8.95

POMODORO – FUSSILI

Chopped tomatoes sautéed in a garlic white wine sauce with a touch of marinara.
\$7.95

GNOCCHI MARGARITA

Light delicate sauce sautéed with cherry tomatoes, fresh basil, garlic and topped with melted buffalo mozzarella.
\$8.95

SPAGHETTI WITH MEATBALLS

Our homemade meatballs served in our tomato sauce over spaghetti.
\$7.95

For an additional \$1.00, try our specialty pastas: Gnocchi, Cheese Tortellini, Cheese Ravioli, Whole Wheat Fettuccine and reduced-carb pasta.

All entrees served with house salad and fresh focaccio bread.

Pollo O Vitello

Chicken or Veal
All dinners served with capellini in same sauce.
(Griglia excluded)

PARMIGIANA

Topped with marinara and mozzarella cheese.
Chicken \$10.95 - Veal \$11.95

PICCATA

Lightly sautéed in pure olive oil with mushrooms
and capers in a white wine and lemon sauce.
Chicken \$10.95 - Veal \$11.95

ABRUZZI

Sautéed in a shallot brandy cream sauce with
mushrooms and sun-dried tomatoes, topped with
asparagus spears and mozzarella cheese.
Chicken \$11.95 - Veal \$12.95

MARSALA

Sautéed with imported marsala wine topped
mushrooms and sun-dried tomatoes.
Chicken \$10.95 - Veal \$11.95

GRIGLIA

Marinated and grilled, served over spinach with
garlic and oil, accompanied by a side of
fresh grilled vegetables.
Chicken \$10.95 - Veal \$11.95

La Cucina's Pesce

FRESH FISH OF THE DAY
market price

LINGUINE AND CLAMS

Tender, whole littleneck clams sautéed in a white
wine garlic sauce or in a zesty marinara sauce.
\$12.95

MUSSELS

Fresh mussels in your choice of a zesty red sauce
or garlic white wine served over linguine.
\$12.95

MODO NOSTRO

Baby shrimp sautéed in a garlic white wine sauce
with a touch of marinara served over capellini.
\$12.95

SEA SCALLOP AND BABY SHRIMP ALFREDO

Tender sea scallops and baby shrimp served in a
creamy alfredo sauce over fettuccine with
parmesan cheese.
\$14.95

CHICKEN AND CRAB

Egg-dipped chicken sautéed with garlic, olive oil,
jumbo lump crab meat, jumbo shrimp, mushrooms,
and fresh cut tomatoes in a brandy
blush cream sauce.
\$14.95

Gourmet Oven Pizza

(One size only-12")

CHEESE PIZZA

Traditional pizza topped with mozzarella cheese.
\$7.95

MARGHERITA

Topped with virgin olive oil and fresh tomatoes,
buffalo mozzarella and basil.
\$7.95

CAPRICCIOSA

Topped with fresh basil, tomatoes, buffalo mozzarella,
funghi and prosciutto cotto.
\$8.95

QUATTRO STAGIONE

Topped with prosciutto cotto, fresh artichoke hearts,
baby shrimp, mushrooms and parmigiana cheese.
\$9.95

AL FUNGHI

Topped with fresh basil, garlic, portobello and
shitake mushrooms with virginolive
oil and mozzarella cheese.
\$9.95

HOUSE PIZZA

Choose any five of the following toppings:
Extra Cheese, Pepperoni, Mushrooms, Sausage,
Spinach, Chicken, Sweet Bell Peppers,
Black Olives, Onions, and Anchovies.
\$12.95

Children's Menu

Includes any beverage and apple sauce.

TORTELLINI MARINARA

SPAGHETTI with MEATSAUCE

RAVIOLI ALFREDO OR MARINARA

CHICKEN FINGERS with FRENCH FRIES

CHICKEN PARM with CAPELLINI

PERSONAL CHEESE PIZZA

Beverage

SOFT DRINKS, APPLE JUICE, CRANBERRY JUICE, ORANGE JUICE,
COFFEE, TEA, MILK, ESPRESSO, CAPPUCCINO, AQUA MINERALE

Desserts

Ask your server for daily selections.

18% gratuity added to parties of 8 or more. Please no split
checks for parties of 10 or more.

Ask about our
fund raising programs,
off premise catering service
or our party platter menu for your next occasion.