

Remember the Chef Cucina Italiana

Appetizers

Bruschetta Toscana

Homemade Bread toasted and topped with Fresh Tomatoes, Basil, Garlic and EVOO

Bruschetta Vegetariana

Homemade Bread toasted and topped with Fig Jam, Brie, Pears and Walnuts

Olive Marinate

Imported Gaeta Olives, sautéed with Red Bell Peppers and Onions

Polpette

Homemade Mini Meatballs in Marinara Sauce

Verdure Grigliate

Grilled Zucchini, Red Bell Peppers and Eggplant

Schiacciata Toscana

Homemade Focaccia stuffed with imported Deli products

Zuppa di Cozze e Vongole

Mussels and Clams in White Wine or Marinara Sauce

Vongole al vino Bianco

Little Neck Clams in a Tomato Broth served with Crostini

Smormato di Melanzana

Rolled Eggplant stuffed with Ricotta Cheese

Premium Appetizers

Affettati e Formaggi (\$2)

Imported Italian Cold Cuts, Cheeses, Olives and Homemade Jams

Carpaccio (\$2)

Thinly sliced imported Bresaola della Valtellina topped with Rucola, shaved Parmigiano with homemade Lemon Dressing

Carpaccio di Salmone Affumicato (\$2)

Thin Sliced Smoked Alaskan Salmon Fillet with Dill, Chives, Lemon and EVOO

Polipo alla Griglia (\$2)

Grilled Octopus topped with Homemade Italian Lemon Vinaigrette

Caprese di Bufala (\$2)

Imported Bufala mozzarella over Heirloom tomatoes carpaccio

Salads & Soup

Caprese Salad

Fresh Tomatoes, Fior di Latte, imported Mozzarella, Basil and EVOO

Cesare

Romaine topped with House-Made Dressing, Croutons and Parmigiano Cheese

Tricolore

Rucola, Endive and Radicchio with Balsamic Vinaigrette

Spinaci

Baby Spinach Leaves with Fresh Mozzarella, Raisins and Candied Walnuts with Balsamic Vinaigrette

Soup of the Day

Premium Salad

Insalata di Bresaola (\$2)

Thin Sliced Bresaola with Arugula, Toasted Pine Nuts and Gorgonzola Sauce

Insalata di Salmone (\$2)

Mixed Greens, Rucola, Cherry Tomatoes and Fresh Salmon

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Pasta

Strozzapreti alla Salsiccia

Homemade Strozzapreti Pasta with Sausage

Penne Giovinezza

Penne Pasta with Cherry Tomatoes, Garlic and Basil topped with Shaved Pecorino

Trofie al Pesto

Homemade Trofie Pasta with homemade Pesto topped with Parmigiana

Mezzemaniche dello Chef

Imported Italia Pasta with Pancetta, Mushrooms, Onions and Gaeta Olives topped with aged Pecorino Cheese

Lasagna

Homemade Fresh Pasta, Bolognese Meat Sauce and Besciamel Parmigiana

Melanzane alla Parmigiana

Layers of Eggplant Tomato Sauce Mozzarella Parmigiano and Basil

Orecchiette ai Gamberetti

Homemade Orecchiette Pasta with Shrimp and Zucchini in White Wine Sauce

Orecchiette alla Barese

Ear Shaped Pasta with Broccoli Rape and Sweet Italian Sausage in a Garlic and Oil Sauce

Rigatoni alla Vodka

Rigatoni Pasta in Pink Vodka Sauce and chicken

Penne al Gorgonzola e Noci

Penne in Creamy Gorgonzola Sauce topped with Toasted Walnuts

Pappardelle al Pesto genovese

Homemade Pappardelle in a handmade Pesto Sauce

Tagliatelle alla Bolognese

Tagliatelle served with Traditional Meat Sauce

Linguine alle Vongole

Linguine with Little Neck Clams in a White Wine and Garlic Sauce topped with Grated Bottarga

Premium Pastas

Scialatielli ai Gamberoni (\$2)

Homemade Linguine with Jumbo Shrimp in a Creamy Pesto Sauce

Risotto ai Porcini (\$2)

Arborio Rice with Imported Porcini Mushrooms

Paccheri allo Zafferano (\$2)

Imported Paccheri Pasta with Sausage in Saffron Sauce

Paccheri Alla Napoletana (\$2)

Jumbo Size "Rigatoni" with Cherry Tomatoes, Imported Burrata Cheese and Fresh Basil

Risotto di Mare (\$2)

Arborio with Mussels, Clams, Calamari and Shrimp

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Meat & Seafood Entrees

Chicken Cacciatora

Chicken Breast with Sage, Black Olives and Onions in Tomato Sauce

Filetto al Pepe Verde

Pork Tenderloin in Cognac Sauce with Green Ground Pepper

Vitello al Marsala

Veal Cutlets in Marsala Sauce with Wild Mushrooms

Eggplant Parmigiana

Layers of eggplant, tomatoes sauce mozzarella parmigiano basil

Involtini dello Chef

Prosciutto di Parma, Asparagus and Imported Provolone Cheese wrapped in organic Chicken Breast topped with Mushroom Cognac Sauce

Salmone al Forno

Salmon Filet in White Wine Sauce with Garlic, Cherry Tomatoes and Rosemary

Baccala alla Livornese

Codfish with Black Olives, Capers, Shallots and Marinara Sauce

Branzino al Cartoccio

Pouched Seabass with Potatoes, Capers, Fresh Tomatoes, Thyme and Rosemary in Chardonnay White Wine Sauce

Premium Entrees

Rosticciana di Carne (\$5)

Prime Rib

Agnello alla scottadito (\$4)

Lamb (Scottadito) with Blackberries reduction Sauce

Saltinbocca alla Romana (\$3)

Veal Cutlet topped with Prosciutto Crudo in Butter Sage Sauce

Cioppino (\$3)

Mussels, Clams, Calamari, Codfish, Shrimp and Scallops in Marinara Sauce (mild, medium or spicy)

Pescato del Giorno (\$3)

Chef's selection of Seasonal Fresh Fish

Sides

Roasted Potatoes

Baked Potatoes

Grilled Mixed Vegetables

Sauteed Spinach

Sauteed Broccolini

Asparagus

Dessert

New York Style Cheesecake

Panna Cotta

Cannoli

Tiramisu

Crème Brulee

Tortino al Cioccolato