

# Cucina

**30<sup>th</sup> Anniversary Lunch Menu**  
**Today's take on historic Cucina dishes**  
**August 12 – August 18, 2019**

## ~ STARTERS \$11~

- Prosciutto con Fichi e Capra (1989)** – Prosciutto with Fig & Goat Cheese  
**Portabella Arrosti (1999)** – Roasted Portabella Mushrooms with Sautéed Pancetta & Fontina Leek Fonduta  
**Cozze al Pomodoro (2009)** – Steamed Mussels, Stewed Tomatoes, Leeks, Garlic, White Wine, Herbs

## ~ SALADS \$10~

- Insalata d'Amore (1989)** – Marinated Artichoke, Cucumbers, Pea Pods, Yellow Peppers, Scallions, Melon, Berries, on Mixed Greens with Pineapple Basil Vinaigrette  
**Cucina Insalata Misti (1999)** – Mixed Greens, Sundried Tomatoes, Toasted Pine Nuts, Balsamic Mustard Vinaigrette  
**Insalata Spinaci (2009)** – Spinach, Strawberries, Orange Segments, Grapes, Pecorino Romano, Citrus Vinaigrette

## ~ PASTAS \$15~

- Lasagna Verdure (1989)** – Vegetable Lasagna with a Brandy & Parmigiano Fonduta  
**Linguine ai Gamberi (1999)** – Linguine with Shrimp, Spinach, Sundried Tomato, Madeira Sauce  
**Rigatoni e Salsiccia (2009)** – Italian Sausage, Rigatoni Pasta, Roasted Peppers, Onion, Fresh Mozzarella, Tomato Sauce

## ~ SANDWICHES \$10~

- Uova alla Rustica (1989)** – Scrambled Egg, Spinach, Pickled Artichoke, Green Olives, Cucumbers, Scallions, Tomato, on Ciabatta Roll  
**Abruzze (1999)** – Kalamata Olives, Sundried Tomatoes, Fresh Heirloom Tomatoes, Wilted Greens, Provolone, Sage Aioli, on Focaccia Roll  
**Picatta di Vitello (2009)** – Veal Skirt, Parmigiano, Marinated Artichokes & Carrots, Lemon Caper Aioli, on Baguette

## ~ PIZZAS Through the Years \$14~

- Egg & Pancetta** – Scrambled Egg, Mushrooms, Rapini, Cheese Blend, Topped with Crispy Pancetta  
**Pork Ménage** – Pancetta, Capicola, Cooked Ham, Cheese Blend  
**Lamb Merguez** – Lamb Sausage, Mint Pesto, Kalamata Olives, Red Peppers, Fresh Mozzarella