



## LUNCH MENU

11 am - 3 pm

### Appetizers

**Melanzane Parmigiana** \$12 (GF)  
Marinara Sauce, Fresh Basil, Mozzarella and Parmesan Cheese, Basil Pesto

**Calamari Fritti** \$12 (DF)  
Marinara Sauce, Charred Lemon, Fresh Parsley

**La Nonna's Meatballs** \$11  
Marinara Sauce, Fresh Basil, Spiced Sour Cream

**Carpaccio Di Manzo** \$13 (GF)  
Baby Arugula, Mushrooms, Light Garlic Aioli, Olive Oil, Shaved Asiago

**Marinated Spanish Octopus** \$14 (GF)(DF)  
Balsamic Vinegar, Crispy Arugula, Preserved Lemon and Toasted Pine Nut

**Fugazetta** \$9  
Traditional Argentinian Style Pizza Style Focaccia, Topped with EVOO, light Garlic, Onions, Asiago and Grana Padano Cheese, Oregano and Black Pepper and Baked To Perfection

**Carciofi Croccante** \$12 (DF)(GF)  
Crispy Artichokes, Fennel and Cayenne Pepper Aioli, Watercress, EVOO

### Salads

**Caesar Salad** \$9  
Romaine Lettuce, Garlic Croutons, Grana Padano Cheese, Pickled R Onions

**Roasted Beet Salad** \$12 (DF)(GF)  
Watercress and Baby Arugula Blend, Toasted Pistachios, Shaved Fennel, Orange Segments, White Balsamic Vinaigrette

**House Salad** \$11 (DF)(GF)  
Baby Arugula, Cherry Tomatoes, Shaved R Onions, Artichokes, Balsamic Vinaigrette

**Del Bosco** \$13 (GF)  
Bibb Lettuce, Caramelized Walnuts, Strawberries, Gorgonzola Cheese, Balsamic Berry Vinaigrette

**Caprese** \$12 (GF)  
Fresh Mozzarella, Heirloom Tomatoes, Basil Pesto, Balsamic Glaze

**Pomoro Bruciato** \$11 (GF)  
Torched Tomato, Cucumber, Asiago Cheese, Baby Arugula, Radicchio, Olive Oil, Sea Salt, Crushed Toasted Almonds, Grape Molasses

**Panzanella Salad** \$13 (DF)  
Diced Cucumbers, Cherry Tomatoes, Fresh Basil, Avocado, Olive Oil, Red Onions, Spiced Croutons, White Balsamic and Honey Dressing

**Italian Tonno** \$16 (DF)(GF)  
Baby Arugula and Watercress Mix, House Dried Tomatoes, Shaved R Onions, Celery, Avocado, Creamy Cilantro and Lemon Vinaigrette

**Greek Salad** \$12 (GF)  
Watercress and Romaine Lettuce Mix, Cucumber, Dried Tomatoes, Feta Cheese, Kalamata Olives, Red Onions, Red Bell Peppers, Lemon Vinaigrette

*(add to your favorite Salad:  
Avocado \$3, Chicken \$5,  
Salmon \$8, Shrimp \$7, Steak \$10)*

### Panini

**Del Cuciniere** \$12  
Grilled Chicken, Pepperonata, Basil Pesto, Grana Padano Cheese

**Capri** \$13  
Fresh Mozzarella, Prosciutto Di Parma, Olive Oil, Fresh Basil, Balsamic Aioli

**Bistecca** \$12  
Tomato Jam, Caramelized Onions, Asiago Cheese, Baby Arugula, Basil Pesto

**Tonno** \$12 (DF)  
Baby Arugula and Watercress Mix, House Dried Tomatoes, Shaved R Onions, Celery, Avocado, Creamy Cilantro and Lemon Vinaigrette

*Choice of Bread:  
Rosemary Focaccia, Ciabatta, Wheat Bread*

*Choice of Sides: House Salad or French Fries (Make It Truffle Fries +\$2)*

### Pastas

**Gnocchi e' Pomodoro** \$18  
House Marinara, Fresh Basil, Olive Oil, Black Pepper and Parmesan Gratin

**Lobster Ravioli** \$19  
Fresh Tomato and Wine Sauce, Basil Pesto, Balsamic Glaze, Shaved Parmesan, Toasted Pistachios

**Cavatelli Alfredo Bruciato** \$17  
House Alfredo Sauce, Grilled Chicken, Parmesan and Asiago Cheese, Fresh Basil

**Penne Bolognese** \$16  
Classic Nonna's Meat Sauce, Fresh Basil

**Lasagna Della Casa** \$15  
Bolognese Sauce, Mozzarella, Parmesan, Fresh Basil

**Linguini Scampi** \$22  
Shrimp, Cherry Tomatoes, Garlic, Butter Lemon Wine Sauce, Green Oil

**Penne Pesto** \$18  
Creamy Pesto Sauce, Grape Tomatoes, Grana Padano

**Penne Alla Checca** \$18  
Fresh Tomato Garlic and White Wine Sauce, Fresh Mozzarella and Parmesan Cheese, Prosciutto, Balsamic Reduction, Fresh Basil

*(add to your favorite Pasta:  
Chicken \$5, Shrimp \$6)*

### Burgers

**Beyond Burger** \$15 (DF)  
Vegan patty, Basil Pesto, LTO, Spicy Aioli on a Brioche Bun

**Cucina Burger** \$15  
8oz Chuck Brisket/Short Rib Patty, Cheddar Cheese, Bacon Aioli, LTO on a Brioche Bun

*Choice of Sides:  
House Salad or French Fries  
(Make It Truffle Fries +\$2)*

### Entrées

**Pollo Parmigiana** \$18  
Pomodoro Sauce, Fresh Basil, over Traditional Linguini Caccio e Peppe

**Salmon Arancio** \$22 (GF)(DF)  
Mixed Sautéed Vegetables, Spiced Orange Glazed, House Dried Tomatoes, Watercress

**Tagliata Di Manzo** \$26  
Skirt Steak, House Chimichurri, Herb and Chili Roasted Onion and Tomato Chutney, Crispy Arugula, Truffle Parm Fries

**Vitello Al Marsala** \$24  
Veal Scallopine, Wild Mushrooms, Basil and Marsala Wine Sauce, Over Parmesan Risotto, Crispy Onions and Fresh Parsley

**Sicilian Pesce Del Giorno** \$23 (DF)  
Pistachio and Herb Crusted Fish, Seared Radicchio, Charred Green Beans, Warm Tomato and Caper Vinaigrette

**Pollo Francese** (Veal +\$4) \$21  
Egg Washed Chicken, with Wine and Lemon Sauce, Sautéed Vegetables, over Roasted Garlic Linguini Pasta, Fresh Parsley

### Risottos

**Di Mare** \$25 (GF)  
Shrimp, Calamari, Scallops, Salmon, Dried Tomatoes, Inked Tuille, Fresh Herbs

**Funghi** \$19 (GF)  
Mixed Mushrooms, Shallots, Basil, Truffle Oil, Shaved Parmesan, Wild Mushrooms Broth

**Primavera** \$18 (GF)  
Garlic, Shallots, Zucchini, Yellow Squash, Mushrooms, Green Peas Tomatoes, Dried Tomatoes, Fresh Parsley

## DINNER MENU

### Starters

**Nonna's Meatballs** \$13  
Marinara Sauce, Fresh Basil, Spiced Sour Cream

**Melanzane Parmigiana** \$14 (GF)  
Marinara Sauce, Parmesan and Mozzarella Cheese, Basil Pesto

**Carpaccio Di Manzo** \$14 (GF)  
Baby Arugula, Mushrooms, Light Garlic Aioli, Olive Oil, Shaved Asiago

**Marinated Spanish Octopus** \$15 (GF)(DF)  
Balsamic Vinegar, Crispy Arugula, Preserved Lemon and Toasted Pine Nut Vinaigrette

**Calamari Fritti** \$14 (DF)  
Marinara Sauce, Fresh Parsley, Charred Lemon

**Aragosta Croccante** \$15 (DF)  
Deep Fried Lobster Ravioli, Fresh Tomato and Wine Sauce, Pesto Oil, Crispy Arugula, Beet Pickled Scallions

### Salads

**Roasted Beet Salad** \$14 (GF)(DF)  
Watercress and Baby Arugula Blend, Toasted Pistachios, Shaved Fennel, Orange Segments, White Balsamic Vinaigrette

**Pomodoro Bruciato** \$13 (GF)  
Torched Tomato, Cucumber, Asiago Cheese, Baby Arugula, Radicchio, Olive Oil, Sea Salt, Crushed Toasted Almonds, Grape Molasses

**House Salad** \$12 (GF)(DF)  
Baby Arugula, Cherry Tomatoes, Shaved R Onions, Artichokes, Balsamic Vinaigrette

**Del Bosco** \$14 (GF)  
Bibb Lettuce, Caramelized Walnuts, Strawberries, Gorgonzola Cheese, Balsamic Berry Vinaigrette

**Caprese** \$14 (GF)  
Fresh Mozzarella, Heirloom Tomatoes, Basil Pesto, Balsamic Glaze

**Caesar Salad** \$10  
Romaine Lettuce, House Caesar Dressing, Garlic Croutons and Grana Padano Cheese

*(add to your favorite Salad: Avocado \$3,  
Chicken \$5, Salmon \$8, Shrimp \$7, Steak \$10)*

### Risottos

**Di Mare** \$30 (GF)  
Shrimp, Calamari, Scallops, Salmon, Dried Tomatoes, Inked Tuille, Fresh Herbs

**Funghi** \$23 (GF)  
Mixed Mushrooms, Shallots, Basil, Truffle Oil, Shaved Parmesan, Wild Mushrooms Broth

**Primavera** \$21 (GF)  
Garlic, Shallots, Zucchini, Yellow Squash, Mushrooms, Green Peas Tomatoes, Dried Tomatoes, Fresh Parsley

### Pastas

**Lasagna Della Casa** \$19  
Bolognese Sauce, Mozzarella, Parmesan, Fresh Basil

**Linguini Scampi** \$25  
Shrimp, Grape Tomatoes, Garlic, Butter Lemon Wine Sauce, Green Oil

**Spazio Nero** \$24  
Inked Broken Linguini Risotto, Scallops, Shrimp Based Tomato Sauce, Spicy Saffron Crema

**Penne Pesto** \$21  
Creamy Pesto Sauce, Grape Tomatoes, Grana Padano *(add Chicken \$5, Shrimp \$6)*

**Gnocchi Sorrentino** \$22  
House Marinara, Fresh Basil, Olive Oil, Black Pepper and Parmesan Gratin

**Lobster Ravioli** \$23  
Fresh Tomato and Wine Sauce, Basil Pesto, Balsamic Glaze, Toasted Pistachios

**Cavatelli Alfredo Bruciato** \$19  
House Alfredo Sauce, Grilled Chicken, Parmesan and Asiago Cheese, Fresh Basil

**Penne Alla Checca** \$21  
Fresh Tomato Garlic and White Wine Sauce, Fresh Mozzarella and Parmesan Cheese, Prosciutto, Balsamic Reduction, Fresh Basil

**Rigatoni Bolognese** \$20  
Classic Nonna's Bolognese (Meat) Sauce, Shaved Parmesan, Fresh Basil

### Entrées

**Salmon Arancio** \$28 (GF)(DF)  
Mixed Sautéed Vegetables, Spiced Orange Glazed, House Dried Tomatoes, Watercress

**Vitello Al Marsala** \$29  
Veal Scallopine, Wild Mushrooms, Basil and Marsala Wine Sauce, over Parmesan Risotto, Crispy Onions and Fresh Parsley

**Pollo Parmigiano** \$24  
Crispy Chicken, Pomodoro Sauce, Fresh Basil, over Traditional Linguini Caccio e Peppe

**Sicilian Pesce Del Giorno** \$29 (DF)  
Pistachio and Herb Crusted Fish, Seared Radicchio, Charred Green Beans, Warm Tomato and Caper Vinaigrette

**Pollo Francese** (Veal +\$4) \$25  
Egg Washed Chicken, with Wine and Lemon Sauce, Sautéed Vegetables, over Roasted Garlic Linguini Pasta, Fresh Parsley

**Tagliata Di Manzo** \$32  
Skirt Steak, House Chimichurri, Herb and Chili Roasted Onion and Tomato Chutney, Crispy Arugula, Truffle Parm Fries

## Pizzas

12"/16"

Lunch Dinner

**Margherita** ..... \$13/\$17 ..... \$14/\$18  
Fresh Mozzarella, House Dried Tomatoes, Fresh Basil, Olive Oil

**La Mela Tartufata**.... \$15/\$19 ..... \$16/\$20  
Caramelized Apples and Onions, Gorgonzola Cheese, White Truffle Oil, Toasted Pistachios

**Del Cuciniere** ..... \$17/\$21 ..... \$17/\$21  
Kalamata Olives, Grilled Artichokes, Pepperonata, Tomato Sauce, Mozzarella

**Regina** ..... \$17/\$21 ..... \$18/\$22  
Baby Arugula, Prosciutto Di Parma, Grana Padano, House Dried Tomatoes, Pesto Oil

**Hawaiian**..... \$15/\$19 ..... \$16/\$20  
Ham, Sautéed Confit Pineapples and Roasted Jalapenos, Mozzarella Cheese

**Pollo e Pera** ..... \$16/\$20 ..... \$17/\$21  
Grilled Chicken, House Dried Tomatoes, Mozzarella, Creamy Pesto and Ricotta

**Amante Della Carne** \$17/\$21..... \$18/\$22  
Pepperoni, Italian Sausage, Ham, Salami, Tomato Sauce, and Mozzarella

## Make Your Own

### Step 1: The Crust

(Tomato Sauce and Mozzarella Base)

12" \$11 16" \$14

Gluten Free +\$3 (12" only)

Cauliflower +\$4 (12" only)

### Step 2: Veggies

12" +\$1.50ea 16" +\$2.50ea

Artichokes • Caramelized Onions • Red Onions  
Roasted Bell Peppers • Kalamata Olives  
White Mushrooms • Baby Arugula • Watercress  
Confit Pineapple • Fresh Tomatoes  
Pepperoncini • Spinach

### Step 3: Cheese

12" +\$3ea 16" +\$4ea

All Natural Mozzarella • Fresh Mozzarella  
Goat • Gorgonzola • Parmesan • Ricotta

### Step 4: Proteins

12" +\$2 16" +\$3

Anchovies • Bacon • Italian Sausage  
Meatballs • Ham • Pepperoni • Salami

12" +\$3.50 16" +\$4.50  
Prosciutto Di Parma or Chicken  
(BBQ, Grilled or Spicy)

## Sides

**Garlic Green Beans** \$7

**Sautéed Spinach** \$7

**House Salad** \$6

**French Fries** \$7

**Truffle Fries** \$9

Fresh Parsley and Parmesan Cheese

**Pomodoro Sauce** \$6

**Mixed Sautéed Veggies** \$8

## Kid's Menu \$8

**8" Cheese Pizza**

**Chicken Tenders and Fries**

**Penne Pasta**

Choice of Sauces:

Pomodoro, Alfredo, Butter

## Dolci \$7

**Tiramisu**

**Cheesecake**

**Cannoli**

**Ice Cream**

## Beverages

**Soft Drinks** \$3

**Ice Tea** \$3

**Aqua Panna** \$6

**San Pellegrino** \$6

**Imported Beer** \$6

**Domestic Beer** \$5

**Draft Beer**

*(Please Ask The Server For  
Our Seasonal Beer Selection)*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.