

Cucina

"1946"

First Course

Minestrone

braised beef, vegetable and bean soup

Chef's Daily Soup Creation

Chef's House Salad

Second Course

Pizza Margherita

grilled pizza crust, roasted garlic, house-made Mozzarella,
Roma tomatoes, basil leaves, balsamic vinegar and Parmesan cheese

Capellini con Pollo al Pesto

pesto chicken, angel hair pasta, tomatoes,
Pecorino Romano cheese and roasted garlic cream

Farfalle Rustica

farfalle pasta,, pancetta, spinach, pine nuts, sun-dried tomatoes, white wine sauce

Spaghetti Bolognese

braised beef and pork, spaghetti, tomatoes,
Stravecchio Parmesan cheese and oregano

Dolci

Cucina Tiramisu

classic Italian dessert with Mascarpone cream, espresso ladyfingers

Sicilian Cannoli

almond Ricotta cheese and chopped pistachios

Choice of one item per category. Non-alcoholic beverage included.

\$19.46 per person, plus tax and gratuity