

Welcome to



Cucina Ciociara

Antipasti / Appetizers

Bruschetta	\$ 7.00
~ Grilled Tuscan bread with diced tomatoes and basil ~	
Valentina Fancy Caprese	\$ 7.00
~ Fresh tomato, mozzarella, olives, and roasted peppers ~	
Rollatini of Eggplant	\$ 7.00
~ Baked eggplant with mortadella, smoked mozzarella, and basil in a light tomato sauce. Tender and delicious! ~	
Giana Clelia Treat	\$ 7.00
~ Marinated roasted peppers, Italian goat cheese, enveloped in grilled eggplant and balsamic reduction. ~	
Shrimp Chardonnay	\$ 7.00
~ With garlic and fresh herbs. ~	
Calamari Dorati	\$ 7.00
~ Lightly seasoned, tender and crispy calamari ~	
Mussels	\$ 7.00
~ Red or White. Simply the best. ~	
Carciofi Romani Sotto Olio	\$ 7.00
~ Roman Artichokes ~	
Alessandra Delight	\$ 10.00
~ Grilled sea scallops accompanied with sautéed spinach in a sauce to delight the heart! ~	

Insalate / Salads

Caesar Salad	\$ 6.00
~ Romaine with our traditional Caesar dressing ~	
Mixed Greens	\$ 6.00
~ With balsamic vinaigrette ~	
Spinach Salad	\$ 7.00
~ Toasted in a citrus vinaigrette with roasted walnuts and shaved parmigiano ~	

Zuppe / Soups

Pasta e Fagioli	\$ 6.00
~ Hearty traditional Italian beans soup. ~	
Pastina in brodo	\$ 6.00
~ Home made pasta with real chicken broth. ~	

Home Made Pasta

Gnocchi	\$ 12.00
~ Hand rolled potato dumpling with your choice of sauce: Gorgonzola, Marinara or Alfredo ~	
Fettuccine Alfredo	\$ 12.00
~ Traditional Roman recipe. ~	
Fettuccine Bolognese	\$ 12.00
~ Mama Clelia's award-winning recipe!!! ~	
Spaghetti al Pomodoro e Basilico	\$ 12.00
~ Spaghetti with extra virgin olive oil, San Marzano tomatoes and basil. ~	
Cannelloni	\$ 16.00
~ Melt-in-your-mouth pasta filled with ground veal and creamy béchamel sauce ~	

Dry Pasta

Penne alla Vodka	\$ 12.00
<i>~ Penne in a blush sauce with vodka and parmesan Reggiano ~</i>	
Farfalle al Salmone	\$ 12.00
<i>~ Farfalle in a blush sauce with salmon. ~</i>	
Linguine Pescatora	\$ 16.00
<i>~ Linguine with seafood in red or white sauce ~</i>	

Pollo / Chicken

Pollo Pizzaiola	\$ 13.00
<i>~ Chicken breast with olives, capers, and plum tomatoes. ~</i>	
Pollo Marsala	\$ 13.00
<i>~ Chicken breast served with shitake mushrooms and marsala wine sauce ~</i>	
Pollo Parmiggiana	\$ 13.00
<i>~ Classic, always in demand. ~</i>	
Pollo al Limone	\$ 13.00
<i>~ Lemon Chicken with fresh herb sauce. ~</i>	
Pollo Primadonna	\$ 18.00
<i>~ Chicken served with crablump, sundried tomatoes and artichokes. ~</i>	

Vitello / Veal

Vitello Milanese	\$ 15.00
<i>~ Breaded cutlet served over bed of greens, shaving of parmesan Reggiano and lemon. ~</i>	
Vitello Piccante	\$ 15.00
<i>~ Medallion of tender veal with a white wine, lemon and fresh herb sauce ~</i>	
Vitello Saltimbocca	\$ 15.00
<i>~ Tender veal sautéed in a touch of white wine topped with sage and prosciutto ~</i>	
Vitello Primadonna	\$ 20.00
<i>~ Tender veal served with crablump, sundried tomatoes and artichokes. ~</i>	

Pesce / Fish

St. Peter's Fillet	\$ 18.00
<i>~ Eggs battered in flour sautéed in white wine ~</i>	
Salmone Livornese	\$ 18.00
<i>~ Salmon served with tomatoes, capers, and scallions in a light tomato sauce. ~</i>	

SPECIAL: Catch of The Day!!!

Contorni / Side Dishes

Side of Capellini Marinara or garlic and oil	\$ 6.00
Sautéed Spinach with oil and garlic	\$ 6.00

Dolci & Bevande / Desserts and Beverage

~ Choose from our tray of special Italian treats ~

Tea ,Coffee, Espresso and Soda \$2.00 ~ Cappuccino \$ 3.00 ~ Mineral Water \$ 6.00

~ Meats, Chicken and Fish entrees are served with vegetables of the day ~



“Celebration menu” for any occasion;
Our guests can't stop raving about it!!! Ask us for details.