

DINNER MENU FOR TUESDAY, MARCH 22, 2016

CUOCHI ANTIPASTI

CAPELANTE AI FERRI *

FRESH SEA SCALLOPS SEARED ON THE IRON. SERVED WITH A SAVORY CELERY ROOT PUREE AND SALSA VERDE. 14 ~

TOPINAMBUR AL FONDUTA

SCALLOPED SUNCHOKES, BRAISED IN BUTTER WITH SHALLOTS UNTIL TENDER, FINISHED WITH FONDUTA SAUCE AND A SUNNY SIDE UP QUAIL EGG. 12 ~

OLIVE ALL' ASCOLANE

LARGE GREEN OLIVES STUFFED WITH A FIVE MEAT PÂTÉ, THEN BREADED AND FRIED. A CLASSIC MARCHE – ABRUZZI DISH. 12~

VITELLO TONNATO

ROASTED VEAL TENDERLOIN, CHILLED AND SLICED THIN, SERVED WITH A CLASSIC ITALIAN TUNA AND CAPER SAUCE. 12 ~

CUOCHI SPECIALE

ALL CHEF SPECIALS INCLUDE CHOICE OF SOUP OR SALAD

PENNE CON FINOCCHIO E SALSICCIE

SLIVERS OF FENNEL SAUTÉED WITH OUR HOUSE SAUSAGE, GARLIC, FRESH TOMATO, DEGLAZED WITH WINE AND TOSSED WITH A SPLASH OF MARINARA AND FINISHED WITH REDUCED BALSAMIC VINEGAR. 24 ~

SPAGHETTI ALL' AGRICOLA

SHIITAKE MUSHROOMS, GARLIC, PANCETTA, PETITE CORN, SAUTÉED IN OLIVE OIL AND FINISHED WITH A TOUCH OF CREAM AND PARMIGIANO REGGIANO. 22 ~

ORECCHIETTE CON BROCCOLETTI

LOCAL PURPLE BROCCOLI SAUTÉED WITH GARLIC, TOSSED IN A BLUE CHEESE CREAM SAUCE, WITH IMPORTED PASTA AND TOASTED ALMONDS. 22 ~

CANNELLI DI MARE

A HOUSE SPECIALTY, FRESH - TENDER WASHINGTON QUINAULT RAZOR CLAMS, FLASH-SAUTÉED IN CLARIFIED BUTTER AND SERVED WITH FRESH LEMON. 35 ~

LUTIANO ALLA PICCATA

FRESH OREGON RED ROCK, SAUTÉED AND TOPPED WITH A SAUCE OF BUTTER, CAPERS, PARSLEY, WHITE WINE AND LEMON. 34~

MAIALE AL BAROLO

PORK TENDERLOIN GRILLED, THEN SLICED INTO MEDALLIONS AND TOPPED WITH A CHERRY, GARLIC AND BAROLO WINE REDUCTION SAUCE. 36 ~

BISTECCA CON GORGONZOLA *

SEASONED HANGER STEAK, GRILLED RARE, SLICED THEN SERVED WITH A GORGONZOLA AND HORSERADISH CREAM SAUCE, FRIED FINGERLING POTATOES AND OUR HOUSE VEGETABLES. 42 ~

PRIMO

ALL CHEF SPECIALS INCLUDE CHOICE OF SOUP OR SALAD
ADD 2 HOMEMADE MEATBALLS OR SAUSAGES FOR \$4.00

RAVIOLI DELLA CASA

SACCHETTI AL PORCINO PASTA STUFFED WITH PORCINI MUSHROOM, RICOTTA, MOZZARELLA, SWISS, FONTINA AND PARMIGIANO CHEESES, BREAD CRUMBS, VEGETABLES, HERBS AND SPICES, SERVED IN A SAGE BUTTER SAUCE. 22 ~

SPAGHETTI AL POMODORO

PASTA WITH OUR FRESH TOMATO AND BASIL MARINARA SAUCE. 20~

SPAGHETTI AL RAGÚ

PASTA WITH RICCARDO'S MARCHE MEAT SAUCE (MADE WITH BEEF, CHICKEN, SAUSAGE, MORTADELLA, MUSHROOMS, RED WINE, VEGETABLES AND HERBS). 24~

PENNE ARRABBIATA

PASTA TOSSED WITH A TRADITIONAL SPICY SAUCE OF TOMATOES, GARLIC, OLIVE OIL AND CHILI FLAKES, TOSSED WITH PECORINO ROMANO & PARMIGIANO REGGIANO CHEESE. 22~

LASAGNA DELLE MARCHE

LAYERS OF FRESH PASTA WITH RICCARDO'S MARCHE MEAT SAUCE, BESCIAMELLA SAUCE, AND FRESH PARMIGIANO REGGIANO AND PECORINO ROMANO CHEESES. 24~

MELANZANE ALLA PARMIGIANA

TUSCAN-STYLE EGGPLANT GRILLED WITH EXTRA VIRGIN OLIVE OIL, LAYERED WITH MOZZARELLA, A LIGHT TOMATO MARINARA SAUCE, PARMIGIANO REGGIANO & PECORINO ROMANO. 24~

SECONDO

ALL CHEF SPECIALS INCLUDE CHOICE OF SOUP OR SALAD

POLLO ALL' AGLIO

BRAISED DRAPER FARMS CHICKEN (SEASONED WITH VIGNALTA HERB SALT), BRAISED WITH GARLIC CLOVES, WHITE WINE, ROSEMARY AND THYME. SERVED WITH POLENTA AND SAUTÉED GREENS. 32~

POLLO ALLA CACCIATORA

DRAPER FARMS CHICKEN GRILLED, THEN BAKED IN OUR MARINARA SAUCE WITH OLIVES, ROSEMARY, WHITE WINE AND FENNEL. SERVED WITH HOUSE POLENTA. 32~

COSTATINE DI AGNELLO *

GRILLED NEW ZEALAND RACK OF LAMB (WITH ROSEMARY AND SEASONINGS), SERVED OVER CARAMELIZED ONIONS WITH DEMI-GLACE - GASTRICHE. SERVED WITH POLENTA AND SAUTÉED GREENS. 38~

VITELLO ALLA PARMIGIANA

SCALLOPINE OF VEAL, LIGHTLY BREADED, LAYERED WITH PROVOLONE CHEESE AND SERVED WITH MARINARA SAUCE. 38 ~

SALTIMBOCCA DI VITELLO *

VEAL MEDALLIONS WITH SAGE, PROSCIUTTO AND FONTINA CHEESE, IN A DEMI-GLACE SAUCE WITH MADEIRA AND FRESH MUSHROOMS. 42~

VITELLO E FUNGHI ALLA GRIGLIA *

VEAL MEDALLIONS AND SHIITAKE MUSHROOMS, GRILLED AND SERVED WITH A REDUCED BALSAMIC, RED WINE DEMI-GLACE. 42~

(*) MENU ITEMS COOKED TO ORDER ~
CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR EGGS INCREASES
YOUR RISK OF FOOD BORN ILLNESS.
WILD MUSHROOMS: NOT AN INSPECTED PRODUCT.