



~APPETIZERS~

Cucina 38 Bruschetta Speciale - Sautéed Jumbo Shrimp, Baby Spinach, Roasted Peppers, Lemon Cream, Garlic Toast Points. 18

Bruschetta Caprese - Fresh Mozzarella, Vine Ripe Tomatoes, Fresh Basil, Balsamic Glaze, Garlic Toast Points. 14

Grilled Three Cheese Polenta – Fresh Basil, Marinara. 13

Bruschetta Boscaiola- Wild Mushrooms, Pancetta, Roasted Garlic Cream, Garlic Toast Points. 15

Sautéed Calamari - Flash Sautéed, Garlic, White Wine, Lemon, Pepperoncini -or- Fra Diavolo, Spicy Tomato Marinara. 18

Fritto Misto- Delicately Fried Sea Scallops, Shrimp, Haddock & Zucchini, Garlic Butter, Sea Salt, and a Squeeze of Lemon. 23

Cucina Salumi Board - Imported Italian Meats & Cheeses, Roasted Peppers, Olives, Artichoke Hearts, Garlic Pesto Toast Points.
Single: 18 To Share: 28

Bread Service – 2.5 (2 ppl.) ~ *First bread service complimentary* ~

~SOUP & SALAD~

Pasta e Fagioli Bianco –Classic Pasta & White Bean Soup. 8

Insalata Mista - Vine Ripe Tomatoes, Sweet Onion, House-made Lemon Garlic Dressing. 9

Burrata & Prosciutto di Parma- Imported Burrata, Prosciutto Di Parma, Field Greens, Roasted Peppers, Vine Tomatoes. 20

Bietole & Arugula -Roasted Beets, Baby Arugula, Pistachios, Goat Cheese, Red Onion, Roasted Garlic & Orange Vinaigrette. 17

Caesar Classico - House-made Creamy Caesar Dressing, Lemon, Parmesan, Fresh House-made Croutons. 14

****Addition To Any Salad**** (4) Shrimp: 14 Salmon: 17 Organic Grilled Chicken: 11

~TUSCAN GRILLED PIZZA~

Sausage & Broccoli Rabe – Grana Padano, Parmesan, Sharp Provolone. 19

Pollo & House Made Pesto - Grilled Organic Chicken, House-made Pesto, Goat Cheese, Parmesan, Balsamic Glaze. 19

Margarita - Roasted Garlic, Vine Ripe Tomatoes, Fresh Mozzarella, Fresh Basil, EVOO. 18

Vegetariano - Assorted Sautéed Vegetables, Roasted Garlic, Grana Padano, Fresh Mozzarella. 18

Adri Lucia - Mascarpone, Grana Padano, Fresh Mozzarella, Sharp Provolone, Marinara, Fresh Basil. 18

Pizza Inverno- Creamy Golden Yukon Mashed Potatoes, Red Onion, Soppressata, Parmesan, Sharp Provolone. 20

~PASTA~

{Gluten free Penne available}

Gnocchi Crema Rosa – House Made Potato Gnocchi, Parmesan, Fresh Mozzarella, Fresh Basil, Pink Sauce. 26

Penne Pollo Pesto - Grilled Organic Chicken, House-made Pesto, Cream, Parmesan, Grana Padano. 20

Grilled Chicken & Baby Pea Alfredo - Penne, Cream, Grana Padano, Parmesan, Fresh Parsley. 20

Sausage & Broccoli Rabe Aglio e Olio – Rigatoni Mezze, Garlic, Red Pepper Flakes, Parmesan, EVOO. 20

Chianti Braised Beef Ravioli – Pink Chianti Sauce, Grana Padano, Parmesan, Fresh Basil. 24

Tagliatelle Bolognese Nicola – Slow Simmered Pork & Veal Ragu, Sweet Onion, Carrots, Parmesan, Fresh Herbs. 25

Rigatoni Mezze – Pork Sausage, Wild Mushrooms, Fresh Herbs, Roasted Garlic Cream Sauce. 26

Linguine Fini Clams Zuppa {Red or White} Sautéed Little Neck Clams, Fresh Chopped Clams, Garlic, Red Pepper Flakes.
Seafood Tomato Broth or White Wine Seafood Broth. 27

~ENTRÉE~

~All Meats and Fish Are Cut In-House Daily~

Superior Angus New York Sirloin {12oz} - Roasted Garlic & Fresh Herb Tuscan Butter, Yukon Gold Mashed Potatoes,
Sautéed Seasonal Vegetable. 39

Bone-In Pork Rib Chop {10oz} - House-made Apricot Glaze, Fresh Herbs, Golden Yukon Mashed Potatoes,
Brown Sugar Glazed Carrots. 29

Crab Stuffed Baked Scottish Salmon - Lump Crab Meat Stuffing, Lemon Cream, Sauteed Baby Spinach,
Yukon Gold Mashed Potatoes, Fresh Herbs. 38

Grilled Scottish Salmon - Sautéed Baby Spinach, Balsamic Glaze, Yukon Gold Mashed Potatoes. 27

Stufato di Pesce Fra Diavolo- Sea Scallops, Gulf Shrimp, Little Neck Clams, Haddock & Calamari,
Spicy Seafood Tomato Broth, Garlic Toast Points. 42

Pan Seared Haddock - White Wine, Lemon Butter, Sautéed Baby Spinach, Vine Ripe Tomatoes, Fresh Herb Risotto. 28

Choice Of - Grilled Shrimp, Grilled Bone-in Pork Chop or Grilled Chicken Mattone - Tuscan White Beans, Sundried Tomatoes,
Cremini Mushrooms, Red Pepper Flakes, Fresh Herbs, Sautéed Seasonal Vegetable. 30/29/ 26

Pollo & Polenta - Grilled Chicken, Grilled 3 Cheese Polenta, Roasted Peppers, Kalamata Olives,
Marinara Sauce, Parmesan Cheese. 26

Pollo Saltimbocca – Prosciutto Di Parma, Fresh Mozzarella, Fresh Sage, White Wine Pan Sauce, Yukon Gold Mashed Potatoes,
Sautéed Seasonal Vegetable. 29

Pollo Limone - Capers, White Wine, Lemon Butter, Parsley, Fresh Herb Risotto, Sautéed Seasonal Vegetable. 26

****Before placing your order, please inform your server if a person in your party has any food allergies****

****The Massachusetts Department of Health Recommends that all foods be thoroughly cooked before consumption to reduce the risk of foodborne illness****

~ Our Table Water is Triple Filtered ~

Thank you for Dining with Us. See You Soon!