

# *Cuoco Pazzo*

## *Menù*

### **Antipasti (Appetizers):**

#### ***Bruschetta alla Napoletana \$8.95***

*Homemade ciabatta bread topped with olive oil, garlic, red onion, fresh vine ripened tomatoes and basil.*

#### ***Frittura di Calamari \$9.95***

*Fried Calamari served with a side of homemade pomodoro sauce.*

#### ***Eggplant Rollatini \$10.95***

*Eggplant stuffed with ricotta and mozzarella cheese with parsley accents. Topped with our homemade pomodoro sauce.*

#### ***Vongole o Cozze Marinara \$12.95***

*Fresh mussels or clams sautéed in a pomodoro sauce with garlic and olive oil.*

#### ***Vongole o Cozze al Vino Bianco \$12.95***

*Fresh mussels or clams sautéed with white wine, olive oil and garlic.*

#### ***Stracciatella Soup \$3.95***

*Seasoned chicken broth with egg whites and spinach.*

### **Insalata (Salad):**

#### ***House Salad \$4.95***

*Spring mix with roma tomato, red onions and our homemade raspberry vinaigrette.*

#### ***Antipasto Misto \$13.95***

*Prosciutto, salami sopressata, capicola, provolone, seasoned mozzarella, kalamata olives and spicy pickled veggies all served over balsamic glazed spring mix.*

#### ***Insalata Caprese \$10.95***

*Seasoned slices of fresh mozzarella and ripened tomatoes topped with basil and olive oil.*

#### ***Olive Miste \$7.95***

*A mixture of olives marinated in our special Italian dressing.*

#### ***Prosciutto Salad \$12.95***

*Thinly sliced prosciutto and bocconcini mozzarella served over mixed greens glazed in a home--made balsamic reduction.*

### **Piatti Classici (classic Dishes):**

#### ***Gnocchi \$12.95***

*Potato dumplings tossed in a pomodoro, mozzarella, parmesan and basil sauce*

#### ***Melenzana al forno \$13.95***

*Eggplant slices layered with mozzarella and grated parmesan topped with pomodoro sauce*

***Lasagna alla Napoletana \$13.95***

*Baked in a meat sauce with an assortment of cheeses including ricotta, aged parmesan, mozzarella and fresh basil*

***Fettuccini Alfredo \$12.95***

*Fettuccine pasta tossed in a creamy parmesan reduction*

***Spaghetti alla Carbonara \$14.95***

*Spaghetti tossed with sautéed pancetta, onions and egg with a touch of cream*

***Spaghetti Alle Vongole Bianco o Marinara \$15.95***

*Garlic accented clams and parley tossed in your choice of white wine sauce or pomodoro sauce*

***Fettuccine Boscaiola \$15.95***

*Pancetta, onions, mushrooms and fettuccine tossed in a besciamella sauce*

***Penne alla Puttanesca \$14.95***

*kalamata olives, onions, capers, roasted garlic and basil in a spicy pomodoro sauce*

***Manicotti al forno \$13.95***

*Rolled pasta sheets stuffed with seasoned ricotta cheese topped with pomodoro sauce, mozzarella and parmesan*

***Cheese Ravioli \$13.95***

*Homemade raviolis stuffed with seasoned ricotta cheese topped with pomodoro sauce*

***Lobster Ravioli \$17.95***

*Onion cured lobster and ricotta cheese filled shells topped with a creamy vodka sauce*

***Spaghetti con Polpette \$13.95***

*Homemade meatballs on a bed of spaghetti topped with homemade pomodoro sauce*

***Pappardelle alla Bolognese \$16.95***

*Flat egg noodles tossed in a robust meat sauce*

**Vitello  
(Veal):**

***Vitello alla Piccata \$19.95***

*Sautéed veal with capers and artichoke hearts, in a lemon butter sauce*

***Vitello alla Parmigiana \$17.95***

*Breaded and pan-fried veal topped with pomodoro sauce and mozzarella cheese*

***Vitello al Marsala \$18.95***

*Sautéed veal with mushrooms and marsala wine sauce*

***Vitello Saltimbocca \$19.95***

*Sautéed veal with prosciutto, provolone and fresh sage in a white wine sauce*

***Vitello al Merlot \$19.95***

*Sautéed veal in a merlot wine sauce with mushrooms and penne pasta*

***Vitello alla Vodka \$18.95***

*Sautéed veal in a creamy vodka sauce served with a side of penne pasta*

***Vitello alla Pancetta \$19.95***

*Pancetta and provolone cheese over two tenderized veal cutlets in a white wine and cherry tomato sauce*

**Pollo**  
**(chicken)**

**Pollo alla Fiorentina \$17.95**

*Chicken breast coated with spinach, provolone cheese and roasted garlic*

**Pollo alla Cacciatore \$16.95**

*Sautéed chicken breast with mushrooms and onions, in a spicy pomodoro sauce*

**Pollo alla Caprese \$17.95**

*Sautéed chicken breast with basil, roasted garlic and slices of whole mozzarella and tomatoes in a white wine sauce*

**Pollo alla Parmigiana \$15.95**

*Breaded and pan-fried chicken breast topped with pomodoro sauce and mozzarella cheese*

**Pollo alla Griglia \$14.95**

*Grilled chicken breast with sautéed mushrooms in a white wine sauce*

**Pollo al Marsala \$16.95**

*Sautéed chicken breast in a mushroom and cream marsala wine reduction*

**Pollo Primavera \$17.95**

*Sautéed chicken, mushroom, spinach, onion, artichoke hearts and cherry tomatoes tossed in penne pasta covered in a white wine sauce with a touch of heavy cream*

**Pesce**  
**(Seafood):**

**Gamberi agli Scampi \$16.95**

*Sautéed shrimp in a garlic, olive oil and lemon butter sauce*

**Gamberi Alfredo \$16.95**

*Shrimp in a creamy garlic alfredo sauce served with fettuccine pasta*

**Gamberi e Cozze alla Piccata \$19.95**

*Mussels and shrimp with artichoke hearts and capers in a lemon butter sauce*

**Frutti di Mare \$19.95**

*Shrimp, clams, mussels and calamari tossed in a garlic pomodoro sauce*