

# La Cucina Sul Mare

ITALIAN RISTORANTE

## Dinner Menu

### Zuppa del Giorno

Ask your server for the soup of the day  
by the cup or bowl

### Anti Pasti

Pan-tossed Calamari  
Clams Oreganato  
Shrimp Cocktail  
Mussels ~ steamed in garlic, fresh herbs  
& white wine  
Bruschetta ~ sliced bread drizzled with  
olive oil and garlic, grilled & finished  
with fresh tomato & mozzarella  
Antipasto ~ an assortment of the freshest  
ingredients

### Pasta

Pomodoro Fresco ~ fresh tomato sauce  
Rigatoni ala vodka ~  
parmesan tomato sauce, finished with  
a touch of cream and vodka  
Available with shrimp, chicken, or sausage.  
Linguine alle Vongole ~  
choice of red or white sauce  
Linguine & Meatballs  
Sweet Italian Sausage & Rapini ~  
sautéed in an aglio e olio sauce and  
served with orecchiette pasta  
Shrimp Scampi ~ with angle hair pasta  
Pasta Aglio e Olio Sauce  
Lasagna ~ prepared with a meat sauce  
Vegetable Lasagna  
Fettuccine Alfredo  
Fettuccine Bolognese  
Tortellini with cheese in a creamy pesto sauce  
Ravioli with cheese alla pomodoro  
Melanzana alla Parmigiana ~  
breaded eggplant served with  
a pomodoro sauce

Please ask your server about pasta dishes for children.

### Insalata

Crisp, fresh, mixed greens salad  
Caesar salad  
Caprese salad ~ fresh vine ripe tomato,  
mozzarella cheese & basil, drizzled  
with olive oil

Note: Our dressings are made fresh in our kitchen.  
Choose tomato basil vinaigrette or creamy garlic.

### Carne

Please ask your server for nightly beef specials.

### Pollo & Vitello

Select either chicken or veal for the following entrees.

Parmigiana ~ breaded and served  
with a pomodoro sauce  
Saltimbocca ~ topped with thinly sliced  
prosciutto, provolone & sage, sautéed &  
finished with a veal demi-glaze sauce  
Marsala ~ floured, sautéed with shallots  
& mushrooms, finished in a classic  
marsala wine sauce  
Piccata ~ floured, sautéed with shallots  
& capers, finished in a light wine &  
lemon butter sauce  
Limone ~ dipped in an egg wash, then  
sautéed with shallots & capers finished in  
a light white wine and lemon butter sauce  
Milanese ~ coated with parmesan cheese  
& bread crumbs, sautéed in olive  
oil, served with fresh lemon

### Pesce ~ Fish

Zuppa de Pesce ~ medley of seafood, sautéed  
in olive oil and garlic, finished in a  
white wine herb & tomato broth,  
served over linguine  
Scrod Milanese  
Sole Limone  
Grilled Salmon ~ served with a refreshing  
homemade dill mayonnaise

### Daily Specials

Fresh Fish, Creative Soups, Salads and Sandwiches

### Beverages

Lurisia Italian still water (16.9 oz., no sodium)  
Lurisia Italian sparkling water (16.9 oz., no sodium)  
Coke, Diet Coke, Sprite or Ginger Ale  
Pink Lemonade  
Coffee or decaf  
Tea assortment  
Cappuccino  
Espresso



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