

# CUCCIOLO

Terrazza

## **\$80 MENU**

### **1ST COURSE**

#### **ARANCINI**

Pancetta, peas, saffron with Calabrian chili aioli

#### **CREAM MUSHROOMS**

Sauteed cremini, shitake, oyster mushrooms, cognac, Reggiano, multigrain  
Toast

#### **HOUSE SALAD**

Endive, radicchio, bibb, arugula, Reggiano, prosciutto

### **2ND COURSE**

#### **SPICY VODKA TOMATO CREAM RIGATONI**

Vodka, plum tomatoes,, house made ricotta, basil

#### **SHRIMP CAPRESE LINGUINE**

Heirloom cherry tomatoes, garlic, shallots, white wine butter, basil, saba

#### **ITALIAN SAUSAGE TAJARIN**

Pomodoro sauce, parmesan, basil

### **3RD COURSE**

#### **BUTTER CHICKEN**

Lightly battered, butter, roasted chicken breast, lemon arugula, salad

#### **CUCCIOLO TERRAZZA'S SIGNATURE SEAFOOD STEW**

Fish, clams, mussels, shrimp, calamari in a rich tomato prosciutto broth and  
served with toast

### **DESSERT**

Panna Cotta

Tiramisu

**\*Inquire about our whole roasted suckling pig option for large parties**

## **\$90 MENU**

### **1ST COURSE**

#### **POLPETTE**

Pomodoro, Reggiano, basil, rosemary oil

#### **CHARCUTERIE BOARD**

Bresaola, sopressata, prosciutto, gorgonzola, pecorino, stracchino, friggietello

#### **HOUSE SALAD**

Endive, radicchio, bibb, arugula, Reggiano, prosciutto

### **2ND COURSE**

#### **SHRIMP CAPRESE LINGUINE**

Heirloom cherry tomatoes, garlic, shallot, white wine butter, fresh basil, Saba

#### **WILD BOAR AGNOLOTTI**

Spinach pasta, porcini crumbs, house brood, Saba, fennel pollen

#### **SEASONAL RISSOTTO**

Black rice, local seasonal vegetables, seasonal house brodo, Parmesan Reggiano

### **3RD COURSE**

#### **BUTTER CHICKEN**

Lightly battered, butter roasted chicken breast, lemon arugula salad

#### **CUCCIOLO TERRAZZA'S SIGNATURE SEAFOOD STEW**

Fish, clams, mussels, shrimp, calamari in a rich tomato prosciutto broth and served with toast

### **DESSERT**

**Panna Cotta**

**Tiramisu**

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## **\$100 MENU**

### **1ST COURSE**

#### **BEEF CARPACCIO**

With lemon dressed arugula salad and Reggiano

#### **FRIDO MISTO**

Shrimp, calamari, oysters, baby octopus, Calabrian chili Romesco, squid ink aioli

#### **HOUSE SALAD**

Endive, radicchio, bibb, arugula, Reggiano, prosciutto

### **2ND COURSE**

#### **DUCK CARBONARA**

Duck prosciutto, duck egg, tagliatelle, sweet peas, pecorino, Reggiano

#### **WILD BOAR AGNOLOTTI**

Spinach pasta, porcini crumbs, house brood, Saba, fennel pollen

#### **SEASONAL RISSOTTO**

Black rice, local seasonal vegetables, seasonal house brodo, Parmesan Reggiano

### **3RD COURSE**

#### **FILET MIGNON**

10oz filet, mushroom farro risotto, Barolo wine reducton

#### **BUTTER CHICKEN**

Lightly battered, butter roasted chicken breast, lemon arugula salad

#### **CUCCIOLO TERRAZZA'S SIGNATURE SEAFOOD STEW**

Fish, clams, mussels, shrimp, calamari in a rich tomato prosciutto broth and served with toast

### **DESSERT**

**Panna Cotta**

**Tiramisu**

**\*Inquire about our whole roasted suckling pig option for large parties**

