

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

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

\$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

SHRIMP & PORK BELLY TAGLIATELLE

Squid ink pasta, white wine butter, espellette, salmon roe

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

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