

CUCCIOLO

Terrazza

\$80 per person, plus tax (8.25%) and gratuity (20%)- for food only. Wine & beverages will be added to the final bill.

APPETIZERS

ARANCINI

Pancetta, peas, saffron with Calabrian chili aioli

CREAMED MUSHROOMS

Sauteed cremini, shiitake, oyster mushrooms, cognac, Reggiano, multigrain toast

Choice of:

HOUSE SALAD

Endive, radicchio, bibb, arugula, Reggiano, prosciutto

or

CAESAR SALAD

gem lettuce, Boquerón's, cured egg yolk, croutons

PRIMI

Choice of 3:

SPICY VODKA TOMATO CREAM RIGATONI

Vodka, plum tomatoes, house made ricotta, basil

AGNELLO CON LE OLIVE

Slow roasted leg of lamb, olives, lacinato kale, cipollini onion, ricotta gnudi

LEEK PUREE CAPPELLETTI

Red beet pasta, mascarpone, basil pesto, crumbled pine nuts

ITALIAN SAUSAGE TAJARIN

Pomodoro sauce, parmesan, basil

SECONDI

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 & served w/toast

DESSERT

TIRAMISU

PANNA COTTA

PRIMI SUBSTITUTIONS

Truffle + \$9.00 per person

Lobster + \$9.00 per person

Crab and Shrimp + \$4.00 per person

Wild Boar + \$4.00 per person

SECONDI SUBSTITUTIONS

Filet Mignon for butter chicken: + \$20.00 per person

Filet Mignon for stew: + \$15.00 per person

Bistecca for butter chicken: + \$20.00 per person

Whole fish for butter chicken + \$20.00 per person

Whole fish for stew + \$15.00 per person

Additional items from our menu will be added al la cart.

SHAREABLES

POLPETTE \$16

pomodoro, Reggiano, basil, rosemary oil

FRITO MISTO \$21

shrimp, calamari, oysters, baby octopus,

Calabrian chili romesco, lemon

BEEF CARPACCIO \$23

With lemon dressed arugula salad and Reggiano

CHARCUTERIE BOARD \$19

Bresaola, sopressata, prosciutto, gorgonzola,

pecorino, stracchino, friggietello

PIZZETTE

NEOPALITAN \$10

pomodoro, mozzarella, basil, olive oil

PROSCIUTTO \$12

potato, sage, stracchino

HOUSEMADE ITALIAN SAUSAGE \$11

with mozzarella, sundried tomatoes, basil

NDUJA \$10

and mascarpone