

# *Culaccino*

MODERN ITALIAN

## **culaccino**

*noun*

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1. *the dregs in a glass*
2. *a mark left on a surface by the bottom of a wet glass*



ANTIPASTI

<b>Olive Sampler</b> Mixed olives, olive oil	<b>7.75</b>
<b>Torta di Pesce</b> Fresh cod cake, citrus anchovy aioli, radish, cucumber, onion mignonette, fried capers	<b>14.5</b>
<b>Beef Carpaccio</b> Thin sliced beef tenderloin, fried capers, pickled shallots, arugula, grana padano	<b>17.25</b>
<b>Polenta Fries</b> Warm marinara, creamy parmesan dip	<b>11.25</b>
<b>Meatball Trio</b> Slow braised veal & pork handmade meatballs, tomato sauce, grana padano	<b>12.75</b>
<b>Seasonal Field Fritto Misto</b> Local mixed vegetable fritto misto, chili garlic butter aioli, antipasti	<b>16</b>
<b>House Made Minestrone Soup</b> Kale, leeks, white beans, rich tomato broth, pesto, pancetta	<b>8.5</b>
<b>Flatbread</b> Prosciutto, buffalo mozzarella, arugula, balsamic vinegar	<b>16.5</b>

HAND TOSSED PIZZA

<b>Polpetta</b> Pepperoni, meatball, fresh ricotta	<b>23.75</b>
<b>Salami Melanzana</b> Calabrese salami, green olives, marinated eggplant, fresh mozzarella	<b>24.5</b>
<b>Truffle Fungi</b> Pepperoncini, mushroom, truffle oil drizzle	<b>23.75</b>

INSALATA

<b>Italian Garden Salad</b> Mixed Italian lettuces, fennel, fresh torn herbs, cucumber, celery, carrots, radish, tomato, walnuts, creamy parmesan dressing	<b>15.75</b>
<b>Radicchio &amp; Arugula</b> Cucumber, shaved onion, toasted walnuts, radish, lemon vinaigrette, blue cheese	<b>14.5</b>
<b>Endive &amp; Fennel</b> Green apple, dates, shaved onion, pine nuts, orange, capers, radish, fresh dill, garlic anchovy dressing	<b>15.25</b>

PASTA

<b>Linguini Carbonara with Truffle</b> Pancetta, black truffle oil, grana padano, egg yolk, black pepper	<b>22</b>
<b>Spaghetti Aglio Olio</b> Olive oil, garlic, cherry tomatoes, basil, chili flakes, grana padano	<b>18.75</b>
<b>Sausage &amp; Kale Rigatoni</b> Housemade Italian sausage, anaheim peppers, kale, white wine cream sauce	<b>24.5</b>
<b>Wild Mushroom Ravioli</b> Beurre blanc, wild mushroom and ricotta, truffle, pine nuts, grana padano	<b>22.75</b>
<b>Clam Linguini</b> Fresh clams, anchovies, pancetta, fennel, bread crumbs, white wine butter sauce	<b>23.25</b>
<b>Spaghetti &amp; Meatballs</b> Slow braised veal & pork handmade meatballs, tomato sauce, grana padano Try it oven baked, topped with fresh mozzarella 5	<b>21.5</b>
<b>Braised Short Rib Casarecce</b> Red wine braised beef shortrib, leek, pancetta, wild mushrooms, creamy ragout	<b>24.5</b>

SECONDI

<b>Roasted Porchcetta</b> Braised pork loin belly, wild mushrooms, sautéed pancetta kale, salsa verde	<b>29.5</b>
<b>Oven Baked Eggplant</b> Layered breaded eggplant, marinara, oregano bechamel, formaggio, basil	<b>29</b>
<b>Lamb Shank</b> Slow braised lamb shank, spaghetti, rosemary gremolata, pan jus, fresh herbs	<b>31.5</b>
<b>Dinner for Two</b> Italian Garden Salad, Spaghetti & Meatballs, Cheesy Garlic Bread	<b>46</b>
<b>Steak Night Friday &amp; Saturday</b> 6 oz Tenderloin, Chef seasonal creation	<b>38.75</b>