

CUCINA {urbana}

APPETIZERS

LOBSTER DIP

creamy and delicious blend of lobster and assorted cheeses with warm flatbread

19

SPAGHETTI SQUASH & ASIAGO FRITTERS (5PC.) V

16

HOUSEMADE MINI CRAB CAKES (3PC.)

tarragon cream

20

MEATBALL SLIDERS (3PC.)

tender herb & garlic meatballs, pomodoro sauce & mozzarella on toasted slider buns

17

SHRIMP DIAVOLO

sautéed shrimp, spicy creamy garlic dill sauce
toasted ciabatta (Gluten Free available)

20

CLASSIC BRUSCHETTA V

fresh tomato, red onion, basil, garlic & olive oil on toasted focaccia
(Gluten Free and Vegan available)

13

IBERICO PORK SPIEDINI

truffle and chili oil, arugula and balsamic reduction (Gluten Free)

18

GRILLED CALAMARI

pancetta, corn, peas, garlic, red onion and chili succotash (Gluten Free)

17

TRUFFLE MUSHROOM ARANCINI (2 PC.) V

classic Italian rice balls stuffed with mushrooms, truffle & grana padano

15

HOUSEMADE CHICKEN LIVER PATE

smoked tomato and caramelized onion jam, toasted ciabatta (Gluten Free Available)

17

WARM GARLIC FOCACCIA

5 (add cheese +4)

SOUP/SALADS

SOUP OF THE DAY

chef's daily creation

10

BURRATA & BEETS V

fresh soft mozzarella, roasted beets, onions, arugula & radicchio, finished with a red wine & balsamic dressing

20

ROASTED ARTICHOKE SALAD

oven roasted artichoke hearts, pancetta, red peppers, radicchio & crisp romaine lettuce with a citrus dressing

15

CAESAR SALAD

crisp romaine, garlic croutons, pancetta, grana padano in a lemon & garlic vinaigrette

14

WARM MUSHROOM SALAD V

herb infused mushroom medley, fresh tomatoes, kale, vegan cheese & polenta croutons, topped with a garlic, thyme & honey dressing

18

CUCINA SALAD V

mixed greens, cucumber, cherry tomato, red onion, radish, roasted apple and cider vinaigrette

14

SALAD ADD-ONS

Grilled Chicken (3oz) or Spicy Sausage (3 oz) +4

Salmon (3oz) +7

Crumbled Goat Cheese +4

Shrimp (3) +7

Iberico Pork Spiedini (each) +3.50

PIZZAS

GRILLED CHICKEN

pesto, fresh local artisan buffalo mozzarella & red peppers

19

CUCINA PIZZA

spicy sausage, grilled pineapple, onions, asiago cheese and fresh herbs

19

CALABRESE

tomato sauce, spicy sausage, prosciutto, rosemary ham, mozzarella cheese

19

ADD-ONS: pepperoni +3 substitute gluten free pizza crust +3

FOREST MUSHROOM V

truffle cream sauce, grana padano with an herb and garlic infused mushroom medley

19

MARGHERITA V

tomato sauce, fresh local artisan buffalo mozzarella, cherry tomatoes & basil leaves

17

ANGRY BEE

spicy capocollo, tomato sauce, asiago cheese and chili flakes finished with a drizzle of honey

19

PASTAS

SPAGHETTI POMODORO V

rustic Italian tomato sauce, fresh herbs & grana padano

16

TRUFFLE GNOCCHI

pancetta, fresh tomatoes & grana padano in a roast garlic cream sauce

19

VEGAN PAPPARDELLE V

a mix of artichokes, mushrooms, red onions and roasted red peppers tossed in a roast garlic sauce, topped with toasted almonds and a balsamic drizzle 23

SPAGHETTI CARBONARA

grana padano cheese, pancetta, white wine and egg yolk - an Italian classic

23

SEAFOOD LINGUINI

shrimp, slow braised calamari & fresh herbs in roasted garlic oil, garnished with a jumbo seared scallop

29

RAVIOLI

chef's daily creation — *ask your server*

Market Price

ADD-ONS

Meatballs (each) +3

Italian Sausage (3oz) +4

Shrimp (3) +7

Grilled Chicken (3oz) +4

substitute gluten free pasta +3

MAINS

FILET STEAK FRITE

6oz filet finished with natural beef reduction, truffled mushroom and goat cheese butter with truffle shoestring fries and garlic aioli

34

BEEF SHORT RIBS

slow braised in Peroni beer, barley risotto, seasonal vegetables, natural reduction

28

10 OZ GRILLED PORK LOIN CHOP

porcini mushroom, green peppercorn marsala cream sauce on orzo pasta with seasonal vegetables

29

CHICKEN PARMIGIANA

lightly breaded chicken, topped with tomato sauce, mozzarella and parmesan cheese - served with spaghetti pomodoro

25

PESTO BAKED SALMON

rice pilaf, seasonal vegetables

24

ROASTED COD FILLET

aglio e olio puttanesca sauce, rice pilaf and seasonal vegetables

26

VEAL OR CHICKEN PARMESAN SANDWICH

tender, lightly breaded veal or chicken topped with asiago cheese, fresh bruschetta mix & garlic aioli on focaccia

19

*Served with Fries or Cucina Salad - Substitute Truffle Fries or Caesar Salad - \$2.00

* Attention - Please specify any allergy alerts to your server before ordering

Gluten free pasta and pizza crust is available • 20% gratuity on separate checks or parties of 6 or more • All prices exclusive of HST

V - VEGETARIAN

{daily features}

MONDAY

Mussel Madness
White Wine Herb or
Marinara Sauce (1lb)

16

TUESDAY

Bring Your Own Wine

No Corkage Fee

WEDNESDAY

Calamari fritti, garlic aioli, sweet and
spicy tomato sauce, and grilled lemon

15

THURSDAY

All bottles of House Wine

1/2 Price

FRIDAY & SATURDAY

Enjoy our Chef's Daily
Features

Market Price

SUNDAY

Homemade Lasagna
with House Salad

16

{kids}

For kids under 10 years old. All items **\$10.**

PENNE PASTA

with your choice of tomato
sauce or butter parmesan

MAC 'N' CHEESE

made with a blend of four
cheeses

CHICKEN FINGERS & FRIES

made with tender white meat &
served with crispy fries

CHEESE PIZZA

add pepperoni \$3

**CUCINA URBANA OFFERS
CUSTOMIZED CATERING.
ASK FOR DETAILS.**

CUCINA {urbana}

italian kitchen & wine bar

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