

CUCINA {urbana}

APPETIZERS

LOBSTER DIP

creamy and delicious blend of lobster and assorted cheeses with warm flatbread (Gluten Free available)

19

SPAGHETTI SQUASH FRITTERS (5PC.) V

spaghetti squash and asiago cheese fritters on a spicy tomato sauce

16

BAKED BABY BRIE V

lightly breaded with house made apple & pear chutney and flatbread

18

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 crostini (Gluten Free and Vegan available)

14

PORK SPIEDINI

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

20

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

6 (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

24

ROASTED ARTICHOKE SALAD V

oven roasted artichokes, roasted red peppers, garbanzo beans, radicchio and crisp romaine with citrus vinaigrette

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, citrus vinaigrette

14

SALAD ADD-ONS

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

Salmon (3oz) +7

Crumbled Goat Cheese +4

Shrimp (3) +7

Pork Spiedini (each) +3.50 Grilled Marinated Flank Steak (4 oz) +10

PIZZAS

GRILLED CHICKEN

pesto, fresh mozzarella & red peppers

20

MARGHERITA V

tomato sauce, fresh mozzarella, cherry tomatoes & basil leaves

17

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

CUCINA PIZZA

garlic puree, olive oil, prosciutto, grilled onions, poached figs, mozzarella, goat cheese, fresh arugula and balsamic drizzle

21

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
add Bolognese +4

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

23

GRILLED STEAK FETTUCCINE ALFREDO

grilled steak, sauteed mushrooms, caramelized onions

25

SEAFOOD LINGUINI

shrimp, slow braised calamari & fresh herbs in roasted garlic oil garnished with a grilled 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

Grilled Marinated Flank Steak (4oz) +10

substitute gluten free pasta +3

MAINS

FILET STEAK FRITE

6 oz. filet finished with natural beef reduction, garlic butter with truffle frites and garlic aioli

40

GRILLED STRIPLOIN STEAK

8 oz. served with rosemary & parmesan roasted potatoes, seasonal vegetables and demi mushroom sauce

42

BEEF SHORT RIBS

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

29

MARSALA BRAISED LAMB SHANK

in natural juices with orzo and seasonal vegetables

32

CHICKEN PARMIGIANA

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

25

CHICKEN PARMESAN SANDWICH

asiago cheese, fresh bruschetta mix & garlic aioli on focaccia with a choice of fries, truffle fries, Cucina salad or caesar salad

23

ROASTED COD FILLET

aglio e olio puttanesca sauce, rice pilaf and seasonal vegetables

27

PESTO BAKED SALMON

rice pilaf, seasonal vegetables

25

ROASTED PORK TENDERLOIN MEDALLIONS

with a peppercorn demi cream, orzo and seasonal vegetables

26

* 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

*Not available holidays & special events

WEDNESDAY

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

15

THURSDAY

All bottles of House Wine
1/2 Price

*Not available holidays & special events

FRIDAY & SATURDAY

Enjoy our Chef's Daily
Features

Market Price

SUNDAY

Homemade Lasagna
with House Salad

18

{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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