

ORDER TAKEOUT
[\(928\) 284-3010](tel:(928)284-3010)

Cucina Rustica
Rustic Tuscan Grill

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CURBSIDE & TAKEOUT MENU

~ ASK ABOUT FAMILY-STYLE ~

FRESH PASTA, SAUCES, SOUPS, MEATBALLS ARE AVAILABLE TO TAKE HOME TO ENJOY WITH YOUR LOVED ONES.

ANTIPASTI

POLPETTE DI CARNE 12

Handmade Beef Meatballs in a delicate Porcini Cream Sauce
or in our Signature Marinara

AFFINATO 12

Mozzarella-filled Ambrosial Grilled Prosciutto-Wrapped
Radicchio Bundles

CAPRESE 15

Whole Milk Mozzarella, Vine Ripe Organic Campari Tomatoes,
Fresh Organic Basil & EVO

BURRATA PLATE 16

Fresh Burrata Mozzarella, Imported Prosciutto, Roasted
Organic Campari Tomatoes & Artichokes on Organic Arugula,
finished with EVO

INSALATE E ZUPPA

ZUPPA DEL GIORNO 9 / 18 QUART

Chef Lisa Dah's homemade daily soup

BRUTUS CESARE 12

Delicately Spiced Lemon-Caper Dressing tossed with Organic
Romaine, Shaved Parmesan & Garlic Croutons
Add White Anchovy \$3

GREEN GODDESS 12

McClendon Farms Organic Tuscan Ribbon Kale with Our
Brutus Caesar Dressing, finished with Marcona Almonds &
Shaved Parmesan

RUCOLA 12

Organic Baby Arugula, Radicchio, Purple Onion & Shaved
Parmesan tossed in our Classic Vinaigrette

PASTE

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST

CAPELLINI POMODORO 16

Angel Hair Pasta tossed with our Signature Marinara & Diced Organic Campari Tomatoes

LISA'S LUSCIOUS LASAGNA 24

Classic Lasagna layered with House-made Bolognese Sauce, Italian Sausage, Ricotta, Mozzarella & Parmesan

PRIMAVERA AL PESTO 24

Artisan-Style Tubular Pasta in a delicate Lemon-Pesto Cream Sauce with Asparagus, Zucchini & Peas, finished with Pine Nuts

CLASSICO BOLOGNESE 22

Linguine Pasta with our Classic Florentine-Style Meat Sauce

TORTELLONI CON FUNGHI TARTUFO 24

Three-Cheese filled Tortelloni sautéed with Portobello & Button Mushrooms, finished in a delicate Truffle Cream Sauce

FROM THE GRILL

* FILETTO DI MANZO 38

All-Natural Grilled 7 oz. Filet Mignon finished in our decadent Signature Chipotle-Gorgonzola Mushroom Cream Sauce with Roasted Rosemary Potatoes & Truffle-Scented Asparagus

* SALMONE ARANCIONE 30

Fresh Filet of Scottish Salmon Grilled & served with Fresh Orange & Grand Marnier Reduction, accompanied by Wild Rice Pilaf & Roasted Brussel Sprout & Butternut Squash Hash

SPECIALITÀ DELLA CASA

PAPPARDELLE PROVENÇAL 28

Tender Filet Mignon Tips braised in Red Wine with Champignon Mushrooms & Baby Peas, in a nest of Herb-Buttered Pappardelle

MELANZANE ALLA PARMIGIANA 24

Our Unique Version of Classic Eggplant Parmesan with delicately layered Scaloppini of Eggplant, our Signature Marinara & Mozzarella, accompanied by Capellini Pomodoro

POLLO RUSTICO 25

Sautéed Chicken Breast with Imported Prosciutto finished with our Signature Vodka Sauce & Mozzarella, with Garganelli Pasta

DESSERTS

LEMON CHEESECAKE 8

on Lemon Cookie Crust

MACAROON 3

Dark and White Chocolate-dipped Citrus Macaroon (1)

TIRAMISU 8

Kahlua Espresso-Soaked Lady Fingers layered with Creamy Mascarpone Filling

ARTISAN GELATO 8

Lemon Chiffon | Salted Caramel | Blood Orange Sorbet
Flavors Above

Message from Chef Lisa Dahl

During this time of crisis, we feel that it is critical for those of you who love our food to know that we are committed to working diligently to provide healthy and nutritious comfort food to you. We believe in the power of soup, salad & homey foods that will be enjoyable as you abide by the CDC guidelines while dealing with this current situation. We pray for everyone in our beautiful community, as well as in the world, to maintain the highest spiritual outlook, no matter what their beliefs, and that the energy and collective consciousness will get us through this global crisis.

*CONSUMING RAW OR UNCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS.