

Antipasti (Appetizers)

Caprese Platter 9.

Fresh mozzarella with tomatoes, basil and roasted red peppers

Sausage & Peppers 10.

Sauteed in sherry wine with marinara

Raw Clams 8.

Cherry stones (1/2 Dozen)

Steamed Clams or Mussels 12.

Sauteed with red or white sauce



Cucina Bella Gluten Free Menu

***Cucina Bella values our Gluten Free customers, however, recipes and dishes are prepared in a common kitchen with the risk of gluten exposure.

Customers with gluten sensitivities should exercise judgement when consuming.

Any questions or concerns please ask your server.

Prices are subject to change without notice

Insalate (Salad)

Dinner Salad 4.

Romaine, iceberg lettuce, tomatoes, cucumbers, olives, onions, peppercini and carrots

Gorgonzola Salad 5.

Romaine, endive, pears, blue cheese and candied pecans

-- Entrees are served with a side Dinner salad. An additional charge of \$3 for a Gorgonzola salad.--

Specials della Casa (House Specials)

Ravioli Bella 16.

Gluten Free Ravioli stuffed with cheese filling, topped with homemade marinara

Gnocchi 16.

Gluten Free Gnocchi made with potatoes & cheese topped with a special sauce

8oz. Filet 26.

Grilled with potatoes in a sherry wine sauce

Create your own Gluten Free Dish.

-- Type of Gluten Free noodle varies. --

Personalizza la tua Pasta

Sugo (Sauce)

Marinara 14.

Meatless; with tomatoes, garlic & herbs

Arrabiatta 15.

Spicy marinara with basil

Bolognese 14.

Hearty meat sauce

Vodka 16.

Fresh tomatoes, vodka & cream

Pomodoro 15.

Fresh plum tomatoes & basil

Diablo 16.

Onion, giardiniera peppers, fresh tomatoes, marinara & spicy white wine sauce

Additions

\$1.00

spinach

peas

garlic

tomato

onion

\$2.00

ricotta cheese

peppers

mushrooms

broccoli

mozzarella

(fresh or baked)

\$4.00

clams

\$3.00

meatballs

pine nuts

artichoke

prosciutto

sausage

chicken

anchovy

sun-dried

tomatoes

\$5.00

calamari

shrimp

scallops

mussels

Pollo / Vitello (Chicken/Veal)

*Marsala Chicken-18. / Veal-23.

Sauteed with mushrooms in marsala wine sauce

*Piccata Chicken-18. / Veal-23.

Sauteed with lemon, capers & wine sauce

*Saltimbocca Chicken-19. / Veal-24.

Wrapped in prosciutto and baked in sherry wine, topped with mozzarella

Vesuvio Chicken-18. / Veal-24.

Garlic, white wine, herbs, peas & potatoes

* Served with side of broccoli or roasted potatoes.

Catering and Private Events
Contact us at: (847) 458-2504



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