



1.6.2021

carry out menu

814 North Blvd., Oak Park 708.848.3434 cucinaoakpark.com

appetizers & sides

baked goat cheese 7.75

slow baked in our homemade pomodoro sauce, basil toasted bread tips

bacon wrapped dates 7.75

stuffed with parma cheese, drizzled w/balsamic reduction

brussels sprouts 7.75

flash fried, lemon, romano cheese, white wine

fried calamari 9.75

lightly fried and served with lemon, marinara sauce

garlic mashed potatoes 4.25

yukon gold potatoes, sour cream, roasted garlic

sautéed spinach 4.25

fresh spinach, garlic, olive oil

grilled asparagus 4.25

fresh asparagus, garlic, olive oil

creamy polenta 3.25

rosemary, romano cheese, butter

grilled chicken breast 5.25

marinated with olive oil, garlic, salt, pepper

grilled sliced italian sausage 4.25

mild italian fennel sausage, grilled and sliced

baked meatballs 9

slow cooked in tomato vodka cream sauce, melted mozzarella

grilled shrimp 10

four marinated, grilled shrimp, skewered, served over sautéed spinach, diced red peppers, lemon butter sauce

crab cake 15

classic lump meat crab cake, arugula, lemon tarragon vinaigrette

risotto 12

mushrooms, white wine, onions, garlic, butter, vegetable stock, romano & shaved parmesan

cucina puffs (cheesy zucchini fritters) 7

served with a slightly spicy sundried tomato aioli

chef specials

orecchiette abruzzese 18

grilled sweet italian sausage slices tossed with spinach, white beans, blistered cherry tomatoes, olive oil, crushed red pepper flakes, white wine, veggie stock, romano cheese and orecchiette pasta

potato gnocchi with wild mushroom ragu 18

shiitake, porcini and button mushrooms, shallots, garlic, fresh thyme, red wine, demi glace. topped with pecorino romano

beef tenderloin medallions 28

3 two ounce medallions grilled medium rare, ruby port mushroom sauce, garlic mashed potatoes, grilled asparagus

sandwiches & burgers

the cucina burger 14.50

1/3 pound of our special angus chuck blend, signature seasoning, grilled and topped with caramelized red onions, fig jam, goat cheese, bacon and arugula on a toasted brioche bun

breaded italian steak sandwich 12.50

marinated thin sliced top round breaded with panko and fresh herbs in a french roll topped with marinara and melted provolone (giardiniera on the side)

salads

rustic salad 8.49

field greens, pears, strawberries, candied walnuts, gorgonzola, balsamic

house salad 6.95

crisp romaine, tomatoes, belgium endive, cucumbers, radicchio, house dressing

caprese salad 8.49

fresh mozzarella, cherry tomatoes, basil, balsamic reduction, olive oil

caesar salad 7.95

romaine, sun-dried tomatoes, herbed croutons, parmesan, classic caesar dressing

roasted beet salad 8.49

field greens, red & golden beets, pickled red onions, panko fried goat cheese, almonds, oranges, orange mint dressing

pizza

(10 inch feeds 1-2 people)

margherita pizza 14.50

fresh mozzarella, roma tomatoes, basil, tomato sauce

4 cheese pizza 14.50

mozzarella, romano, fontina, gorgonzola, tomato sauce

cheese pizza 13.50

mozzarella only, tomato sauce

4 season pizza 15.50

red peppers, artichokes, mushrooms, prosciutto ham, tomato sauce

pepperoni pizza 14.50

mild and sweet italian pepperoni, mozzarella, tomato sauce

sausage and mushroom pizza 15.50

italian sausage, sautéed mushrooms, provolone, tomato sauce

pear pizza 15.50

gorgonzola, pears, caramelized red onions, no sauce, balsamic syrup

supreme pizza 15.50

sausage, mushroom, onions, green peppers, mozzarella

apple & sausage white pizza 15.50

sweet italian sausage, caramelized red onion, honey crisp apples, mozzarella & asiago cheese, fresh thyme (no sauce)

san gennaro pizza 16.75

italian sausage, caramelized red onions, roasted red & yellow peppers, ricotta, mozzarella, san marzano tomato sauce

*gluten free crust available +\$3
(pizzas are uncut)*

family pack

*orders must be placed by
4pm for same day pickup*

80.00 | feeds 4-5

choose **1 each:**

**salad
pasta
entree
dessert**

seafood pasta +\$10

beef entree +\$15

espresso cheesecake +\$10



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pastas

linguine pomodoro

small: 12.25 large: 14.75

crushed plum tomatoes, white wine, pesto, basil, roasted garlic, with fresh mozzarella

rigatoni basilico

small: 12.25 large: 14.75

homemade marinara, basil, topped with shaved parma cheese

linguine alfredo

small: 12.25 large: 14.75

asiago cheese, romano cheese, cream, butter

penne besciamella

small: 12.25 large: 14.75

homemade tomato cream sauce

rigatoni arrabiata

small: 13.25 large: 15.75

spicy marinara, crumbled sausage, romano cheese, topped with goat cheese

rigatoni bolognese

small: 13.25 large: 15.75

homemade meat sauce, tomatoes, cream, touch of onion, fresh mozzarella

penne arrosto

small: 13.25 large: 15.75

grilled italian sausage, roasted red peppers, ricotta, marinara, romano cheese

linguine calamari with peas

small: 15.25 large: 17.75

spicy tomato sauce with white wine, calamari, sweet peas, basil, romano cheese

rigatoni spinaci

small: 13.25 large: 15.75

homemade marinara, fresh spinach, peas, sun-dried tomatoes, fresh mozzarella

baked rigatoni

small: 13.25 large: 15.75

baked with marinara, romano, ricotta cheese, and melted mozzarella

shells country style

small: 13.25 large: 15.75

spicy marinara, crumbled italian sausage, mushrooms, peas, spanish onion, touch of cream, romano cheese

rigatoni alla cucina

small: 14.25 large: 16.75

grilled chicken, spinach, mushrooms, parmesan garlic cream sauce

penne with shrimp and broccoli

small: 15.25 large: 17.75

shrimp, broccoli, tomatoes tossed with extra virgin olive oil, garlic, romano

linguine frutti di mare

small: 15.25 large: 17.75

shrimp, calamari, spinach, tomatoes, tomato garlic broth, basil, romano

linguine hay maker

small: 15.25 large: 17.75

tossed with mushrooms, peas, italian bacon, asiago cream sauce

penne alla pesto

small: 13.25 large: 15.75

light pesto cream sauce, grilled asparagus, cherry tomatoes, toasted pine nuts

linguine artichoke

small: 16.00 full: 19.00

tossed with artichokes, kalamata olives, oven cured tomatoes, marinara, romano, basil, chili flakes

spaghetti amatriciana

full: 19.00

diced red onion, pancetta, olive oil, garlic, chili flakes, marinara, romano cheese

*gluten free pasta available, +\$3
whole wheat penne pasta +\$2*

entrées

chicken pistachio 21

pan-fried with pistachio breadcrumb crust, red pepper cream balsamic sauce, creamy polenta, grilled asparagus

chicken parmesan 20

pounded, breaded, lightly fried and topped with melted mozzarella. served with penne vodka tomato cream sauce

pork tenderloin medallions 21

3-three ounce medallions pan seared and simmered in a sage-garlic cream with diced pancetta, red onions and cherry tomatoes. Served with grilled asparagus over polenta.

salmon with mango beurre blanc 25

pan seared and served over sauteed zucchini "noodles"

spaghetti with salmon 20

chopped atlantic salmon filet, cherry tomatoes, sliced grilled asparagus, tomato cream sauce

desserts

chocolate lava cake 9

molten chocolate center, vanilla gelato

tiramisu 8

ladyfingers soaked with espresso and rum, mascarpone

bread pudding 5

caramel sauce and vanilla gelato

espresso cheesecake 9

home made. topped with bavarian dark chocolate ganache