



CUCINA ITALIANA

It's All About The Food!™

## EARLY DINING

From 5:30 - 6:00pm 7 days a week

Scroll down to view our new incredible  
EARLY DINING MENU!

Reservations Strongly Recommended. Limited Seating  
853 Fifth Avenue South, Naples • 434-8494

NOTE: We will not offer our Happy Hour or Early Dining menu,  
on Holidays or when there is an event on Fifth Avenue, including "Evenings on Fifth".



CUCINA ITALIANA

## APPETIZERS

Bruschetta Freshe  
toasted Tuscan bread with vine ripe tomatoes,  
drizzled with extra virgin olive oil and fresh basil 5.5

Penne ai Gamberi  
lemon pepper penne pasta, shrimp, arugula, sun-dried tomatoes,  
fresh basil-citrus sauce and grated romano cheese 6.9

Oriecchette  
"little hats" of pasta with spicy-sweet sausage, tomato and broccoli rabe 7.5

Calamari  
fried calamari, zucchini, cherry peppers, spiced marinara and "Tre Aiolis" 9.2

Vongola alla Sassi  
little and middle neck clams, garlic, white wine, broccoli rabe, cannelloni beans and a Tuscan bread crouton 9.8

Cozze Nero  
black mussels, roma tomatoes, garlic, parsley and hearts of artichoke  
in a slightly spicy broth accented with fresh chives 9.1

Seared Ahi Tuna  
with hearts of artichoke, cucumber and micro greens. Served with extra virgin olive oil, citrus and balsamic 9.9



## TWO COURSE DINING

Two Course Dining Entrees Served with Your Choice of Caesar or Cucina Salad

## ENTREES

Bucatini Amatriciana  
with spiced tomatoes, crispy pancetta, garlic and parmesan 12.9

Freddo!  
fettuccine tossed in a classic sauce of reduced cream, garlic and black pepper.  
Finished with parmesan cheese and fresh, chopped parsley 13.1  
Add prosciutto and peas 2    Add chicken 4    Add shrimp 6

Spaghetti  
with veal and beef meatballs, tossed in a roasted tomato sauce and topped with locatelli cheese 14.7

Lasagna  
oven baked pasta layered with Bolognese meat sauce, ricotta and mozzarella  
Served with pomodoro sauce and grated romano cheese 15.9

Parmigiano  
breaded breast of chicken parmesan, fresh basil pomodoro, homemade mozzarella and baked ziti 17.5

Pappardelle Bolognese  
homemade pappardelle pasta tossed with slow roasted ground veal, arugula, peeled cherry tomatoes,  
crushed red pepper and freshly grated parmesan cheese 16.8

Rigatoni Arrabbiata  
rigatoni tossed in a spicy "Sunday gravy" with pulled beef, basil and parmesan 17.2

Chicken Vodka Penne  
grilled chicken tossed with penne pasta, crispy prosciutto and green beans in a  
vodka-tomato sauce with cream and basil pesto 16.9

Shrimp Scampi Tagalini  
sauteed shrimp with garlic, white wine and lemon, tossed with tagalini pasta, parsley and Parmesan 17.5

Chicken Aqua Limone  
scallopini of chicken, cherry peppers and citrus with parmesan roasted potatoes and crispy onion hay 17.9

Linguini e Vongole  
sauteed fresh little and middle neck clams, "Verdi" single vineyard olive oil, chili flake, garlic and linguini  
Your choice of red or white 19.2

Porchetta di Famiglia  
grilled pork porterhouse with rosemary, lemon and cherry peppers  
Served with crispy potatoes, sauteed spinach and Marsala demi 22.4

Salmon Dolcé  
sweet and spicy, orange glazed, grilled salmon. Served over roasted Fingerling potatoes topped with  
shaved fennel, fresh fruit "salsina", chives and a drizzle of warm citrus vinaigrette 19.6

Veal Marsala  
sauteed medallions of veal with Marsala wine-mushroom demi  
Served with linguini, sauteed tomatoes, garlic and Parmesan cheese 21.2

Grouper Piccata  
fresh real" Florida black grouper sauteed with lemon, garlic, capers and white wine  
Served with linguini and roasted tomatoes 22.9

## FROM THE GRILL

Served with Your Choice of Caesar or Cucina Salad and  
Choice of Baked Ziti, Potatoes Dominick, Creamy Parmesan Cous Cous or  
Vine Ripe Tomatoes with Single Vineyard Olive Oil

6 oz. Grilled Filet 25 • Grilled Salmon 19 • Chicken Breast 17 • 12 oz. Grilled NY Strip 29

A \$10 Sharing Charge for Splitting Entrees • No Substitutions • No To Go's  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. There is a risk associated with consuming raw oysters.  
If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.