

# Cucina Twist

phone: (401) 789-5300

## APPETIZERS

<b>Fried Calamari</b> .....	<b>10</b>
Tender crispy squid rings tossed in your choice of sauce.	
Vintage - pepper rings, white wine, and garlic butter.	
Giovanni - pepper rings, black olives, roasted red peppers and scallions in a garlic soy demi.	
<b>Clams Zuppa</b> .....	<b>12</b>
Fresh steamed littleneck clams in your choice of red white or green seafood broth.	
<b>Mussels Zuppa</b> .....	<b>10</b>
Pei mussels sautéed with bermuda onions, scallions and tomatoes in your choice of a red or white seafood broth.	
<b>Mozzarella Triangles</b> .....	<b>8</b>
Hand breaded mozzarella fried golden brown and served with pomodoro sauce.	
<b>Crab Cakes</b> .....	<b>10</b>
Blue crab meat blended in a pepper and onion stuffing, and served with a sweet onion and jalapeño remoulade.	

<b>Chicken Quesadilla</b> .....	<b>9</b>
Grilled chicken, diced tomato and cheddar-jack cheese in a grilled flour tortilla served with salsa and sour cream.	
<b>Clams Casino</b> .....	<b>10</b>
Fresh littlenecks on the half shell baked with buttered crumbs and bacon.	
<b>Fried Zucchini Chips</b> .....	<b>8</b>
Served with ranch dipping sauce and cracked black pepper.	
<b>Loaded Nachos</b> .....	<b>10</b>
Tri-colored tortilla chips topped with baked cheddar-jack cheese, black olives, tomatoes, jalapeños, and homemade chili and served with sour cream and a fresh black bean, corn and avocado salsa. (also offered as vegetarian).	
<b>Potato "Skins"</b> .....	<b>8</b>
Sliced potatoes layered with cheddar cheese, bacon and scallions and a dollop of sour cream	
<b>Smoked Salmon Plate</b> .....	<b>11</b>
Atlantic smoked salmon on a bed of baby greens, with diced red onion, capers, cream cheese and assorted crackers	

## SALADS

<b>House Salad</b> .....	<b>7</b>
Crisp garden greens with tomatoes, cucumbers, olives, julienne vegetables, and garlic croutons.	
<b>Caesar Salad</b> .....	<b>8</b>
House caesar dressing tossed with crisp romaine and garlic croutons.	
<b>Caprese Salad</b> .....	<b>9</b>
fresh mozzarella and garden tomatoes set over mesclun greens and finished with fresh basil and balsamic drizzle.	
<b>Spinach Salad</b> .....	<b>10</b>
fresh baby spinach tossed with house balsamic vinaigrette, with gorgonzola cheese, roasted red peppers, dried cherries, caramelized onions, bacon and sliced apples.	

<b>Antipasto</b> .....	<b>11</b>
Crisp romaine, marinated artichokes and roasted red peppers, olives, parma prosciutto, capicola, genoa salami, sharp provolone, cherry tomatoes, finished with olive oil.	
<b>Southwestern Chicken Salad</b> .....	<b>11</b>
Cajun grilled chicken breast over crisp greens with cheddar-jack cheese, cherry tomatoes, black olives, and a black bean corn and avocado salsa. Served with avocado ranch dressing.	
<b>Chopped Salad</b> .....	<b>10</b>
Crisp romaine, capicola, genoa salami, spanish olives, bermuda onion, pepper rings, olives and tomatoes tossed with your choice of dressing.	

Add Chicken...3 • Shrimp...4 • Steak...5

## PASTA

<b>Cheese Ravioli</b> .....	<b>16</b>
Cheese ravioli tossed with roasted red peppers and spinach in a sun-dried tomato pesto cream sauce.	
<b>Lasagna</b> .....	<b>16</b>
Layered with our house bolognese, ricotta cheese and mozzarella. Served with garlic bread.	
<b>Pasta with Meatballs or Sausage</b> .....	<b>14</b>
<b>Eggplant Parmigiana</b> .....	<b>16</b>
Fried eggplant layered with mozzarella and pomodoro sauce served over your choice of pasta. (vegetarian)	
<b>Saffron Risotto</b> .....	<b>19</b>
Pan seared shrimp with roasted red peppers, sun-dried tomatoes, mushrooms, and asparagus, in a creamy saffron risotto.	
<b>Lobster Ravioli</b> .....	<b>20</b>
In a pink vodka cream sauce with tomatoes, spinach and shrimp.	
<b>Roasted Garlic Shrimp</b> .....	<b>18</b>
Sautéed shrimp with roasted red peppers, diced tomato and spinach in a roasted garlic cream sauce and served over linguine pasta.	
<b>Black Pepper Fettuccini</b> .....	<b>18</b>
Fresh black pepper fettuccini with smoked salmon tossed in a basil cream sauce.	
<b>Frutti di Mare</b> .....	<b>21</b>
Shrimp, clams, mussels, and scrod simmered with herbs and spices set over linguine (red or white).	
<b>Linguini and Clams</b> .....	<b>18</b>
Fresh littlenecks and chopped clams simmered in an herb seafood broth and served over linguine (red or white).	
<b>Rigatoni Bolognese</b> .....	<b>15</b>
Slow simmered pork, veal and beef in a hearty tomato sauce with romano cheese	

<b>Chicken Cleo</b> .....	<b>17</b>
Pan seared chicken with mushrooms, onions and artichoke hearts in a white wine and garlic butter sauce, served with penne pasta.	
<b>Penne A La Vodka</b> .....	<b>15</b>
Penne tossed with our house pink vodka sauce and finished with fresh basil.	
<b>Blackened Chicken Alfredo</b> .....	<b>16</b>
Grilled cajun chicken breast tossed with sun-dried tomatoes, black olives and penne in our house alfredo sauce.	
<b>Cucina Alfredo</b> .....	<b>15</b>
Your choice of pasta simmered in our house alfredo sauce and finished with fresh parsley.	
<b>Chicken Gorgonzola</b> .....	<b>17</b>
Pan seared chicken with portabellas, sun-dried tomatoes, and scallions in a gorgonzola cream sauce tossed with penne.	
<b>Cajun Chicken and Shrimp</b> .....	<b>19</b>
Pan seared chicken and shrimp with mushrooms, roasted red peppers and spinach in a cajun cream sauce tossed with your choice of pasta.	
<b>Chicken Limon</b> .....	<b>17</b>
Pan seared chicken with mushrooms, artichokes, and roasted red peppers in a lemon sherry demi topped with mozzarella and served over penne.	
<b>Mediterranean Pasta</b> .....	<b>16</b>
Roasted zucchini, summer squash, calamata olives, roasted red peppers, asparagus and a roasted garlic white wine sauce, crumbled feta cheese and your choice of pasta.	

(Most pastas above can be prepared to accommodate a vegetarian diet)

# SCALLOPINI

(Chicken/Veal: Served over pasta or with potato and vegetable)

- Marsala**.....17 / 20  
Sautéed with fresh mushrooms in a marsala wine demi.
- Francese**.....18 / 20  
Sautéed in a lemon sherry butter sauce.
- Casa Linga**.....18 / 20  
Lightly breaded cutlet layered with eggplant ricotta cheese and mozzarella finished with house gravy.

- Picatta**.....18 / 20  
Sautéed with mushrooms and capers in a sherry wine, lemon demi glace.
- Saltimboca**.....18 / 20  
Layered with prosciutto and mozzarella. Simmered with mushrooms in a sage marsala demi.
- Parmigiana**.....18 / 20  
Lightly breaded and baked with mozzarella and topped with our signature house gravy.

## ENTREES

- Sirloin ala Mama**.....23  
Grilled sirloin prepared to your liking and finished with a mushroom and garlic butter sauce, served with potato and vegetable.
- Grilled Swordfish**.....20  
Served with a spicy putanesca sauce and a side of saffron risotto and grilled asparagus.
- Grilled Sirloin Tips**.....18  
Marinated sirloin tips grilled to your liking set over mashed potatoes, a burgundy demi glace and vegetable of the day
- Vegetable Napoleon**.....16  
Fresh grilled zucchini, summer squash, red bell peppers, and portobello caps with oven roasted shallots and tomatoes finished with goat cheese and balsamic drizzle.
- Chicken Napoleon**.....17  
Grilled chicken breast served over mashed potatoes and layered with portobello mushrooms, roasted red peppers and spinach, finished with a roasted garlic cream sauce.

- Baked Scrod & Shrimp**.....18  
Baked scrod fillet topped with sautéed shrimp, Bermuda onions, roma tomatoes, scallions and a roasted garlic cream sauce. Served with potato and vegetable.
- Baked Scrod**.....17  
Baked in white wine, garlic and lemon juice topped with buttered ritz cracker crumbs. Served with choice of pasta or potato and vegetable.
- Scrod Florentine**.....18  
Baked scrod fillet topped with sautéed tomatoes and spinach in a lemon sherry butter sauce, topped with melted mozzarella. Served with choice of pasta or potato and vegetable.
- Grilled Salmon\***.....19  
Grilled Salmon with a lemon butter fresh dill sauce, served with potato and vegetable.
- Pistachio Encrusted Salmon Salad\***.....19  
Baked Salmon encrusted with pistachios set over mesclun greens and diced cherry tomatoes.

## SANDWICHES

SERVED WITH FRENCH FRIES AND PICKLE

- Steak and Cheese\***.....11  
Sirloin served on a steak roll, smothered with mushroom and cheese.
- Southwestern Chicken Wrap**.....10  
Cajun chicken breast with tomato, lettuce, cheddar-jack cheese, avocado, black bean, corn, salsa and sour cream.
- Cheeseburger\***.....9  
Grilled angus burger with lettuce, tomato, bacon, American cheese, pickles and mayonnaise on a bulkie roll.
- Chicken or Veal Parm Grinder**.....9/10  
The classic versions stuffed in a bun!

- Eggplant Grinder**.....8  
Fried eggplant and mozzarella in a torpedo roll with pomodoro sauce. (vegetarian)
- Meatball Grinder**.....8  
Home made meatballs in a torpedo roll smothered with mozzarella cheese and finished with house gravy.
- Chipotle Chicken Wrap**.....9  
Grilled chicken breast with chipotle mayo, bacon, fresh spinach, roasted red peppers and smoked mozzarella.

## GRILLED PIZZA SMALL (7 INCH) 9 LARGE (12 INCH) 14

- Old fashion**  
Pepperoni, sausage, fresh mozzarella and house gravy baked with romano and oregano.
- Twist**  
Grilled chicken, roasted red peppers, spinach, caramelized onions, gorgonzola and mozzarella cheese.
- Genovese**  
Basil pesto, vine ripened tomato and fresh mozzarella.

- Four Cheese**  
Provolone, mozzarella, cheddar and goat cheese.
- BBQ Chicken**  
Grilled chicken, mozzarella, caramelized onion and bacon smothered with bbq sauce.
- Potato Pie**  
Mashed potatoes, cheddar-jack cheese, bacon and scallions, served with sour cream.

## SIDES

- Spinach..... 4
- Creamed Spinach..... 5
- Asparagus with lemon and pecorino romano cheese ..... 6
- French Fries..... 4
- Curly Fries..... 5

\* Consumer Advisory:

All meals are prepared to order. Consumers are recommended to order seafood and other food from animals thoroughly cooked. Partially cooked food can increase your risk of illness.