

# Cuoco Bello

## Antipasti

**Beef Carpaccio**, Thinly shaved Ohio raised beef, horseradish aioli, parmigiana, EVOO, lemon ... 16

**Meatballs al Forno**, roasted tomatoes, provolone, garlic bread ... 12

**Stuffed Peppers**, house sausage, slow roasted marinara ... 12

**Fried Calamari**, lightly dusted and fried, duet of house sauces ... 16

**Steamed Mussels**, house pancetta, peroni, lemon, butter, fresh parsley ... 17

**Italian Wedding Soup**, house meatballs, pastina, spinach, chicken ... 9

**Arancini**, crispy risotto ball served over our marinara filled with beef, sausage, peas, and mozzarella ... 10

## Insalata

*Full/Half*

**Caesar**, romaine, house croutons, garlic breadcrumbs, house dressing, parmigiana ... 14/7

**Chopped Salad**, romaine lettuce, artichokes, pickled onions olives, giardiniera, provolone cheese, house dressing... 14/7

**Arugula Salad**, shaved prosciutto, lemon, EVOO, Parmigiano, balsamic figs ... 16/8

**Wedge Salad**, bacon, iceberg, house ranch, tomato, garlic croutons ... 14/7

**Caprese**, fresh tomato, fresh mozzarella, EVOO, basil, balsamic ... 16/8

*Add seared salmon to any salad ... 10*

*Add Roasted Chicken breast to any salad ... 7*

*Add Shrimp... 10*

*Add Anchovies... 7*

## Pasta

*Add a Chop or Ceasar Salad... 7*

**Linguini and Meatballs** CQ's tender as a mothers love meatballs simmered in our slow roasted tomato sauce ... 24

**Linguini and Clams**, garlic, sausage, chili flakes, capers ... 26

**Cavatelli alla Quagliata**, Carl's famous creamy Bolognese sauce and peas ... 23

**Cheese Ravioli**, tomato, basil, pecorino ... 22

**Penne alla Vodka**, VB pancetta, vodka cream sauce, parmigiana ... 21

**P.E.I Mussels and Linguini**, Garlic, Chili flakes, tomatoes, Onion, White wine, and Roasted Marinara... 26

## Contorni

**Crispy Brussels**, pancetta, fig balsamic, Parmigiano ... 10

**Roasted Asparagus**, lemon ... 12

**Bella Fries**, rosemary, garlic, secret seasoning, parmigiano ... 7

**Garlic Roasted Potatoes**, garlic, Parmigiano ... 9

# Pizza

Our pizzas are all hand tossed with house-made slowly fermented dough and cooked on  $\frac{3}{4}$  in carbon steel plates yielding a **well done** New Haven style pizza with an **aggressive char** and perfect crisp

**Classic Margarita**, tomato, fresh mozzarella, basil, EVOO ... 18

**Bianco**, local ricotta, fresh mozzarella, basil EVOO... 19

**Pepperoni**, artisan pepperoni, tomato, provolone, basil, hot honey ... 19

**"Tutto Carne"**, VB bacon, sausage, pepperoni, red onion, basil, tomato ... 21

**Sausage**, tomato, pickled hot peppers, basil, hot honey ... 19

**Fig and Prosciutto**, fresh mozzarella, ricotta, thinly shaved prosciutto, balsamic macerated figs ... 24

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## "Picatta"

*Classic preparation gently sautéing in a tangy white wine lemon caper sauce finished with a touch of butter. Garnished with roasted artichokes, potatoes, VB pancetta and Brussel sprouts*

**Ciabatta Crusted Chicken** ... 24

**Atlantic Salmon** ... 26

**White Shrimp** ... 26

**Crusted Veal**... 28

## "Parmigiano"

*Thinly pounded cutlets that are breaded and perfectly fried. Served with linguini, slow roasted marinara, And Mozzarella*

**Long Bone Pork Chop** ... 26

**Veal Parmigiano** ... 28

**Cast Iron Chicken** ... 24

**Eggplant** ... 22

## "Marsala"

*Lightly sautéed with mushrooms in a marsala wine and butter sauce served atop potatoes and asparagus*

**Ciabatta Crusted Chicken** ... 24

**Atlantic Salmon** ... 26

**White Shrimp** ... 26

**Crusted Veal**... 28

## Our Complimentary Bread Service

Classic ciabatta served with our house-made black pepper honey butter  
Additional requests \$5

20% Gratuity will be added on parties of 6 or more people

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