

~PROSCIUTTO & MOZZARELLA BAR~

BURRICOTTA (BURRATA STUFFED WITH RICOTTA) - \$10.50
Italian black lava salt, rosemary extra virgin olive oil, over arugula, focaccetta bread

SCAMORZE (SMOKED MOZZARELLA) - \$9
Wrapped with speck, baked, over bruschetta tomato

FRESH MOZZARELLA (CHANGES DAILY) - \$8.50

BURRATA - \$12
Sea salt, unfiltered extra virgin olive oil, Italian marinated artichokes, garnished with imported olives

NODINI - \$9
Aromatic focaccia breadcrumbs, lightly fried, served with pomodoro basil sauce

TARTUFOTTO
(ITALIAN COOKED HAM WITH TRUFFLE) - \$9

PARMA PROSCIUTTO 14 MONTHS - \$9

SAN DANIELE 18 MONTHS
(THE KING OF PROSCIUTTO) - \$12

SOPRESSATA CALABRESE (SPICY SALAMI) - \$7

SALAMI (NAPOLI STYLE) - \$8

SPECK (SMOKED PROSCIUTTO) - \$8

FORMAGGI MISTI - \$19
SELECT THREE

AFFETTATI E FORMAGGI - \$26
SELECT SIX

AFFETTATI MISTI - \$22
SELECT THREE

~PER INIZIARE~

OLIVES - Castelvetrano, Kalamata, and Cerignola Rosse imported in-house marinated olives. \$5.50

ZUCCA (AN ALESSÁ FAVORITE) - Homemade organic butternut squash ricotta ravioli, brown butter sage sauce. \$8.50

GNOCCHI FRITTI - Pesto-filled potato dumpling lightly fried served with pomodoro sauce. \$8

BRUSCHETTA AL POMODORO - Roma tomatoes, basil, and garlic served with focaccetta. \$8.99

SCAMPI CAPRI - Shrimp scampi sautéed with garlic, chili flakes, tomatoes lobster reduction sauce. \$12.50

CARPACCIO - Thin slices of cured Filet Mignon lightly drizzled with extra virgin olive oil, fresh lemon, capers and shaved Parmigiano topped with baby arugula. \$11.99

MAMMA MIA - Alessa's favorite meal - 3 meatballs in ragú topped with Burrata served with focaccetta. \$15.99

VONGOLE - Manila clams sautéed in a light garlic tomato white wine sauce. \$13.50

MINISTRONE - Fresh garden vegetable soup, prepared daily. \$4.99

CALAMARI FRITTI - Tender crispy fried Calamari served with a side of Arrabbiata sauce. \$9.99

FRITTO MISTO - Golden-fried shrimp, calamari and zucchini served with a side of Arrabbiata sauce. \$14.50

OCTOPUS CARPACCIO - Italian thinly sliced octopus with Italian caper-berries, marinated bell peppers, Sorrento lemon infused olive oil with arugula. \$14

~DAL GIARDINO~

FRAGOLE - Roasted golden yellow beets, strawberries, caramelized walnuts, strawberry red wine vinaigrette. \$8.99

DELLA CASA - Organic baby mixed greens, tomatoes, mushrooms, and shredded carrots with Italian herbs vinaigrette topped with shaved Parmigiano. \$7.50 Side \$2.99

CAPRESE - Ripe Roma tomatoes, fresh buffalo mozzarella, Kalamata olives, fresh basil topped with extra virgin olive oil. \$9.50

PERE E GORGONZOLA - Organic baby mixed greens, organic pears, Gorgonzola Dolce, caramelized walnuts with raspberry vinaigrette. \$8.99

BURRATA - Heirloom tomato carpaccio, arugula, Castelvetrano olives, fresh Burrata. \$14.50

JULIUS CAESAR - Alessa's original Caesar salad recipe! Served with Parmigiano garlic crostini and shaved pecorino cheese. \$7.99 Side \$3.75

ADD CHICKEN \$4.50 ADD SHRIMP \$5 ADD SALMON \$6.99

~PRIMI~

RAVIOLI LEGGERI - Nonna Titina's spinach and ricotta ravioli served with a light tomato basil sauce. \$12.50

SPAGHETTI CON POLPETTE - Spaghetti with Mamma Margherita's meatballs in a spicy tomato sauce. \$13.99

PENNE FUNGHI E SALSICCE - Italian Sausage and mushrooms in a porcini and arugula cream sauce. \$13.99

LASAGNE NAPOLETANA - Nonna Ida's original recipe from Napoli, ricotta cheese, mini-meatballs, ragu', fresh mozzarella, and basil. \$12.99

LINGUINE PESCATORE - Mussels, clams, calamari, and shrimp sautéed in garlic white wine tomato sauce. Available with white wine sauce. \$16.99

CAPPELLINI AL POMODORO - Angel hair pasta, garlic, fresh, basil pomodoro sauce. \$8.99

TORTELLINI PROSCIUTTO - Meat tortellini, prosciutto, sage cream sauce. \$13.99

LIVORNESE - Fresh fish, scallop, shrimp, white wine oregano tomato sauce over Linguini pasta. \$22

CONCHIGLIE GAMBERI E ASPARAGI - Seashell pasta with shrimp and asparagus tossed in light lobster cream sauce. \$15.50

PAPPARDELLE BOLOGNESE - Homemade ribbon-shaped pasta with traditional Bolognese sauce. \$13.99

PENNE NORMA - Penne pasta, sautéed eggplant and smoked mozzarella in tomato basil sauce. \$12.99

RIGATONI UGO D'ORSO - Grilled chicken and sun-dried tomatoes with mushroom cream sauce. \$13.99

SPAGHETTI VEGETARIANI - Whole wheat spaghetti with fresh vegetables sautéed in tomatoes, extra virgin olive oil, garlic, and basil. \$11.99

FETTUCINE ALFREDO - Homemade fettucine noodles tossed in a Parmigiano cream sauce. \$11.99
Add chicken. \$4.50 Add shrimp. \$5

BUCATINI CAPONATA - Bucatini pasta, eggplant, bell peppers, onions, olives, pomodoro sauce \$16

RISOTTO GAMBERI E ASPARAGI - Arborio rice with shrimp and asparagus in a lobster reduction wine sauce. \$15.99

RISOTTO DEL GIORNO - Alessandro's creation of the day.

Substitute whole wheat pasta at no extra charge. Italian Gluten free pasta available for \$2.50

~PASTE FRESCHE~ SPECIALTY FRESH PASTA

ZUCCA (AN ALESSÁ FAVORITE) - Homemade organic butternut squash ricotta ravioli, brown butter sage sauce. \$17.50

PAPPARDELLE AL SUGO D'AGNELLO (ALESSANDROS FAVORITE) - Ribbon-shaped pasta, slow-cooked braised lamb shoulder, shaved ricotta salata (homemade daily). \$19.99

RAVIOLETTI - Homemade miniature meat ravioli with Bolognese sauce topped with pecorino cheese. \$14.99

TAGLIERINI AL LIMONE - Homemade lemon taglierini, scallops, prawn, garlic white wine sauce. \$23.50

AGNOLOTTI AI FUNGHI - Wild mushrooms and shallot stuffed pasta, Parmesan cream sauce. \$18.50

RAVIOLI D'ARAGOSTA - Chunks of lobster, fennel, sherry reduction stuffed ravioli, vodka cream sauce. \$23

MEZZELUNE - Half-moon shaped pasta stuffed with Burrata and Italian Artichokes, red onion, chopped tomato butter sauce. \$18.50

TORTELLI DI CARNE - Braised short rib stuffed giant Tortelloni, walnut porcini cream sauce. \$19

POLLO TORTELLINI - Rosemary chicken stuffed tortellini served with green onion, shallots, tomato vodka cream sauce \$14.50

SCAMPI AGNOLOTTI - Scampi ravioli, broccoli florets, tomato lemon cream sauce \$19

~PIZZE ~

BURRATA E MELENZANE - Homemade tomato sauce, burrata, fresh basil, sautéed eggplant. \$15.50

MARGHERITA - Homemade tomato sauce, mozzarella, fresh basil, and extra virgin olive oil. \$12.99

PIZZA DI PARMA - Buffalo mozzarella, ricotta, Parma prosciutto, and arugula. \$14.99

FUNGHI MISTI - Wild mixed mushrooms, fontina, white truffle oil. \$14.99

SALSICCE - Italian sausage, sautéed mushrooms, mozzarella, and tomato sauce. \$13.99

SALAME E SCAMORZA - Napoli style salame, smoked mozzarella, pomodoro sauce. \$14.50

CARCIOFI - Fresh mozzarella, truffle prosciutto, roma tomato, Italian artichokes \$15.50

Add Parma Prosciutto, Speck Salame to any pizza for \$5 each. Add fresh vegetables \$3.50

~SECONDI~

POLLO CACCIATORE - Two pan-roasted chicken breasts with mushrooms, bell peppers, onions and oregano tomato sauce served with rosemary potatoes and sauteed spinach \$17.50

POLLO MARSALA - Two pan-roasted chicken breasts with portobello mushrooms and Sicilian marsala wine sauce served with sautéed spinach and rosemary potatoes. \$17.50

POLLO PARMIGIANA - Two baked boneless chicken breasts topped with Asiago and Parmigiano with a fresh basil tomato sauce served with penne al pomodoro. \$16.99

GRIGLIATA DI PESCE - Diver scallops, fresh fish filet, and giant prawn, marinated with garlic, white wine, Meyer lemon, and parsley grilled and served with linguine with homemade almond pesto. \$26

GAMBERONI ALLA BRACE - Large prawns marinated in Italian herbs grilled and served with linguine alla checca sauce \$26

CAPESENTI AL LIMONE - Large Diver Scallops, fresh herbs marinated, grilled over roasted bell pepper puree served with Meyer lemon risotto \$27

SALMONE AI FERRI - Fresh salmon filet grilled and topped with rosemary Meyer lemon sauce served with spinach. \$17.99

BISTECCA AI PORCINI - Grilled Angus Rib Eye, porcini, brandy sauce, fingerling potatos and spinach. \$23.99

FILETTO AL BAROLO - Grilled Angus certified Filet Mignon with Barolo wine, apple reduction sauce, fingerling potatoes gorgonzola dolce \$26.99

FRESH CATCH OF THE DAY - Market price

~SIDES~

Sautéed Spinach. \$4.99 Roasted Rosemary Potatoes. \$3.99 Sautéed Broccoli. \$4.99
Brussels Sprouts, Garlic, Pancetta, Sage Butter Sauce. \$5.99 Mamma's Meatballs \$2.50 each

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Newport Beach

6700 W. Coast Highway
949-645-2148

Huntington Beach

520 Main Street
714-969-2148

Laguna Beach

234 Forest Avenue
949-497-8222

www.CucinaAlessa.com