CUOMO & SONS

AUTHENTIC PUGLIESE CUISINE
(INGREDIENTS IMPORTED FROM ITALY)

CHARCUTERIE BOARD (SERVES TWO PEOPLE)

TAGLIERE ALTAMURANO 28
MORTADELLA, GOLFETTA SALAMI
DRY SAUSAGES, BURRATA, SHARP PROVOLONE.

TAGLIERE DI PARMA 26
PROSCIUTTO DI PARMA, FRESH HOMEMADE MOZZARELLA
SMOKED MOZZARELLA, SOPRESSATA.

TAGLIERE VEGANO 22
PICKLED MUSHROOM, GRILLED EGGPLANT, ROASTED PEPPERS, ARTICHOKES, SUN DRIED TOMATO.

ANTIPASTI CALDI (HOT APPETIZERS)

CALAMARI FRITTI 18
FRIED CALAMARI WITH ZUCCHINI & HOT CHERRY PEPPERS

GAMBERI MANGIA MANGIA 14
SHRIMP SAUTÉED IN GARLIC SAUCE

COZZEE BARESI 16
MUSSELS IN MARIANARA SAUCE OR WHITE GARLIC SAUCE

INVOLTINI DI SPECK AND MOZZARELLA(4) 18

BRACIOLE IN RED SAUCE 18
BEEF WRAP WITH PANCETTA & MOZZARELLA

ANTIPASTI FREDDI (COLD APPETIZERS)

CARPACCIO DI TONNO 22
RAW TUNA WITH EVOO FROM PUGLIA, LEMON JUICE, CAPERS WITH PINK BLACK PEPPERCORN.

INSALATA FRUTTI DI MARE 18
COLD SEAFOOD SALAD WITH CALAMARI, SHRIMP, RED BELL PEPPERS, ONIONS DRESSED IN A GARLIC OLIVE OIL, LEMON & RED WINE VINEGAR SAUCE.

POLPO ALLA GRIGLIA 22
SLICED GRILLED OCTOPUS OVER MIXED GREENS IN A LEMON DRESSING.

CARPACCIO DI MANZO 22
RAW FILET MIGNON WITH SHAVED PARMIGIANO REGGIANO, ARUGULA & EVOO

BRUSCHETTA SPECIALTIES (3)

LUNA DI MIELE 18
PROSCIUTTO DI PARMA, FRESH BURRATA, PEACH & LOCAL HONEY

VIVA L'ITALIA 14
HOMEMADE FRESH MOZZARELLA, TOMATO, FRESH BASIL & EVOO

CONTADINA 12
FRESH CHERRY TOMATO, ARUGULA, OREGANO, & EVOO FROM PUGLIA

SOUP OF THE DAY. ASK YOUR SERVER

NONNA TERESA SPECIALTY

CHOICE OF MARINARA, ALFREDO OR VODKA SAUCE

LASAGNA DI CARNE 19
MEAT LASAGNA

MELANZANE ALLA PARMIGIANA 19
EGGPLANT PARMIGIANA

RAVIOLI AL FORMAGGIO 15
CHEESE RAVIOLI (6)

CONCHIGLIE DI RICOTTA 17
STUFFED SHELLS (5)

PASTA RIPIENA 17
CHEESE TORTELLINI

RAVIOLI AGLI SPINACI 17
SPINACH RAVIOLI (6)

POLPETTE DI CARNE 20
BEEF MEATBALLS (5)

INSALATA

ADD CHICKEN	6	ADD STEAK	12
ADD SHRIMP	8	AVOCADO	4

CAPRESE 18
FRESH HOMEMADE MOZZARELLA, TOMATO, EVOO & BASIL

CUOMO 19
MIXED GREENS WITH FRESH HOMEMADE MOZZARELLA GRILLED EGGPLANT, MUSHROOM, ARTICHOKES

NONNA 16
MIXED GREENS WITH WALNUTS, DRY CRANBERRY AND CRUMBLE GOAT CHEESE

NONNO 19
ARUGULA, FRESH ORANGE, WALNUTS, FENNEL WITH EVOO & BALSAMIC VINEGAR.

CONTORNI 12

ROASTED POTATOES W/ ROSEMARY

SAUTÉED SPINACH IN EVOO & BUTTER

FRENCH FRIES

SAUTÉED ZUCCHINI, BROCCOLI, CARROTS

GRILLED ASPARAGUS

FILIPPO'S BAKED 5 CHEESE

FOOD ALLERGY NOTICE:

IF YOU HAVE DIETARY REQUIREMENTS PLEASE INFORM A MEMBER OF STAFF. THANK YOU

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CUOMO & SONS

AUTHENTIC PUGLIESE CUISINE
(INGREDIENTS IMPORTED FROM ITALY)

PRIMI PIATTI

ORECCHIETTE ALTAMURANE 23
BROCCOLI RAPE, ANCHOVIES, GARLIC AND RED PEPPER FLAKES

RIGATONI AL RAGU (BEEF AND LAMB) 26
FAMOUS SUNDAY SAUCE WITH MARINATED BEEF AND LAMB OVER PASTA

SPAGHETTI CACIO E PEPE 22
PARMIGIANO & PECORINO CHEESE SAUCE WITH BLACK PEPPER

BUCATINI ALL' AMATRICIANA 22
CARAMELIZED ONION, CHERRY TOMATO & PANCETTA

PACCHERI ALLO SCOGLIO 29
MUSSELS, CALAMARI, SHRIMP AND CLAMS IN A LIGHT TOMATO SAUCE

TAGLIATELLE ALLA BOLOGNESE 22
MEAT SAUCE WITH IMPORTED SAN MARZANO TOMATO

PAPPARDELLE AI FUNGHI PORCINI 23
PORCINI MUSHROOM IN LIGHT CREAM SAUCE

PENNE ALLA YODKA 20
PINK CREAM SAUCE WITH A SPLASH OF VODKA

SECONDI DI PESCE
SERVED WITH SAUTÉED VEGETABLES

GRIGLIATA DI POLPO 29
GRILLED OCTOPUS OVER FRESH ARUGULA

GRIGLIATA MISTA 39
CALAMARI, SHRIMP, SCALLOPS AND OCTOPUS

FILETTO DI SOGLIOLA 21
WHITE WINE SAUCE WITH HOT CHERRY PEPPERS

BAKED BRANZINO AL CARTOCCIO 38
OLIVE, GARLIC, CHERRY, TOMATO, FRESH LEMON

SALMONE AL FORNO 38
BAKED SALMON WITH SAUTÉED VEGETABLES

PESCE SPADA 45
SWORDFISH IN GARLIC SAUCE WITH SAUTÉED VEGETABLES

FILETTO DI TONNO 40
TUNA STEAK WITH SAUTÉED VEGETABLES

FROM THE GRILL BBQ
Pat LaFrieda
MEAT PURVEYORS™
SERVED WITH SIDE OF SALAD

24 OZ. RIB EYE STEAK
ON THE BONE TOPPED W GARLIC.

16 OZ. SKIRT STEAK
BROILED CHIMICHURRI SAUCE

BROILED FILET MIGNION 10oz 16oz

BBQ PORK RIB
HALF RACK25 FULL RACK 45

LAMB CHOPS
HALF RACK45

BROIL VEAL CHOP



CUOMOHAWK
(32OZ TOMOHAWK)
150



BAMBINI
KIDS MENU

PASTA WITH MEATBALLS	18
CHICKEN FINGERS WITH FRIES	18
CHEESE BURGER WITH FRIES	16
MOZZARELLA STICKS WITH FRIES	16

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DOLCE
DESSERTS

CHEESECAKE	8
CANNOLI	5
CHOCOLATE CANNOLI	6
CHOCOLATE CAKE	8
SFOGLIATELLA WITH RICOTTA	6
TIRAMISU	8
BABA RHUM	10
AFFOGATO	12
LOBSTER TAIL	8
CARROT CAKE	8

GELATO

VANILLA, CHOCOLATE, COOKIES & CREAM, STRAWBERRY
PISTACHIO, HAZELNUT, ESPRESSO

TWO SCOOPS 7

COFFEE/TEA

ESPRESSO	3
MACCHIATO	4
AMERICANO	3
CAPPUCCINO	5
HOT CHOCOLATE	4
HOT TEA	3
ICED COFFEE	7
ICED CAPPUCCINO	8

CUOMO & SONS

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$ 9.00

100% Pistacchio

Fresh creamy with intense filling and a crunchy topping on a crumble base of pistachio only.



$ 9.00

Lotus

Variegated salted caramel cream covered with Lotus biscuit crumbs, on a caramel crumble base.



$ 9.00

Cuor di Amarena

Delicious heart of black cherry enclosed in a creamy stracciatella, wrapped in grains and meringues, on a base of delicious crumble.



$ 9.00

Cinque sensi

A creamy hazelnut and chocolate Bavarian cream with a disc of crunchy cereals and covered with Decoration with pure chocolate.



$ 9.00

Delizia a limone

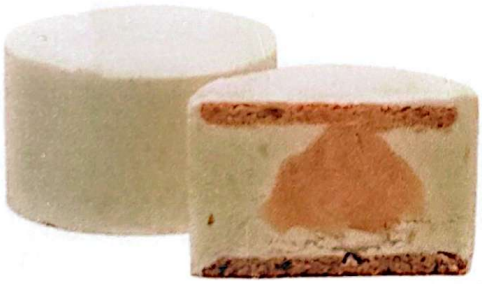
Soft sponge cake filled and covered with a delicate lemon cream



$ 9.00

Caramel & Peanuts

Delicate peanut semifreddo on a biscuit dough base, with a heart of toffee and peanuts. Covered with Lavezzi cocoa hazelnut spread.



$ 9.00

Ricotta & Pera

Bavarian flan with Sicilian ricotta and vanilla filled with caramelized pear gelee on fragrant peanut and almond sablè.



$ 9.00

Rocher

Soft sponge cake dome filled with creamhazelnut and covered with crunchy gianduia chocolate.



$ 9.00

Tiramisú

Ladyfingers soaked in coffee, drowned in our artisanal mascarpone.



$ 9.00

Lemon Sorbet

Refreshing sorbetto served in the natural whole lemon.

LAVEZZI

Italy 1870

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